



D I N N E R

Appetizers

Soup of the Day	5.00
Dairy Free Corn-Vegetable Chowder	5.00
Organic Field Greens with Balsamic Vinaigrette (with Goat Cheese add \$1.25)	5.75
Steamed Artichoke with Garlic-Mustard Sauce	6.50
Baby Arugula Salad with Shaved Parmesan, Extra Virgin Olive Oil and Lemon	7.50
Caesar Salad with Romaine Hearts, Herb Croutons and Parmesan	7.50
Homemade Hummus with Calamata Olives and Warm Pita Bread	7.00
Crispy Calamari with Roasted Red Pepper and Tomato-Chipotle Coulis	7.75
Black Bean Quesadilla with Jack Cheese, Roasted Onion, Jalapeño, Salsa and Guacamole	8.25
Smoked Salmon Rolls with Avocado, Red Onion, Sprouts and Miso Dipping Sauce	8.50
Black Bean Crab Cake with Roasted Corn Salsa and Chipotle Aioli	8.50
Chilled Assorted Tapas with Marinated Olives, Imported Cheeses, Fresh Fruit, Salami and Warm Pita Bread	10.50
Mediterranean Skewers: Chicken with Mint-Cumin-Yogurt Sauce, Spicy Shrimp with Saffron-Roasted Red Pepper Sauce and Marinated Beef with Olive Tapenade	11.00

Pizzas & Pastas

Margherita Pizza with Fresh Basil, Tomato and Mozzarella	11.00
Spicy Chicken Pizza with Poblano Pepper, Cilantro, Black Bean, Corn, Feta and Jack Cheeses	11.50
Portobello Mushroom and Goat Cheese Pizza with Sundried Tomatoes topped with Arugula Salad	11.50
Time Pizza with Bacon, Red Onion, Grilled Apples, Gorgonzola Cheese and a Touch of Honey	11.50
Capellini Al Pomodoro with Plum Tomato, Basil and Parmesan	12.75
Whole Wheat Goat Cheese Ravioli in Roasted Red Pepper and Tomato Broth with Asparagus	13.25
Penne with Pancetta, Chicken, Wild Mushrooms and Basil in Sherry Wine Sauce	13.25

• BE CAREFUL PLEASE - Time Cafe is Not Responsible for Lost or Stolen Property •



D I N N E R

Entrée Salads

Greek Salad with Romaine, Cucumbers, Pear Tomatoes, Garbanzo Beans, Calamata Olives, Feta and Pita Toast	10.00
Caesar Salad with Grilled Chicken Breast, Romaine Hearts, Herb Croutons and Parmesan	12.75
Market Salad with Grilled Vegetables, Wheat Berries and Sesame-Crusted Goat Cheese	13.25
Cobb Salad with Grilled Chicken, Bacon, Pear Tomatoes, Hard-Boiled Egg, Avocado, Gorgonzola Cheese, Organic Field Greens & Lemon-Thyme Vinaigrette	13.50
Grilled Shrimp Salad with California Spinach, Jicama, and Mango with Miso-Tamari Vinaigrette	14.25

Entrées

Grilled Polenta and Portobello Mushroom, Smoked Mozzarella, Tapenade and Tomato Sauce	13.50
Grilled Chicken Paillard topped with Sautéed Seasonal Vegetables, Basil, Garlic, Balsamic Vinegar and Olive Oil	14.00
Herb-Roasted Free-Range Chicken with Mashed Potatoes and Steamed Carrots	16.50
Simple Grilled Fish of the Day served with Steamed Vegetables and Lemon	16.00
Grilled Brook Trout with Vegetable Stir-Fried Rice and Peanut-Lime Tahini Sauce	16.50
Black Sesame-Crusted Salmon with Wasabi Vinaigrette and Sautéed Spinach	17.50
Grilled Yellowfin Tuna with Piquillo Pepper Coulis over Lemon-Asparagus Risotto	19.50
Skirt Steak with Poblano-Mashed Potatoes and Corn Salsa	16.00
Steak Au Poivre: Pan-Seared Pepper-Crusted Black Angus with Green Peppercorn Brandy-Mustard Sauce	22.00
Steak Frites: Grilled Black Angus with French Fries	22.00
10 oz. Time Burger on a Parker House Roll with French Fries (Cheese, Bacon, Sautéed Mushrooms, Avocado or Sautéed Onions add \$1.00 Each)	9.75

Sides

Mashed Potatoes	4.50	Sautéed Spinach	4.50	Seared Tofu	4.00
French Fries	4.50	Steamed Vegetables	4.50	Brown Basmati Rice	2.50
Spiral Spuds with Ranch Dressing	4.50	Tortilla Chips and Salsa	4.50	Miso Dipping Sauce	1.00
		Tortilla Chips and Guacamole	4.50		

\$9.00 Food Minimum Per Person During Peak Hours • 18% Gratuity for Parties of 8 or More