



thyme

8 Tower Place, Roslyn – 516.625.2566
www.thymenewyork.com

DINNER MENU

STARTERS

FUJI APPLE, STILTON & ENDIVE SALAD	14
<i>Candied Walnuts, Cranberries, Cider Vinaigrette</i>	
ORGANIC GREENS SALAD	10
<i>Grape Tomatoes, Champagne-Walnut Vinaigrette</i>	
SEARED RARE TUNA	15
<i>Seaweed Salad, Avocado Wasabi Aioli, Pickled Cucumber Plum Sweet Soy Emulsion</i>	
HEIRLOOM BEET SALAD	14
<i>Pistachio-Crusted Goat Cheese, Baby Arugula Orange Supreme , Sherry Vinaigrette</i>	
POINT JUDITH CRISPY CALAMARI	14
<i>Baby Arugula, Red Onion, Peach Chili Vinaigrette</i>	

BUTTERNUT SQUASH SOUP 9
SOUP OF THE DAY P/A

CRISPY JUMBO-LUMP CRAB CAKE	18
<i>Apple & Jicama Slaw, Chipotle Aioli</i>	
WARM BAKED BRIE WITH APPLES	13
<i>Puff Pastry, Organic Greens, Red Grapes, Raspberry Coulis</i>	
PRINCE EDWARD ISLAND MUSSELS	14
<i>White Wine Fresh Herb Broth</i>	
BARBEQUED DUCK TACOS	14
<i>Fresh Mango, Jicama Slaw, Chipotle Aioli, Potato Gaufrette</i>	
WARM BRUSSELS SPROUT & KALE CAESAR	15
<i>Warm Shaved Brussels Sprout, Organic Kale, Caesar Dressing</i>	

ENTREES

SEARED DIVER SEA SCALLOPS & GRILLED JUMBO SHRIMP	34
<i>Roasted Corn Risotto, Chive Mint Buerre Blanc</i>	
PAN ROASTED FREE-RANGE CHICKEN	28
<i>Tri-Color Potatoes, Haricot Vert, Caramelized Onion, Pinot Noir Reduction</i>	
FILET MIGNON OF BEEF	39
<i>Truffle Parmesan Herb Frites, Sautéed Spinach, Red Wine Gastrique</i>	
FRESH RICOTTA RAVIOLI	23
<i>Roasted Red Pepper Coulis</i>	
GRILLED FILET OF SALMON	29
<i>Farro Basil Crème, Wild Mushroom, Butternut Squash, Brussels Sprout, Saba Drizzle</i>	
SHRIMP & LITTLE NECK CLAM LINGUINI	28
<i>Jumbo Shrimp, Little Neck Clams, White Wine, Butter, Wild Baby Arugula, Asparagus Parmesan Crème</i>	
SEAFOOD “PAELLA”	34
<i>Jumbo Shrimp, Mussels, Clams, Scallops, Chorizo, Saffron Risotto, Lobster Tarragon Broth</i>	
BRAISED SHORT RIB PAPARDELLE	29
<i>Fresh Papardelle Pasta, Roasted Vegetable Ratatouille, Shaved Piavé Cheese</i>	
FRESH RICOTTA CAVATELLI	27
<i>Oven Roasted Tomatoes, Fresh Ricotta, Spinach, Basil Walnut Pesto</i>	
<i>*Add Jumbo Grilled Shrimp – Additional \$8</i>	
GRILLED LAMB CHOPS	44
<i>Sweet Potato Timbale, Julienned Squash, Zucchini & Red Pepper, Pomegranate Reduction</i>	
BUTTERNUT SQUASH RAVIOLI	26
<i>Sage Buerre Noisette, Shaved Piave Cheese</i>	
PAN-SEARED EAST COAST HALIBUT	38
<i>Pommes Anna, Grilled Asparagus, Baby Carrot, Red Pepper Coulis</i>	
SESAME-CRUSTED AHI TUNA	34
<i>Japanese Okinawa Purple Mash, Baby Bok Choy, Baby Carrot, Coconut Soy Buerre Blanc</i>	
BRAISED LAMB SHANK	32
<i>Creamy Polenta, Roasted Root Vegetables, Natural Jus</i>	



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DINNER MENU

WINTER PATIO

SEARED TUNA BOWL 26

*Seared Rare Sesame-Crusted Yellowfin Tuna, Black Forbidden Rice, Mango, Avocado, Cucumber, Radish
Shitake Mushroom, Soy Ginger Vinaigrette*

MISO SALMON BOWL 25

*Miso-Glazed Marinated Salmon, Steamed Farro with Edamame, Red Cabbage Ginger Slaw
Organic Greens, Miso Vinaigrette*

MARINATED CHICKEN KABOB 26

Garlic Marinated Chicken Breast, Saffron Basmati Rice, Fattoush Salad, Cucumber Yogurt Sauce

JUMBO-LUMP CRAB CAKE BURGER 22

Frisée, Beefsteak Tomato, Avocado, Chipotle Aioli Challah Roll – English Fries

FALAFEL BURGER 18

Sesame-Crusted Falafel (Vegetarian/Vegan) on a Challah Roll – Sweet Potato Fries

THYME BURGERS 19

GRILLED SIRLOIN BURGER – GRILLED TURKEY BURGER

*Char Broiled Burger on a Challah Roll served with Sweet Potato French Fries
Melted Stilton, Swiss or Cheddar Cheese*

Grilled Red Onions & Wild Mushrooms +3 Applewood Smoked Bacon +3

SIDES

English Fries 7

Sweet Potato Fries 7

Pommes Frites 10

Sautéed Spinach 9

Shaved Brussels Sprout 10

Grilled Asparagus 12

Japanese Okinawa Purple Mash 8

thyme offers Private Events On & Off-Premise

Takeout & Delivery

Restaurant & Gourmet Market Menus

Gluten-Free Menu Accommodations Available Upon Request - Menu & Pricing Subject to Change, Based on Availability

20% gratuity will be added to all parties of 8 or more