

ITALIAN SODA'S

With a dash of cream.
Coconut, Raspberry,
Strawberry, Mint-
Chocolate, Lime,
Blood Orange, French
Vanilla or
Pomegranate.

FABULOUS NEW WINES!

Bogel "old vine"

California
Zinfandel
10/38

Santa Margarita

Valdadige
Pinot Grigio
15/48

LIBATIONS

Tiramisu Martini

Barkeep Philip's
specialty

Pink Grapefruit Martini

Pink Grapefruit vodka
served up

Coconut Paradise

Malibu Rum and
RumChata Tastes like
vacation!!

Espresso Martini

Double Espresso vodka
and Kahlua served up

Peachy Pirate

Peach rum,
orange/pineapple juice
Captain Morgan spiced
rum float

Buffalo Trace Manhattan

Buffalo Trace bourbon
with Antica Formula
sweet vermouth. Only
the best for our guest!

Pear-tini

Grey Goose Pear Vodka,
DiSaronno, splash of
lemon, fresh pear

Spring Thyme in Paris

Tito's Vodka,
St. Germaine Liqueur,
grapefruit juice and a
splash of champagne

"Up" Top Shelf

Margarita

Herradura Silver tequila,
Cointreau, Grand
Marnier, fresh orange
juice & lime, Salted rim
on request.

New Beers on

Draft

Firestone

Luponic Distortion

Anchor Brewing

Los Gigantes Lager

Speakeasy

Big Daddy IPA

TOMATO THYME

APPETIZERS

Portuguese Clams and Mussels

Manila Clams and Green Lip Mussels sautéed in a white wine lemon-butter sauce with Portuguese Chorizo served with garlic bread 15.95 Add Prawns 1.95 each Add your choice of pasta 3.00

ENTREES

Shrimp and Scallop Stuffed Manicotti

Tender pasta filled with bay scallops and shrimp, sundried tomato, ricotta, mozzarella and parmesan, lobster cream sauce, served with seasonal vegetables 18.95

Wild Mushroom Ravioli

Chanterelle & black trumpet mushroom ravioli and roasted shallots topped with a browned sage-butter 17.95

Braised Hanger Steak Ravioli

Beer braised hanger steak & asiago cheese ravioli, topped with sautéed portabella mushrooms, fresh thyme 18.95

Tuscan Seafood Linguine

Linguine pasta with green lip mussels, clams, prawns and white fish tossed with sundried tomatoes and spinach in a garlic cream sauce 26.95

Beef Stroganoff – Tomato Thyme Style

Top round beef sautéed in a cremini and portabella mushroom cream sauce tossed with fettucine pasta 19.95

Lamb Burger

Ground New Zealand Lamb grilled to perfection, topped with brie cheese, balsamic onions and chipotle aioli served with french fries 16.95

Petrale Sole Picatta

Light sauce of white wine, lemon cream and toasted capers, served with pineapple and asparagus couscous and seasonal vegetables 25.95

Calamari Dore'

Sautéed Calamari steak topped with a lemon-caper beurre blanc, served with pineapple and asparagus couscous and garlic sautéed baby bok choy 25.95

Pan seared Lingcod

Wild Canadian Blue Fish on a bed of leek and prosciutto risotto, served with garlic sautéed Baby Bok Choy, topped with a garlic-leek beurre blanc 26.95

Pork Osso Bucco

With mashed potatoes, steamed asparagus, baby carrots and demi glaze 23.95

Lamb Shank

Tender slow-braised lamb shank served with leek and prosciutto risotto, baby carrots, asparagus 27.95

Braised Boneless Beef Short Ribs

Slow braised, served with mashed potatoes, baby carrots and asparagus 26.95

Grilled Ribeye

Certified Angus ribeye topped with demi-glaze, blue cheese butter served with mashed potatoes and seasonal vegetables 29.95

Dessert

Xango

Crispy fried crepe filled with double milk cheesecake, rolled in cinnamon-sugar, served with vanilla bean ice cream and topped with caramel sauce 9.00

Deep Fried Twinkies

A County Fair favorite here at Tomato Thyme!! Served with vanilla ice cream and topped with chocolate sauce 9.00