

## Wild Thyme Entrees

Served after 5 pm

### Pistachio Chicken \$18

We grind pistachios and rub them into a chicken breast with Southwest spices, then grill and serve with sage-buttered smashed potatoes, fire-grilled broccolini and a light poblano cream

### Ribs \$19

Half rack dry-rubbed with spices, slow braised and char-grilled. Glazed with house BBQ sauce and agave mustard. Served with sage-buttered smashed potatoes and fire-grilled broccolini

### Salmon \$23

Fresh, house-cut salmon dusted with lime pepper, then grilled and served with coconut rice, baby tomatoes, sweet peppers and fire-grilled broccolini, over sweet pepper cream

### Pork Chop \$27

Garlic, rosemary and fennel-rubbed 12 ounce bone-in pork chop, served with sage-buttered smashed potatoes and fire-grilled broccolini

### Lasagna \$15

Asiago, parmesan and ricotta layered with pasta, tomato fennel ragout, garlic and fresh herbs. Topped with a parmesan crisp. It's Chef Dan's 4'8" tall Sicilian granny's recipe.

### Baked Penne \$14

Sauteed broccolini, baby tomatoes and spinach baked in a creamy Alfredo sauce, topped with asiago and parmesan. Pure comfort!

### Filet Mignon \$29

Garlic-rubbed 7 ounce house-cut beef tenderloin topped with blue cheese-bacon-chive butter. Served with sage-buttered smashed potatoes and char-grilled broccolini

### Ribeye \$31

Chargrilled to order, 14-ounce marbled ribeye, seasoned with our own garlic-herb blend. Served with sage-buttered smashed potatoes and char-grilled broccolini. Our steaks are cooked with love!

Eating undercooked food can be dangerous to health.  
18% gratuity added to parties of 6 or more

Visa, MasterCard and Discover

[WildThymeKanab.com](http://WildThymeKanab.com)

