



DINNER

Please let your server know about any dietary restrictions and/or allergies

Appetizers

Danish Herring: a South African favorite! If you like herring, you'll love this!

Served with warm pita \$7.99



Latkes: house-made potato pancakes, just like Grandma's! (3 per order)

Served with sour cream and applesauce \$8.99

Add a latke \$2.49 each

Mezze Plate: hummus, tabouli, baba ganoush, mixed olives & warm pita \$9.99

Hummus & Pita: \$5.99

Sweet Thai Chili Tacos: two soft corn tortillas stuffed with shrimp, brown rice and sweet thai chili sauce \$8.99

Avocado Ritz: half of an avocado topped with shrimp and blush sauce \$8.99

Mama Ganoush: eggplant sautéed with tomato, onion, herbs and spices. Served chilled with warm pita \$6.49

Soups

Cup \$3.79 / Bowl \$4.79 Matzoh Ball Soup available daily. Ask your server for today's soups.

Salads

(All salads except the Caesar are served with the dressing on the side)

Maggie's Famous Caesar Salad: the dressing is legendary! served dressed with shaved parmesan and croutons \$8.99 *(small plate \$4.49)*

NEW! 2164 Salad: chopped kale, shoestring carrots, shredded raw beets, purple cabbage, toasted sunflower seeds, avocado, organic pea shoots; papaya seed citrus \$8.99

Confetti Salad: organic baby spinach, seasonal fruit, scallions, green & purple cabbage, carrots, sprouts, and toasted sesame seeds; oriental ginger dressing \$8.99

House Salad: seasonal lettuce, tomatoes, cucumbers, sprouts and red onion served with Ziporah's lemon Dijon vinaigrette \$7.99 *(small plate \$4.59)*

Niçoise Salad: rare ahi tuna, seasonal lettuce, capers, hard-boiled egg, tomatoes, mixed olives & anchovy with Ziporah's lemon dijon vinaigrette \$12.99

Simply Delish: seasonal lettuce, avocado, grape tomatoes, toasted almonds and mixed olives, served with Ziporah's lemon dijon vinaigrette \$8.99

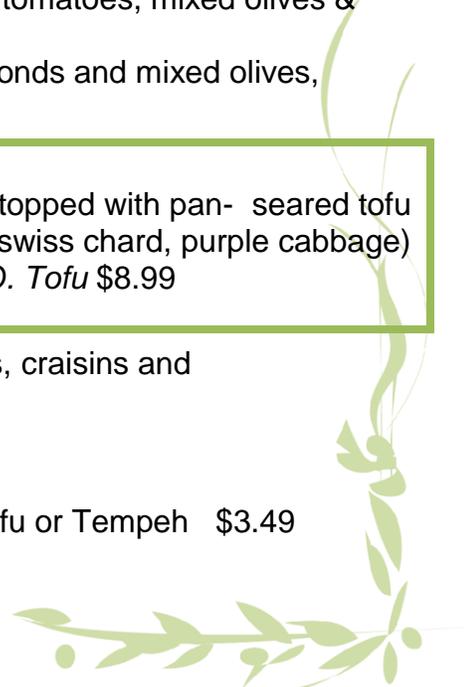


Pan-Seared Organic Tofu Salad: seasonal chilled lettuce topped with pan-seared tofu and steamed greens (may include kale, bok choy, swiss chard, purple cabbage) served with oriental ginger dressing - *Made with Non-G.M.O. Tofu* \$8.99

Avocado Salad: seasonal lettuce, fresh avocado, goat cheese crumbles, craisins and pumpkin seeds served with Ziporah's lemon dijon vinaigrette \$8.99

Delicious Salad Additions:

Shrimp \$6.99 * Rare Ahi tuna \$5.79 * Organic Non G.M.O. Tofu or Tempeh \$3.49





Entrées

All served with a choice of brown lentil rice **or** 1/2 roasted sweet potato & seasonal vegetables

Shrimp Scampi: sautéed with garlic \$16.99

Veg Tower: layered oven-roasted veggies topped with house-made Bolognese sauce \$14.99



Portabella Volcano: marinated portabella topped with caramelized onions and garlic mashed potatoes on a bed of sautéed spinach and quinoa with seasonal veggies \$14.99

Seitan "Brisket": seitan ("wheat meat") roasted in a sweet & sour barbecue sauce \$14.99

Pan-Seared Wild Scallops: simply pan-seared with garlic market price

Cauliflower "Steak": "center-cut filet" of roasted cauliflower topped with house-made Bolognese sauce (made with soy-crumbles) \$14.99

Wild-Caught Alaskan Sockeye Salmon: pan-seared to perfection - market price

Spanakopita: it's Greek! feta cheese and spinach in crispy phyllo pastry, served with a small goat cheese salad \$13.99

Pan-Seared Wild Australian Barramundi: deliciously pan-seared with garlic \$18.99

NEW! Pan-seared fish of the day on any entrée salad \$18.99. Ask your server for the fish of the day!

Veg Extras:

Gluten-Free Bread \$1.49
Side of Seasonal Veggies \$1.99
Wheat Bread \$.49
Hummus \$3.99
Pita Bread \$1.99
Hard-Boiled Egg \$.89
Applesauce \$.99
1/2 Avocado \$1.99

A gratuity of 18% will be added for parties of six or more

