

## DINNER

**(V)(GF)** indicates items that can be made **(V) Vegan** or **(GF) Gluten Free** upon request. Please Let your server know if you need **Vegan** or **Gluten Free**. Items substituting **(GF) Bread** or **Crackers** will be a dollar up charge

### Appetizers

#### **Soup of the Day or Matzo Ball.**

Cup \$3.79 Bowl \$4.79

**Latkas-8.99** three house-made potato pancakes, served with sour cream & applesauce (extra latkas \$2.99 each)

**Spanakopita Bites-7.50** spinach and feta in crispy phyllo pastry with lemon dill sauce

**(GF)Avocado Ritz-8.99** half of an avocado topped with shrimp & Blush Sauce

**(V)(GF)Mezze Plate-9.99** hummus, tabbouleh, black bean hummus, mixed olives & warm pita

**(V)(GF)Lettuce Wrap-5.99** hummus, avocado, cabbage, tomatoes, cucumbers, carrots, sprouts served with a side of Ginger Dressing

**(V)(GF)Buffalo Cauliflower Bites-5.99** cauliflower sautéed in a medium Buffalo Sauce with celery & a Vegan Ranch Sauce

**(V)(GF)Asian Tacos-choice of Rare Ahi 14.99** two corn tortillas, avocado, cucumber,cabbage, carrots, wasabi sprouts, sesame oil & tamari

### Salads

*All salads except the Caesar are served with dressing on the side*

**Caesar Salad-8.99** romaine and croutons tossed in our house-made Caesar dressing topped with shaved parmesan & grape tomatoes (small plate \$4.59)

**(V)(GF)House Salad-8.99** baby lettuce, cucumber, red onions, sliced grape tomatoes & micro greens with Lemon Dijon Dressing (small plate \$4.59)

**(GF)Niçoise Salad-15.50** rare ahi tuna, baby lettuce, capers, hard-boiled egg, tomatoes, olives & anchovy with Lemon Dijon dressing

**(V)(GF)Simply Delish-10.50** baby lettuce, avocado, grape tomatoes, toasted almonds & mixed olives, served with Lemon Dijon dressing

**(GF)Avocado Salad-10.50** baby lettuce, avocado, goat cheese crumbles, raisins & pumpkin seeds served with Lemon Dijon dressing

**(V)(GF)Signature 2164 Salad-10.50** chopped kale, shredded carrots, purple cabbage, shredded raw beets, avocado, sprouts & toasted sunflower seeds served with Citrus Papaya-Seed dressing

**(GF)Avocado Ritz Salad-14.50** half of an Avocado filled with baby shrimp and blush sauce over baby lettuce with carrot, cucumbers & tomato with Lemon Dijon dressing

### Dinner Extras

**Tofu or Tempeh \$3.49, Ahi Tuna \$7.99, Shrimp \$6.99, Avocado \$2.49, Egg \$1.59, Side of Rice \$2.99, Side of Vegetables \$3.99**

**Sweet Potato Mash \$2.99**

**(GF)Bread \$2.69**

### Seafood Entrees

*Served with Vegetables & choice of brown rice w/ lentil or sweet potato mash*

**(GF)Pan-Seared Wild Maine Scallops-**

**(market price)** wild Maine scallops pan-seared to perfection with fresh garlic

**Teriyaki Mahi-Mahi Taco's-20.99**

two corn tortillas filled with teriyaki glazed Gulf caught Mahi Mahi, cabbage, pineapple & salsa fresca with a side of ginger sauce

**(GF)Coconut Lime Shrimp Rice Bowl-19.99** avocado, black beans, cabbage, salsa fresca, grilled pineapple over brown rice, with roast pineapple salsa.

**(GF)Sesame Plum Salmon-21.99★**

wild Salmon glazed with a sweet & savory Japanese Sesame Plum Sauce.

**(GF)Herbs De Provence Encrusted Barramundi-20.99★** Australian Barramundi encrusted with a Lavender Herb blend & fresh lemon zest

★Available as a Mixed Grill with Wild Maine Scallops add \$6.99

### Vegetarian Entrees

**(V)(GF)Portobello “Steak” Fajita Tacos-16.99** marinated Portobello mushroom strips with onions and red peppers in a corn tortilla topped with cabbage and salsa fresca served with brown rice and seasonal veggies

**(V)(GF)Jackfruit Brisket Bowl-16.99** bed of brown rice with lentils covered with slow cooked BBQ Jackfruit, roasted sweet potatoes & vegan coleslaw, topped with a vegan white horseradish sauce & BBQ sauce

**Spanakopita-14.99** feta cheese & spinach in crispy phyllo pastry with a Greek salad

**(V)(GF)Veg Tower-16.99** brown rice layered with Portobello mushroom, caramelized onions, eggplant, zucchini & yellow squash topped with marinara sauce

**(V)(GF)The Vegan Mess-16.99** home fried potatoes, roasted veggies, onion, red peppers, sauerkraut & vegan sausage with grilled tomato

**(V)(GF)Portobello Volcano-16.99** bed of sautéed spinach & quinoa topped with garlic mashed potatoes, marinated Portobello & caramelized onions served with seasonal veggies

### Stir Fries

*Available Vegan or with Shrimp*

**(V)(GF)Kung Pao Cauliflower Stir Fry-16.99 with shrimp-19.99** cauliflower, kale, onions, red peppers, celery, cashews, sesame seeds, scallions & house made spicy Kung Pao Sauce over brown rice with lentil

**(V)(GF)Vietnamese Citrus Noodle Stir Fry- with tofu-16.99 with shrimp-19.99** sautéed seasonal vegetables, kale, citrus soy sauce, ginger, garlic, rice noodles & sesame seeds