



LUNCH MENU

## STARTERS

- SMOKED SALMON** house smoked salmon, horseradish crème fraîche, sourdough wedges 13.5
- CRAB CLAWS** green onions, jalapeños, garlic, cilantro, butter, sourdough garlic bread, chipotle aioli 13.5
- SPINACH & ARTICHOKE DIP (V)** spinach, artichokes, cheeses, house-made croûtons, chips, sour cream, red salsa 12
- 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 11.5
- JALAPEÑO BRUSCHETTA (V)** sourdough bread toast, jalapeño basil pesto, roma tomatoes, house-made mozzarella, red onions, balsamic reduction 6.5
- CALAMARI FRITTI** marinara sauce 11

## 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 14.5
- CHICKEN PAILLARD SALAD** grilled chicken breast, arugula, frisée lettuce, tomato confit, house-made croûtons, shaved Reggiano 13.5
- AHI TUNA NIÇOISE SALAD** served Cobb-style. green beans, eggs, tomato, potato, olives, anchovy, peppers, radish, spinach 15.5

## BURGERS & SANDWICHES

- FRENCH DIP** thin sliced roast beef, house-made Italian roll, au jus, whipped potatoes 16.5 *Add house-made fresh mozzarella +1.5*
- USDA PRIME CHEESEBURGER** house-ground prime beef patty, served all the way, house-made bun, American cheese, hand-cut fries 14
- CHICKEN PIZZAIOLA** marinara sauce, house-made mozzarella, basil, pepperoni, Italian roll, sautéed spinach 13.5
- PRIME BRISKET DECKLE** tenderest portion of the brisket, hickory smoke BBQ sauce, house-made bun, onions, pickles, whipped potatoes 13.5

## 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 15.5
- EL TIEMPO FAJITAS MIXTAS** beef & chicken, onions, cheese, sour cream, tortillas, poblano queso rice, casero beans 17.5
- CHICKEN PICCATA TAG PASTA** chicken medallions, lemon butter caper sauce, maltagliati pasta, sourdough 14.5
- SMOKED BABY BACK RIBS** hickory smoke BBQ sauce, hand-cut fries 25
- BLUE PLATE TENDERS** lightly battered chicken tenders, hickory smoke BBQ sauce, honey mustard, hand-cut fries 13
- TEMPURA SHRIMP** crispy shrimp, tartar & cocktail sauce, baked potato 23
- FILET STEAK A LA PIMIENTA** Mexico City classic. spicy peppered beef tenderloin, creamy pimentia sauce, today's vegetable 25
- FAMOUS CRAB ENCHI** El Tiempo's most popular enchilada. jumbo lump crab, cheese, crema marisco, poblano queso rice, casero beans 17.5
- CANCUN CARNE ASADA** citrus-ginger marinated beef fajita skirt steak, onions, poblano queso rice, casero beans 19.5
- SUNDAY GRAVY PAPPARDELLE** Grandma Ninfa's slow cooked Sunday meat gravy, sourdough garlic bread 17

## SOUPS cup/bowl

- CHICKEN, DUMPLIN' ESCAROLE** 5/7
- NEW ENGLAND CLAM CHOWDER** 6/8
- EL TIEMPO RED CHILI** 6/8
- CHICKEN & SAUSAGE GUMBO** 6/8

## LUNCH SALADS

- HOUSE** 6.5
- CAESAR** 6.5
- GREEK (V)** 6.5
- WEDGE** 6.5

## SOUP & SALAD WITH CHICKEN FAJITAS

Choice of any cup of soup and dinner salad topped with El Tiempo chicken fajitas 15.5

- 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 all 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.