



DINNER MENU

STARTERS

- SMOKED SALMON** house smoked salmon, horseradish crème fraîche, sourdough wedges 14
- CRAB CLAWS** green onions, jalapeños, garlic, cilantro, butter, sourdough garlic bread, chipotle aioli 14.5
- SPINACH & ARTICHOKE DIP (V)** spinach, artichokes, cheeses, house-made croûtons, chips, sour cream, red salsa 13
- GUACAMOLE (V)** El Tiempo way... mix as you like. avocados, garlic, jalapeños, tomato, cilantro, onions, chips, salsa 8.5
- CCQ WITH BRISKET** yellow cheese chile con queso, veggies, spicy peppers, chopped brisket deckle, chips 12
- JALAPEÑO BRUSCHETTA (V)** sourdough bread toast, jalapeño basil pesto, roma tomatoes, red onions, house-made mozzarella, balsamic reduction 6.5
- CALAMARI FRITTI** marinara sauce 12

SALADS

- PAN SEARED SALMON SALAD** greens, carrots, feta, avocado, mango, honey lime vinaigrette, peanut sauce, house-made croûtons 16.5
- ROASTED BEET SALAD (V)** bibb lettuce, spinach, apples, walnuts, blue cheese, radish, green beans, balsamic vinaigrette 15.5
- CHICKEN PAILLARD SALAD** grilled chicken breast, arugula, frisée, tomato confit, house-made croûtons, shaved Reggiano 14.5
- AHI TUNA NIÇOISE SALAD** served Cobb-style. green beans, eggs, tomato, potato, olives, anchovy, peppers, radish, spinach 16.5

BURGERS & SANDWICHES

- FRENCH DIP** thin sliced roast beef, house-made Italian roll, au jus, whipped potatoes 17.5 *Add house-made fresh mozzarella +2*
- USDA PRIME CHEESEBURGER** house-ground prime beef patty, served all the way, house-made bun, American cheese, hand-cut fries 15
- CHICKEN PIZZAIOLA** marinara sauce, house-made mozzarella, basil, pepperoni, sourdough bread, sautéed spinach 14.5
- PRIME BRISKET DECKLE** tenderest portion of the brisket, hickory smoke BBQ sauce, house-made bun, onions, pickles, whipped potatoes 14

HOUSE SPECIALTIES

- AGED PRIME RIB AU JUS** 12 ounce cut of roasted aged prime rib of beef, whipped potatoes 36
- TODAY'S FRESH FISH** only the freshest fish on the market, chef's selection of sauces, kale salad *As quoted by server*
- BRISKET DECKLE RAVIOLI** smoked USDA Prime beef, fresh mozzarella, Mama's meat sauce, Reggiano, sourdough garlic bread 16.5
- EL TIEMPO FAJITAS MIXTAS** beef & chicken, onions, cheese, sour cream, tortillas, poblano queso rice, casero beans 18.5
- CHICKEN PICCATA TAG PASTA** chicken medallions, lemon butter caper sauce, maltagliati pasta, sourdough 15.5
- SMOKED BABY BACK RIBS** hickory smoke BBQ sauce, hand-cut fries 26
- BLUE PLATE TENDERS** lightly battered chicken tenders, hickory smoke BBQ sauce, honey mustard, hand-cut fries 14
- TEMPURA SHRIMP** crispy shrimp, tartar & cocktail sauce, baked potato 24
- FILET STEAK A LA PIMIENTA** Mexico City classic, spicy peppered beef tenderloin, creamy pimienta sauce, today's vegetable 26.5
- FAMOUS CRAB ENCHI** El Tiempo's most popular enchilada, jumbo lump crab, cheese, crema marisco, poblano queso rice, casero beans 18.5
- CANCUN CARNE ASADA** citrus-ginger marinated beef fajita skirt steak, onions, poblano queso rice, casero beans 20.5
- SUNDAY GRAVY PAPPARDELLE** Grandma Ninfa's slow cooked Sunday meat gravy, sourdough garlic bread 18

SOUPS cup/bowl

- CHICKEN, DUMPLIN' ESCAROLE** 6/8
- NEW ENGLAND CLAM CHOWDER** 7/9
- EL TIEMPO RED CHILI** 7/9
- CHICKEN & SAUSAGE GUMBO** 7/9

DINNER SALADS

- HOUSE** 7.5
- CAESAR** 7.5
- GREEK (V)** 7.5
- WEDGE** 7.5

SOUP & SALAD WITH CHICKEN FAJITAS

Choice of any cup of soup and dinner salad topped with El Tiempo chicken fajitas 16.5

- OPTIONS** • poblano queso rice 4 • casero beans 4 • sautéed spinach 6 • creamed corn 5 • hand-cut fries 4 • buttered peas 4 • kale salad 5 • cole slaw 4 • whipped potatoes 4 • today's vegetable 5 • baked potato 6 • baked potato as a substitute 3.5

(V) Vegetarian

5% surcharge on To Go orders

If you have allergies please tell us. Not all ingredients are listed. Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.

A suggested gratuity of 20% will be added to parties of 8 or more. It is company policy that guests have the unrestricted right to determine the final amount of gratuity free from compulsion or negotiation.