

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, craisins & 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