

Wild Thyme Café

DINNER MENU

– From 4 PM Daily –

Appetizers

CRISPY CALAMARI Aioli & Cocktail Sauce.	8.95
SHRIMP LETTUCE WRAPS Cocktail & Cilantro Lime Sauce	8.25
CUP OF WHITE CHILI “Award Winning”	4.50
BASKET OF HOMEMADE FOCCACIA BREAD – with Sweet Chili Sauce –	4.75
BASKET OF GARLIC CHEESE FLATBREAD	4.95
CRAB CAKES Dijon Honey & Lemon Caper Sauce.	9.95
THAI BEEF SKEWERS Ginger Sesame Sauce & Asian Slaw.	8.50
STEAMED MANILA CLAMS – White Wine, Garlic & Butter –	10.95
SOUP OF THE DAY	Cup 3.95 Bowl 5.25

Starter Salads

All of Our Dressings are made on the premises with zero trans fat.

HOUSE SALAD Baby Field Greens, Yellow & Red Tomatoes, House Vinaigrette.	5.25
SMALL CAESAR SALAD Traditional Style.	6.75
ICEBERG WEDGE Crisp Iceberg with Ranch Dressing, Tomatoes, Red Onions & Bleu Cheese Crumbles.	7.00
TOMATO STACK Sliced Seasonal Tomatoes, Buffalo Mozzarella, Fresh Basil Leaves, Red Onions, Bleu Cheese Crumbles, House & Reduced Balsamic Dressings.	7.75
SHRIMP LETTUCE WRAPS Tostada Style marinated Mexican-Style Shrimp served in a Baby Tostada Shell with Iceberg Lettuce, Cheddar Cheese, Avocado & Red Onions. Served with Our Spicy Cocktail & Cilantro Lime Sauce.	10.75

Entrée Salads

CRISPY AHI TUNA SALAD Panko Crusted Rare Ahi layered over Romaine, Napa & Red Cabbage, Julienne Carrots, Tomatoes, Scallions, & Sliced Almonds in a Mango Ginger Dressing.	13.95
CRAB COBB SALAD Crab, Bacon, Eggs, Asparagus, Avocado, Tomatoes, Bleu Cheese Crumbles, Balsamic Vinaigrette.	12.95
TURKEY COBB SALAD	11.95
ITALIAN CHOPPED salad (CAUTION...may become habit forming) Mixed Greens with Turkey Breast, Dry Salami, Provolone & Bleu Cheese Crumbles, Tomato, Sliced Red Onion, Green Onions & Herbaceous Vinaigrette.	11.50
GRILLED CHICKEN CAESAR Crisp Romaine, Fresh Parmesan & Herb Croutons.	11.50 Substitute Salmon 13.50

Pastas

WILD MUSHROOM PENNE PASTA Fresh Exotic Mushrooms sautéed with Garlic, Fresh Herbs and White Truffle Oil, Basil & Italian Parsley. (Add Sautéed Chicken 2.00)	11.95
CLAMS & LINGUINI Manila Clams, Pancetta and Arugula sautéed in a Light Clam & Wine Broth.	14.00
GRILLED CHICKEN WITH BOW TIES Pesto Sauce, Tomatoes, Walnuts and Parmesan.	12.95
MAC & CHEESE with Smoked Ham & Parmesan Bread Crumb Topping.	10.25
GRILLED SHRIMP & CRAB LINGUINI Tomatoes, Green Onions, Crushed Red Peppers tossed in a Light Cream Sauce.	14.50
LINGUINI CHECCA A Classic dish with minced Garlic, Extra Virgin Olive Oil, Fresh Buffalo Mozzarella, Basil Chiffonade & Parmesan Reggiano. (Add Sautéed Shrimp 3.00)	10.75

Entrées

ROASTED CHICKEN POT PIE Mushrooms, Carrots, Celery, Peas, Potatoes & Fresh Herbs in Our Homemade Chicken Gravy, topped with our “Made From Scratch” Pie Crust.	11.50
SEARED PANKO CRUSTED AHI Glazed in a Spicy Sesame Aioli Sauce with Fresh Basil. Served with Sautéed Vegetables & Jasmine Rice.	15.95
BABY BACK PORK BBQ RIBS Fries & Asian Slaw.	15.95
PAN CRUSTED SALMON Topped with Fresh Tomatoes, Truffle Basil Vinaigrette, Sautéed Vegetables & Jasmine Rice.	14.75
WHITE CHILI WITH CHICKEN Our “Award Winning” Recipe. Topped with Monterey Jack Cheese & a Dollop of Sour Cream. (No Chicken 8.95)	9.95
PACIFIC SOLE Lightly Floured & Grilled Spinach, Lemon Sauce. Vegetables & Garlic Mashed Potatoes.	12.50
BEER BATTERED FISH & CHIPS Aioli & Asian Slaw.	12.75
NEW YORK STEAK A 10 oz. Choice New York seasoned to perfection, Wild Mushroom Sauce, Vegetables & Garlic Mashed Potatoes.	15.75
SAND DABS WITH LEMON CAPER SAUCE Lightly Seasoned, sautéed & topped with Lemon Beurre Blanc Sauce, Sautéed Seasonal Vegetables & Garlic Mashed Potatoes.	13.75
QUICHE Baked in a Flaky Crust with Egg Custard Filling. Served with Mixed Greens.	
• SOUTHWEST Chicken, Ortega Chiles, Jalapeño, Tomato, Cheddar & Jack.	10.25
• FLORENTINE Spinach, Sautéed Onions, Mushrooms, Jack & Cheddar.	9.95
CRAB CAKES Dijon Honey & Lemon Caper Sauce with Sautéed Seasonal Vegetables & Jasmine Rice.	13.50
ROASTED TRI-TIP Oven Roasted Choice Marinated Tri-Tip, Wild Mushroom Sauce, Vegetables & Garlic Mashed Potatoes.	14.95
CHICKEN PICCATA Sautéed & Deglazed with White Wine, Capers & Lemon. Vegetables & Jasmine Rice.	12.75

Giant Brittany Crêpes

Served with Mixed Field Greens & Vinaigrette

LA CRÊPE TRI-TIP Oven Roasted Marinated Tri-Tip with Roasted Red Peppers, Ortega Chilis, Grilled Onions, Provolone & Parmesan Cheese.	Half 9.75 Full 11.75
LA PARISIENNE Fresh Spinach, Brie Cheese, Jack Cheese, Walnuts & Parmesan Sauce.	Half 8.50 Full 9.95
CHICKEN LA REINE Chopped grilled Chicken Breast, Mushrooms, Jack & Provolone Cheese, Green Onions & a ladle of Cream Sauce.	Half 8.75 Full 10.50
LE CRABE CRÊPE Delicious Blue Crab Claw Meat, Lemon Tarragon Sauce, Onions, Tomatoes & Asparagus.	Half 9.95 Full 11.95

Sandwiches

WILD THYME BURGER Half Pound Ground Sirloin with Cheddar Cheese on an Artisan Roll with all the trimmings & House Fries.	9.75
A.B. CHEESE BURGER Half Pounder, Avocado, Bacon & Jack served on an Artisan Roll with all the trimmings & House Fries.	10.25
SEARED AHI SANDWICH Sashimi Grade Grilled Ahi with zesty Aioli Sauce, Sliced Tomatoes & Provolone Cheese on Homemade Focaccia. Served with House Field Greens.	10.95
TURKEY & BRIE MELT Thinly Sliced Turkey with Brie Cheese, Carmelized Onions, Aioli on Griddled Sourdough Bread. Served with Mixed Greens.	9.50

Side Dishes

“OUR” HOUSE MAC ‘N CHEESE With Smoked Ham	4.00
GARLIC MASHED POTATOES	3.50
SAUTÉED SPINACH	4.25
FRESH ASPARAGUS (In Season)	4.75
SEASONAL VEGETABLES	4.00
JASMINE RICE	3.75

–WINE & BEER –

White Wine

	Glass	Bottle
SAUVIGNON BLANC Matua Valley New Zealand 2005	6.75	26.00
PINOT GRIGIO Pasqua, Veneto Italy 2006	6.25	23.00
CHARDONNAY Wild Thyme Central Coast 2005	5.75	21.00
CHARDONNAY Meridian Santa Barbara 2005	6.00	22.00
CHARDONNAY Rodney Strong Chalk Hill 2005	8.00	29.00
CHARDONNAY La Crema Sonoma 2006	8.75	32.00
WHITE ZINFANDEL Wild Thyme Central Coast 2005	5.25	19.00

Red Wine

PINOT NOIR Castle Rock, Sonoma 2005	6.00	26.00
PINOT NOIR Edna Valley Vineyards San Luis Obispo 2006	6.50	28.00
CABERNET SAUVIGNON Wild Thyme Central Coast 2005	5.75	21.00
CABERNET SAUVIGNON Grand Estates Columbia Valley 2004	6.25	23.00
CABERNET SAUVIGNON Avila Santa Barbara 2007	7.00	26.00
MERLOT HOGUE Columbia Valley 2005	5.75	21.00
MERLOT RAVENSWOOD Vintner's Blend 2003	6.25	23.00

Sparkling

DOMAINE STE. MICHELLE NV BRUT		20.00
SEGURA VIUDAS, BRUT RESERVE "Cava"	(Split)	5.95

Beer

SAMUEL ADAMS		4.75
BUDWEISER		3.95
BUD LIGHT		3.95
COORS LIGHT		3.95
SIERRA NEVADA PALE ALE		4.75
HEINEKEN		4.75
AMSTEL LIGHT		4.75
CORONA		4.75
STELLA ARTOIS		4.95
BUCKLER - Non-Alcoholic		3.95

Select Reserve

CHARDONNAY Wild Horse Paso Robles 2005		31.00
Sonoma Cutrer Russian River Ranches 2005		34.00
Newton Napa-Sonoma 2005		39.00
Rombauer Napa 2006		45.00
WHITE VARIETALS Pinot Gris Duck Pond, Willamette Valley 2006		24.00
Sauvignon Blanc Markham Vineyards, Napa 2005		24.00
Fume Blanc Ferrari-Carrano, Sonoma 2006		32.00
Sauvignon Blanc Cakebread, Napa 2006		43.00
CABERNET SAUVIGNON Avila Santa Barbara 2004		27.00
Rock and Vine North Coast 2005		29.00
Souverain Alexander Valley 2005		32.00
St. Clement Napa 2004		45.00
MERLOT Ray's Station Sonoma 2003		28.00
Robert Hall Paso Robles 2005		31.00
Sterling Napa 2004		34.00
PINOT NOIR Greg Norman Estates Santa Barbara 2006		31.00
Laetitia Arroyo Grande 2006		37.00
Fess Parker Santa Barbara 2006		44.00

Wild Thyme DESSERTS

Dessert Crepes

BANANA FOSTER (A must try!) Grilled Bananas folded into our house Caramel Rum Sauce. Served with Vanilla Ice Cream	5.95
LEMON CUSTARD & WILD BLUEBERRY Zesty Custard & Wild Maine Blueberries	4.95
STRAWBERRIES & CREAM Need we say more?	4.95
APPLE CINNAMON CHEDDAR (A Classic!) Grilled Apples, sharp Cheddar Cheese & Cinnamon Sauce	5.25
NUTELLA ROCK & ROLL Nutty, Nutella Chocolate Custard & Rocky Road Nuts	4.95
GRAND MARNIER ORANGE CREPES Triangle folded Crepes glazed with Grand Marnier Orange Sauce. Served with Fresh Berries & Whipped Cream	5.50

Cakes, Cheesecake & Pies

WHITE CHOCOLATE RASPBERRY MOUSSE (with Oreo Cookie Crust)	4.75
NEW YORK CHEESECAKE	4.50
CLASSIC CHOCOLATE CAKE	3.95
"OUR FAMOUS" CARROT CAKE	3.95
DEEP DISH APPLE PIE** with Cinnamon Sauce	3.95
SUGAR-FREE DEEP DISH APPLE PIE**	4.15
BOYSENBERRY PIE**	4.15
WILD MAINE BLUEBERRY CRUMBLE PIE**	4.50
APPLE & BOYSENBERRY COBBLER (Individually baked & served with Vanilla Ice Cream)	4.75
SOUTHERN PECAN PIE**	4.25
FRESH STRAWBERRY OR PEACH PIE (Seasonal)	3.95
FRESH FRUIT TART	4.25
PUMPKIN PIE (Seasonal)	3.75
CHERRY PIE**	3.95

**Try heated & served a la mode

Add 1.10

Ice Cream Extras

HOT FUDGE SUNDAE	4.35
SMALL HOT FUDGE SUNDAE	3.50
HOT FUDGE BROWNIE SUNDAE	4.75
MILK SHAKE (MINT, CHOCOLATE OR VANILLA)	3.25
BROWNIE	2.50
PLATE OF HOMEMADE COOKIES	2.25
LEMON OR PECAN BAR	1.95
DISH OF ICE CREAM	2.65

Beverages

*COKE, SPRITE, DIET COKE, ROOT BEER OR DR. PEPPER	2.25
SAN PELLEGRINO SPARKLING WATER (16 oz.)	2.95
*ICED TEA – PASSION FRUIT	2.25
*HOT TEA – ASSORTED	2.25
2% MILK OR NON-FAT	2.25
FRESH SQUEEZED ORANGE OR GRAPE FRUIT	2.35
APPLE OR CRANBERRY	2.35
*LEMONADE	2.25

Uncommon Grounds

COLUMBIAN COFFEE	2.25
DECAF COFFEE	2.25
ESPRESSO	2.25
CAPPUCCINO	2.95
CAFE LATTE	2.95
CAFE MOCHA	2.95
HOT CHOCOLATE	2.25
CAPPUCCINO MILK SHAKE	3.25
MOCHA MILK SHAKE	3.25

*FREE Refills