

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

(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-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

(GF)Asian Tacos-Two corn tortillas with:

➤ **Rare Ahi-14.99** or **(V)Jackfruit-9.99** avocado, cucumber, carrots, cabbage, sprouts, sesame oil & tamari

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

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

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-22.99★

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 \$9.99

Vegetarian Entrees

(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 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)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 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-20.99 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-20.99 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-20.99 avocado, black beans, cabbage, salsa fresca, grilled pineapple over brown rice, with pineapple-mango salsa.