

## 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 \$3.99 Bowl \$5.99

**Latkas-10.99** three house-made potato pancakes, served with sour cream & applesauce (extra latkas \$3.75 each)

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

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

**(V)(GF)Lettuce Wrap-6.99** hummus, avocado, cabbage, tomatoes, cucumbers, carrots, sprouts served with a side of Ginger Dressing

**(V)(GF)Buffalo Cauliflower Bites-7.50**

cauliflower sautéed in a medium Buffalo Sauce with celery & Vegan Ranch Sauce

### Salads

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

**Caesar Salad-9.50** romaine and croutons tossed in our house-made Caesar dressing topped with shaved parmesan & grape tomatoes (*small plate \$4.99*)

**(V)(GF)House Salad-9.50** baby lettuce, cucumber, red onions, sliced grape tomatoes & sprouts with Lemon Dijon Dressing (*small plate \$4.99*)

**(GF) ➤ Niçoise Salad-15.99** rare ahi tuna, baby lettuce, capers, hard-boiled egg, tomatoes, olives & anchovy with Lemon Dijon dressing

**(GF)Avocado Salad-10.99** baby lettuce, avocado, goat cheese crumbles, raisins & pumpkin seeds served with Lemon Dijon dressing

**(V)(GF)Signature 2164 Salad-10.99** chopped kale, shredded carrots, purple cabbage, shredded raw beets, avocado, sprouts & toasted sunflower seeds served with Citrus Peppercorn dressing

**(GF)Avocado Ritz Salad-14.99** half of an Avocado filled with baby shrimp and blush sauce over baby lettuce with carrot, cucumbers & tomato with Lemon Dijon dressing

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

### Dinner Extras

**Tofu or Tempeh \$3.99, ➤ 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 Extra Dressing/Sauce \$0.50 (GF)2pc Bread \$2.99**

### Seafood Entrees

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

**(GF)Pan-Seared Wild Maine Scallops–(market price)** wild Maine scallops pan-seared to perfection with fresh garlic

**(GF)Grilled Mahi-Mahi Tacos-22.99**

Three corn tortillas filled with Gulf caught Mahi Mahi, cabbage, pineapple & salsa fresca

**(GF)Sesame Plum Salmon-23.99★**

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

**(GF)Herbs De Provence Encrusted**

**Barramundi-21.99★** Australian Barramundi encrusted with a Lavender Herb blend & fresh lemon zest

★ Available as a Mixed Grill with Wild Maine Scallops add \$9.99

### Vegetarian Entrees

**(V)(GF)Jackfruit Brisket Bowl-17.99** bed of brown rice with lentils covered with slow cooked BBQ Jackfruit, roasted sweet potatoes & vegan coleslaw, topped with a vegan sweet horseradish sauce & house-made BBQ sauce

**(V)Impossible “Burger” Club-17.99**

**(when available)** Triple layered club sandwich with a ¼ lb. Impossible Foods Burger, lettuce, tomato, tempeh and our house-made Bistro sauce

**(V)(GF)Portobello “Steak” Fajita Tacos-16.99** marinated Portobello mushroom strips with onions and red peppers in three corn tortillas topped with cabbage and salsa fresca served with black bean spread, guacamole, brown rice and seasonal veggies

**(V)(GF)Pineapple Coconut Curry-17.99** broccoli, cabbage, kale, carrots, onions & peppers in an aromatic Yellow Curry sauce with brown rice & lentils

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

### Stir Fries & Rice Bowls

*Available Vegan or with Shrimp*

**(V)(GF)Kung Pao Cauliflower Stir Fry-17.99 with shrimp-21.99** cauliflower, kale, onions, red peppers, celery, cashews, sesame seeds, scallions & house made spicy Kung Pao Sauce over brown rice with lentil

**(V)(GF)Citrus Noodle Stir Fry with Tofu-17.99 with Shrimp-21.99** sautéed seasonal vegetables, kale, citrus soy sauce, ginger, garlic, rice noodles & sesame seeds

**(V)(GF)Coconut Lime Rice Bowl with Tofu-17.99 with Shrimp-21.99** avocado, black beans, cabbage, salsa fresca, grilled pineapple over brown rice, with pineapple-mango salsa.

➤ Consuming raw or undercooked seafood may increase your risk of foodborne illness.