

NEW MENU AS OF 5/10/04

**Dinner
Delivery
5:30PM - 10PM**



For Delivery Call
212-533-7607 or
212-533-7608
\$10.00 Minimum
8AM-10PM M-F
5:30PM-10PM S-S

Specials Available Every Day
DINNER MENU

Appetizers

Corn Chowder	6.
Soup of the Day	6.
Crispy Calamari with Chipotle-Tomato Sauce	8.
Smoked Scottish Salmon Rolls with Avocado, Sprouts and Red Onion	10.
Steamed Globe Artichoke with Garlic-Mustard Sauce	8.
Homemade Garlic Hummus with Calamata Olives and Warm Nan Bread	8.
Grilled Skewers of Beef, Chicken and Shrimp with 3 Dipping Sauces and Warm Flour Tortillas	12.
Black Bean Quesadilla with Roasted Onion and Jalapeño, Jack Cheese, Salsa Cruda and Guacamole	9.
Field Greens with Balsamic Vinaigrette (with Goat Cheese add \$1)	6.
Beet and Fennel Salad with Citrus Vinaigrette and Herb Goat Cheese Crostini	8.
Baby Arugula Salad with Shaved Parmesan, Orange Segments, and Citrus Vinaigrette	8.
Spinach Salad with Gingered Carrots, Red Cabbage, Cucumber and Miso-Tamari Vinaigrette	8.
Caesar Salad with Romaine Hearts, Herb Croutons and Parmesan Cheese	7.

Pizzas

Time Pizza with Hickory-Smoked Bacon, Red Onion, Grilled Apples, Roquefort Cheese and Touch of Honey	13.
Spicy Chicken, Poblano Pepper, Cilantro, Black Bean, Red Onion, Feta & Jack Cheeses	13.
Shiitake, Cremini & Portobello Mushrooms, Calamata Olives, Sundried Tomatoes & Fresh Mozzarella	13.
Margherita with Fresh Mozzarella, Plum Tomato, Parmesan Cheese and Basil	12.

Salads

Classic Cobb Salad with Grilled Chicken, Bacon, Cherry Tomatoes, Egg, Avocado & Blue Cheese	15.
Market Salad with Grilled Vegetables, Lentils, Hummus and Sesame-Crusted Goat Cheese	14.
Caesar Salad with Grilled Chicken Breast, Romaine Hearts, Herb Croutons & Parmesan Cheese (sub Shrimp \$3)	13.
Chopped Greek Salad with Romaine Hearts, Cucumbers, Grape Tomatoes, Garbanzo Beans, Calamata Olives, Feta Cheese & Pita Toast	12.
Crabmeat Salad with Field Greens, Red Onions, Bell Pepper, Avocado, and Lemon Thyme Vinaigrette	17.

Entrées

Simply Grilled: Daily Fish with Steamed Seasonal Vegetables	17.
Black Sesame-Crusted Salmon with Wasabi Aioli and Sautéed Spinach	18.
Mint-Yogurt marinated Halibut with warm Lentil-Apple Salad and Haricots Vert	19.
White Sesame-Crusted Yellowfin Tuna with Sticky Rice, Julienne Stir-fried Vegetables and Balsamic Soy Sauce	20.
Jerk Pork Tenderloin with Chipotle-mashed Potatoes, Tomatillo Corn Salsa, and Plantain Chips	18.
Pistachio-Crusted Chicken with Red Wine Sauce and Mashed Potatoes	17.
Herb-Roasted Chicken with Poblano Pepper-Sweet Corn Polenta, Sautéed Spinach and Pan Jus	17.
NY Sirloin Steak with Horseradish Sauce, Home-made Potato Crisps, and Haricots Vert	23.
Rigatoni Rustica with Hot Italian Sausage, Broccoli Rabe, Red Peppers, tossed in Olive Oil with Ricotta Salata	15.
Wild Mushroom Ravioli with Red Pepper-Basil Sauce	15.
Capellini with Bay Scallops and Green Olives in a Roasted Garlic Plum Tomato Sauce with Grana Cheese	17.
Spicy Vegetable and Jack Cheese Enchiladas with Tomatillo Salsa and Mexican Rice	14.
Stir-fried Seasonal Vegetables with Tofu, Brown Rice, Pickled Ginger, and Toasted Nuts (available with chicken or shrimp \$3)	15.

Sandwiches

Grilled Rare Yellowfin Tuna, Sprouts, Tomato and Sesame-Wasabi Aioli on 7-Grain Bread	14.
Garden Burger on a Toasted Whole Wheat Roll served with Field Greens and Homemade Hummus	9.
Grilled Turkey Burger with Sautéed Onions, Mushrooms and Swiss Cheese on a Whole Wheat Roll	11.
10 oz. Time Burger on a Parker House Roll with French Fries (Cheddar, Jack, Swiss, Blue Cheese, Bacon, Sautéed Mushrooms, Avocado or Sautéed Onions add \$1 Each)	10.

Side Orders \$4.50

French Fries	Sautéed Garlic Spinach
Mashed Potatoes	Steamed Daily Vegetables
Steamed Brown Basmati Rice	Seared Tofu with Miso Dip
Blue Corn Tortilla Chips with Salsa Cruda or Homemade Guacamole	

Homemade Desserts

Lemon Meringue Tart	7.00
Golden Pineapple Upside Down Cake	7.00
Triple Chocolate Mousse Cake	7.00
Flourless Brownie	7.00
Yogurt Panna Cotta with Blueberry Compote	7.00
Cinnamon Apple Pie with Walnut Crust	7.00
Seasonal Fruit Plate	6.50
Homemade Biscotti	5.50
<i>Any Item with Ice Cream, Sorbet or Non-Fat Frozen Yogurt add \$1.75</i>	

Fresh Juices

Orange Juice	2.75/4.25
Grapefruit Juice	2.75/4.25
Apple Juice	2.75/4.25
Carrot Juice	2.75/4.25
Freshly Squeezed Lemonade	2.75
Fruit Smoothie - Blended Fresh Fruit	4.75
Yogurt Fruit Smoothie	5.25

Cold Beverages

Saranac Root Beer	3.00
Cranberry, Pineapple or Tomato Juice	2.00
Perrier	2.75/5.50
Vittel Mineral Water - Non-Sparkling	2.75/5.50
Whole or Skim Milk	1.25

Coffee Beverages

Illy Espresso	2.00/3.00
Café Latte	2.50/3.50
Cappuccino	2.50/3.50
Café Mocha	2.75/3.75
Chai Latte	3.50
Café au Lait	2.00
Illy Coffee	1.00/1.50
Tea (ask your server for today's variety)	1.00

all above available iced or hot