

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
Essential Red
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

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

Firestone Pivo Hoppy Pils

Speakeasy Big Daddy IPA

Tomato Thyme Lunch Specials

Lunch Specials

Heirloom Tomato and Fresh Mozzarella Salad

Vine ripened, local heirloom tomatoes, fresh mozzarella, fresh pesto, olive oil & balsamic reduction served with toast points 14.95

Lettuce Wraps

Chicken or shrimp sautéed with garlic, ginger, onions and mushrooms tossed in a hoisin sauce, served with fried wontons and peanut sauce 13.95

Shrimp and Scallop Stuffed Manicotti

Tender pasta tubes filled with bay scallops and shrimp, sundried tomatoes, ricotta, mozzarella and parmesan cheeses topped with a white wine lobster cream sauce and served seasonal vegetables 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 19.95

Beef Stroganoff – Tomato Thyme Style

Top round beef sautéed in a cremini and portabella mushroom cream sauce tossed with fettucine pasta 16.95

Braised Hanger Steak Ravioli

Braised hanger steak, beer, asiago cheese and carrot ravioli topped with a portabella mushroom sauce 16.95

Wild Mushroom Ravioli

Chanterelle & black trumpet mushroom ravioli and roasted shallots topped with a sage-brown butter sauce 16.95

Chopped Salad

Salami, smoked turkey, provolone, garbanzo beans, tomato, romaine and basil, all chopped and tossed with balsamic vinaigrette. Side 8.50 Entrée 14.50

Tostada salad

Grilled or blackened chicken breast, black beans, Pico de Gallo, shredded lettuce, cheddar cheese, avocado and sour cream in a crispy tostada shell with chef Cesar's salsa and chipotle ranch dressing 14.50

Blackened Salmon Caesar Salad

Blackened salmon seasoned and grilled, served on a classic Caesar salad with romaine, parmesan, croutons, tomato, and our house Caesar dressing 16.85

Steak & Arugula Salad

Grilled bistro steak, arugula, cherry tomato, grilled asparagus, caramelized balsamic onions, garlic toast, peanut-chili oil and balsamic vinaigrette 17.95

Lamb Burger

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

Open Faced Crab Sandwich

Canadian rock crab baked on a crispy sourdough roll with cheddar and parmesan cheeses, white onion, sliced tomato, and a side of fries 14.00

Smoked Turkey Club

Sliced smoked turkey breast, avocado, bacon, balsamic onions and mayo on house made bread, served with fries 12.35

Petrale Sole Picatta

Light sauce of white wine, lemon cream and toasted capers, served with rice pilaf and seasonal vegetables 23.95