

## *Appetizers*

*Homemade Soup of the Day* \$5.99

*Bacon Wrapped Scallops* four Sea Scallops wrapped in Metzger's Smoked Bacon with a Maple Dijon Cream Sauce \$11.99

*Goat Cheese* breaded and served on a bed of Greens with a Raspberry, Balsamic and Cracked Pepper Vinaigrette \$8.99

*Chicken Liver and Green Peppercorn Pate* served with a Port Preserve and Fresh Baguette \$8.99

*Panko Crusted Crab Cakes* two cakes made with Wild Caught Crab Claw Meat and Chipotle Aioli \$10.99

*Vegetable Spring Rolls* with Rice Noodles, Fresh Vegetables, Shiitake Mushrooms and Ginger served with a Thai Sweet and Spicy Dipping Sauce \$8.99

*Smoked Salmon* served with Capers, Red Onion, Dill Mayo and Fresh Baguette \$10.99

*Mixed Green Salad* with Tomato, Green Onion and Carrots tossed in a Thyme and Balsamic Vinaigrette \$6.99

*Spinach Salad* Baby Spinach, Red Onion, Mandarin Oranges and Dried Cranberries tossed in a Maple Vinaigrette \$8.99

*Traditional Caesar Salad* crisp Romaine Lettuce with Metzger's Bacon, Onion and Sage Croutons and fresh Parmesan in a creamy Garlic Dressing \$8.99

## *Entrée*

*Pecan Crusted Breast of Chicken* with a Grainy Mustard and Tarragon Cream Sauce \$18.99

*"AAA" Sirloin Steak* Grilled 8 oz Canadian Beef with Three Garlic Shrimp \$28.99

*Grilled Rainbow Trout* served with a Honey and Jalapeño Vinaigrette \$21.99

*Grilled 6 oz Huron County Beef Tenderloin* Bacon wrapped and topped with Tarragon Butter \$29.99

*Pork Gruyere* Marinated Pork Cutlet topped with Caramelized Onions, Sauteed Mushrooms and Melted Gruyere Cheese \$21.99

*Grilled Lamb Tenderloin* New Zealand's best marinated with Garlic and Black Pepper and served with a Lemon Mint Sauce \$28.99

*Lobster Tail Duet* Two 4 oz Canadian Lobster Tails baked with Garlic Butter \$32.99

*Grilled Provimi Veal Liver* Accompanied by Caramelized Onions \$20.99 add Metzger's Smoked Bacon \$2.00

*Rolled Souffle* Stuffed with Goat Cheese, Spinach and Roasted Red Peppers drizzled with a Sun-Dried Tomato Cream Sauce \$18.99

**The above entrees are served with potato of the day and sauteed fresh vegetables.**

*Phad Thai* Rice Noodles Stir Fried in a Tamarind and Lime Thai Sauce with Tiger Shrimp, Chicken, Bean Sprouts, Egg Ribbons, Cilantro and topped with peanuts \$21.99 Vegan \$17.99

**Add to any Entree: Sauteed Mushrooms \$3.99 or Three Garlic Shrimp \$7.99 or A 4oz Lobster Tail \$14.99**

Please let your server know if you have any food allergies or special dietary requirements as our Chef and his Culinary Team will do everything possible to satisfy your requests.



*80 Hamilton Street  
Goderich, Ontario*

# *Dinner Menu*

*Your Hosts Peter and Catherine King*

*We would like to thank our local food suppliers*

*Metzger's Meats*

*Hayter's Turkey Products*

*The Apple Park*

*Boucher's Honey*

*Robinson's Maple Products*

*Weth Mushroom Farm*

*Soiled Reputation Organic Produce*

*Thyme on 21* is proud to present an ever-changing display of local art. For information on any of the pieces, or the artists, please ask your server or visit the "Artist Co-op" on the Square.