

Lunch at Wyld Thyme Café & Wine Bar

Soup

Soup Du Jour \$4

Salads

Soup & Salad \$8

Aegean Salad (*Romaine Hearts, Cucumbers, Red Onion, Tomatoes, Calamata Olives & Feta Cheese, Lemon Herb Vinaigrette*) \$5

Romaine Hearts (*Walnuts & Tomatoes, Gorgonzola Dressing*) \$5

Traditional Caesar \$5

Entrée Caesar with Chicken Breast \$11 or Filet of Salmon \$16

“House Specialties”

Beer Battered Fish & Chips \$13

(*Alaskan “Wild Caught” Cod with Housemade Tartar Sauce & Cole Slaw*)

Cheese Tortellini \$12

(*Topped with Chicken Breast, Pancetta in a Garlic Chardonnay Cream & Fresh Basil*)

Sandwiches

(*All Sandwiches are served with your choice of: Cup of Soup, Chips or Fries*)

Black & Blue Burger \$9

(*Fresh Ground Chuck, Cracked Pepper & Gorgonzola Cheese*)

Ancho Chili BBQ Burger \$9

Salmon BLT \$12

(*Salmon Filet, Bacon, Swiss, Lettuce, Tomato on Sourdough*)

Albacore Tuna Salad on Sourdough \$9

Turkey Rueben (*Smoked Turkey, Swiss & Slaw on Rye*) \$9

Jamaican Jerk Rub Chicken BLT \$8

We gladly accept, Visa, MasterCard (Minimum Charge of \$10.00) NO SEPARATE CHECKS
Split orders require a \$3 plate charge. For parties of 6 or more we respectfully take the liberty of
adding 18% gratuity. No Personal Checks.



Dinner at Wyld Thyme Café & Wine Bar

SOUP

Soup du Jour \$5

APPETIZERS

Prince Edward Island Mussels \$11

(White Wine Broth, Fresh Italian Parsley, Garlic, finished with a touch of cream)

Cheese Tortellini \$8

(Tomato Basil & Melted Buffalo Mozzarella)

Mediterranean Plate \$10

*(Hummus & Eggplant Caponata, Feta Cheese, Tomato, Cucumber,
Calamata Olives & Pita Triangles)*

Crispy Crab Quesadilla \$11

*(Sweet Crab, Corn, Black Beans, Tomato, Quatro Queso Cheese, drizzled
with a Chipotle Cream Friache)*

SALADS

Aegean Salad \$7

*(Romaine Hearts, Cucumbers, Red Onion, Tomatoes, Calamata Olives
& Feta Cheese, Lemon Herb Vinaigrette)*

Organic Field Greens \$7

(Beets, Apples, Goat Cheese, Toasted Hazelnuts, Vinaigrette)

Romaine Hearts \$6

(Tomatoes, Gorgonzola Dressing & Toasted Walnuts)

Traditional Caesar \$7

(Entrees are served with Sautéed Local Organic Veg. Medley, Potato or Basmati Rice)

FROM THE GRILL

Lamb Chops “Organic” \$27
(Finished with a Red Wine Reduction)

New York Steak Diane \$22
(Center-Cut) (Pepper Crusted, Mushroom Brandy Demi Glace)

OTHER SPECIALITIES

Pork Tenderloin Scaloppini \$18
(Sweet Fig & Ancho Chili Jam)

Chicken Florentine \$16
(Fresh Spinach, Sundried Tomatoes & Goat Cheese)

Three Cheese Ravioli \$16
*(Topped with Chicken Breast & Broccoli, Fresh Basil, Pine Nuts,
finished with a Chardonnay Cream Sauce)*

FISH & SEAFOOD

Caramelized Jumbo Sea Scallops \$29
(Pancetta, Diced Tomatoes, Lemon Herb Cream)

Filet of Sole Almondine \$20
(Lemon Basil Brown Butter & Almonds)

Pan Seared Salmon Filet \$22
(Basted with Honey Chipotle & Lime Glaze)

Pescatore \$22
*(Angel Hair Pasta, Salmon, Sea Scallops, Jumbo Shrimp, with a
Fresh Herb Lemon White Wine Sauce)*

DESSERTS

Ask your server for tonight's desserts (Desserts are house made)

*We gladly accept Visa, MasterCard. No Separate Checks. For Parties of 6 or more we respectfully
take the liberty of adding 18% gratuity. No Personal Checks.*

Wine Bar Menu

WHITES: CHARDONNAY

- Gouguenheim Chardonnay, Valle Escondido, Mendoza, Arg. 2010 Gl. \$6/\$24
(Notes of apple, white peach & honey with hints of vanilla, light & crisp)
- Hess Shirrtail Creek Vineyard Chardonnay, Monterey, CA 2010 Gl. \$7/\$28
(Floral & citrus aromas, grapefruit, ripe pineapple note dominate, then mingle with tropical fruit)
- A to Z Chardonnay, Newburg, OR 2009 Gl. \$7/\$28
(Expansive aromatic profile of lime blossoms, wet stones, lemon honey, tangerine, guava & granny smith apple)

PINOT GRIGIO

- Bodega Lurton Pinot Gris, Mendoza, Argentina 2010 Gl. \$6/\$24
(Fresh with peach & melon flavors, backed by a hint of butter on the finish. Light & refreshing)
- Cielo Pinot Grigio, Italy 2010 Gl. \$5/\$20
(Crisp, light & dry, aromas of vibrant citrus, mineral, to honey spices & flowers. Fruity)

RIESLING

- Dr. Loosen Riesling, Mosel, Germany 2010 Gl. \$7/\$28
(Elegant, crisp, bright, vibrant, fruit driven)

SAUVIGNON BLANC

- Indaba Sauvignon Blanc, South Africa 2010 Gl. \$6/\$24
(Refreshing gooseberry, citrus & tropical fruits, fresh cut grass follow through a zingy finish, dry)
- Ponga Sauvignon Blanc, Marlborough, New Zealand 2010 Gl. \$7/\$28
(Fragrant wine exhibits flavors of nectarine, lime & grapefruit. Mineral & floral nuances accent the finish, dry)

REDS: CABERNET SAUVIGNON

- Ancient Peaks Cabernet Sauvignon, Paso Robles, CA 2009 Gl. \$8/\$36
(Complex bouquet of blackberry, plum, cassis, cocoa, leather, clove & roast coffee, accent of mint. Full bodied)
- Electric City Cabernet Sauvignon, Columbia Valley, WA 2008 Gl. \$7/\$30
(Well balanced, ripe fruit, everyday drinkability, vinted & bottled by Charles Smith)
- Gouguenheim Cab. Sauv. Valle Escondido, Mendoza, Arg. 2009 Gl. \$7/\$28
(Rich & lush, concentrated black cherry, red currant layered with sweet spice, tobacco, a touch of leather. Alluring mocha & raspberry, grenache notes, backed by dark plum. Supremely smooth, infinitely drinkable)
- Raconteur Cabernet Sauvignon, South Australia 2009 Gl. \$8/\$34
(Super concentrated on nose! Cassis, black fruits & spices. Plummy & rich, blackcurrant, dark chocolate, coffee, hint of fig)

COTES DU RHONE

- Nature Perrin (Organic) Cotes Du Rhone, Orange, France 2010 Gl. \$7/\$28
(Nose shows ripe red berries, spices, licorice & notes of thyme, rosemary & juniper. Full bodied. Ends with great freshness)

MALBEC

Catena Malbec, Mendoza, Argentina 2008 Gl. \$8/\$32
(Offers ripe, concentrated dark fruit aromas, with delicate floral notes, traces of vanilla & mocha. Full bodied & smooth)

Santa Julia Organica Malbec, Mendoza, Argentina 2010 Gl. \$7/\$28
(Packed with ripe fruit flavors of plum, cherry, strawberries with hints of chocolate and a spicy finish)

Urban Uco Malbec, Valle De Uco, Argentina 2010 Gl. \$8/\$34
(Ripe & friendly with a mix of raspberry, boysenberry & blueberry. Compote notes that mingle through licorice, tingled finish)

MERLOT

Terra Andina Merlot, Central Valley, Chile 2010 Gl. \$6/\$24
(Full flavor, fruit driven, smooth, rich, well balanced with berry & mocha flavors)

PINOT NOIR

Anne Aimee Vineyards Pinot Noir, Willamette Valley, OR 2009 Gl. \$9/\$40
(Fresh aromas of dark red berries and hint of clove. Tasty potpourri of cherries, strawberries, raspberries with a tangy citrus note. Soft)

Benton Lane Pinot Noir, (Estate Grown) Willamette Valley, OR 2009 Gl. \$9/\$40
(Classic aromas of cherries, red currants & raspberries with more subtle hints of spice & vanilla layered in. Exhibits fruitiness & lingering cherry & berry flavors. Extraordinary balance & silky palate)

River Road Pinot Noir, (Reserve Selection) Russian River Valley, CA 2010 Gl. \$8/\$36
(Bursts with ripe juicy cherries & strawberry. Smooth to the finish)

SHIRAZ

West Cape Howe Two Step Shiraz Voignier, Western, Australia 2008 Gl. \$8/\$34
(Medium bodied palate is soft & luscious. Berry flavors are nicely integrated with spicy pepper, some oak is evident on the finish, spices & hints of turmeric)

OTHER RED

Annalisa Primitivo Salento, Apulia Region, Italy 2009 Gl. \$7/\$28
(A warm and generous wine, plum, black cherry & liquorice with rustic notes of earth & spice)

SPARKLING

Gruet Blanc Sparkling, New Mexico

Gl. \$8/\$32

(Full bodied, crisp, a wonderful bouquet dominated by green apple, grapefruit & citrus flavors, dry)

Prosecco Montelliana (Extra Dry) Veneto, Italy

Gl. \$8/\$32

(Fruity aromas of hazelnuts & pear, fruit forward flavor)

Prosecco “Tiamo” (Extra Dry) Veneto, Italy

Single Serving Bottle \$7

(Fresh & rich fruity aromas of apple & pear, with a hint of citrus fruit that fade into a floral bouquet)

Secco Italian Bubbles, Italy

Gl. \$8/\$35

Varietal: Glera (prosecco) 60%, Pinot Nero 40%. Tasting Notes: Delicious sparkling rose’ with notes of rose petals, fruits, cherry & raspberry yet dry

CHAMPAGNE

Champagne Aubrey Brut, Jou Les Reims, France

Bottle \$70

(Fresh apple aromas with hints of cocoa & toast. Pleasant and complex, very dry & tart, crisp apple)

PORTS, SHERRY, & DESSERT WINES

Broadbent Auction Reserve Porto, Portugal \$8

(Light & fragrant violets & lavender are bolstered by aromas of sweet blackberry & anise)

Graham’s “Six Grapes” Reserve Porto, Portugal \$8

(Seductive, rich aromas of ripe plum, cherries & dark chocolate)

Sandeman Tawny Porto, Portugal \$8

(Aromas of toasted almond, vanilla & rich ripe plums & figs)

Warre’s Otima Ten Year Tawny Port, Portugal \$8

(Flavors of butterscotch, toffee & cherries)

Lustau Rare Cream Solera Superior Sherry, Spain \$7

(Aromas of smoky dried fruits, luscious & smooth)

Osborne Medium Sherry, Spain \$8

(Sweet offering with flavors entering the realm of figs & dates)

Santa Julia Tardio, Mendoza, Argentina \$6

(Delicate, sweet wine with pear, apricots & citrus aromas, honey finish)

Pacific Rim Raspberry (Framboise) \$7

(Taste experience is intense with fresh floral aromas & bright ripe red raspberry)