

Max’s Positive Vibe Café Menu

Summer 2011

to begin with

<i>freshly-squeezed lime, cherry-lime, lemon, lemon-lime or orange ades</i>	<i>\$3.00</i>
<i>freshly-made guacamole or cilantro salsa with corn tortilla chips</i>	<i>\$7.75</i>
<i>mussels with white wine, garlic & herbs</i>	<i>\$9.50</i>
<i>crispy calamari with fresh lemon & remoulade or key lime cocktail sauce</i>	<i>\$8.00</i>
<i>fried green tomatoes & shrimp with remoulade</i>	<i>\$8.50</i>
<i>fried oysters with remoulade , key lime cocktail sauce or mango salsa</i>	<i>\$8.50</i>

cups & bowls

<i>roasted asparagus and shrimp soup with parmesan cheese croutons</i>	<i>\$5/\$7</i>
<i>(served chilled or hot and available vegan style without the shrimp)</i>	
<i>buffalo chili with melted cheddar</i>	<i>\$4/\$6</i>

chilled plates

<i>garden salad</i>	<i>\$6.00</i>
<i>with spring greens, tomatoes, cucumbers, red onions and bell peppers</i>	
<i><add avocado for \$1</i>	
<i>caesar salad</i>	<i>\$6.00</i>
<i>with fresh romaine and parmesan croutons</i>	
<i><add grilled chicken or shrimp for \$5</i>	
<i>fresh tomato trio</i>	<i>\$8.95</i>
<i>with dilled tuna salad, tarragon chicken salad and grilled shrimp salad with fresh greens and avocado</i>	
<i>grilled salmon cobb salad.....</i>	<i>\$9.95</i>
<i>with spring greens, red onions, shredded cheddar, bacon, avocado and hard-boiled egg <choice of creamy dill or blue cheese dressing<>sub grilled chicken or shrimp</i>	
<i>fresh seasonal fruit medley</i>	<i>\$6.00</i>
<i>with spring greens and a cranberry poppy seed dressing<add tarragon chicken salad, dilled tuna salad or grilled shrimp salad for \$5</i>	
<i>albuquerque chicken salad</i>	<i>\$8.95</i>
<i>spring greens tossed in a southwestern ranch dressing topped with grilled chicken, shredded cheddar, sour cream, fresh guacamole and tortilla chips</i>	

wraps

<i>served with vibe slaw, greek potato salad or fresh fruit. Add fries for \$1.</i>	
<i>vibe veggie wrap</i>	<i>\$6.95</i>
<i>cheese, avocado, spring greens, tomatoes, red onions, bell peppers, cucumbers & agean feta dressing <add grilled chicken for \$2</i>	
<i>dilled tuna avocado wrap</i>	<i>\$7.95</i>
<i>albacore tuna, avocado, spring greens, tomatoes, cucumbers, bell peppers, & red onions</i>	
<i>spinach chicken avocado wrap</i>	<i>\$7.95</i>
<i>grilled chicken, spinach, avocado, tomatoes and cucumbers with bacon honey dijon dressing</i>	
<i>turkey club wrap</i>	<i>\$7.95</i>
<i>turkey, bacon, swiss cheese, avocado, spring greens, tomatoes & cucumbers with pesto mayo</i>	
<i>tarragon chicken salad wrap</i>	<i>\$7.95</i>
<i>tarragon chicken salad, avocado, spring greens, tomatoes, red onions and cucumbers</i>	
<i>shrimp wrap</i>	<i>\$9.50</i>
<i>grilled shrimp salad, tomatoes, spring greens, avocado, bacon and red onions</i>	
<i>grilled salmon wrap</i>	<i>\$9.50</i>
<i>with fresh spinach, tomatoes and pesto mayo</i>	

burgers

<i>choice of beef, buffalo (+ \$1.50) or black bean burger (-\$1)</i>	
<i>served with vibe slaw, greek potato salad or fresh fruit. Add fries for \$1.</i>	
<i>traditional</i>	<i>\$7.50</i>
<i>wood-grilled on a toasted bun with choice of cheese</i>	
<i>alpine</i>	<i>\$7.95</i>
<i>with sautéed mushrooms, onions & swiss</i>	
<i>california</i>	<i>\$8.50</i>
<i>with avocado, applewood smoked bacon and provolone</i>	
<i>black & blue</i>	<i>\$8.50</i>
<i>with blackened seasoning, applewood smoked bacon and blue cheese</i>	
<i>banzai</i>	<i>\$7.95</i>
<i>with grilled pineapple, teriyaki sauce and cheddar</i>	
<i>mediterranean</i>	<i>\$7.95</i>
<i>with spinach, grilled tomato and feta</i>	

not wraps or burgers

<i>served with vibe slaw, greek potato salad or fresh fruit. Add fries for \$1.</i>	
<i>blt</i>	<i>\$6.50</i>
<i>with applewood smoked bacon on sourdough bread<add guacamole for \$.75</i>	
<i>southern-style cold (or hot) buffalo meatloaf sandwich</i>	<i>\$8.95</i>
<i>with red onion, tomato and our cajun creole sauce on sourdough bread</i>	
<i>new orleans oyster po’boy sandwich</i>	<i>\$9.25</i>
<i>on toasted sub roll with our cajun creole sauce</i>	
<i>cape cod crab cake sandwich</i>	<i>\$9.95</i>
<i>on toasted english muffin with cajun creole sauce and remoulade or key lime cocktail sauce</i>	
<i>fish & chips</i>	<i>\$7.50</i>
<i>“legend lager” battered with seasoned fries</i>	

after five

<i>cape cod crab cakes</i>	<i>\$18.00</i>
<i>with remoulade or key lime cocktail sauce vegetable of the day & choice of fries</i>	
<i>spinach, peppers & feta cheese lasagna</i>	<i>\$11.00</i>
<i>with a side salad and garlic roll</i>	
<i>buffalo meatloaf</i>	<i>\$15.00</i>
<i>with our cajun creole sauce or traditional gravy with mashers and vegetable of the day</i>	
<i>caribbean fried oysters</i>	<i>\$16.00</i>
<i>deep-fried and served with bacon and mango salsa, vegetable of the day & choice of fries</i>	
<i>shrimp & grits</i>	<i>\$16.00</i>
<i>classic southern-style with applewood bacon</i>	
<i>wood-grilled ribeye</i>	<i>\$18.00</i>
<i>with green pepper & bourbon cream sauce or our cajun creole sauce, mashers & vegetable of the day</i>	
<i>blackened chicken brochettes.....</i>	<i>\$11.00</i>
<i>with cilantro-lime butter, cherry tomatoes, red onion, seasoned rice & vegetable of the day</i>	

under twelve

<i>choice of grilled cheese, hamburger or chicken tenders with fries or fruit and a drink</i>	<i>\$6.00</i>
---	---------------

sides

<i>regular or sweet potato fries, fresh fruit, greek potato salad or vibe slaw</i>	<i>\$2.50</i>
<i>glasses</i>	
<i>soda, juice, teas, bottled water, blanchards’ coffee, herbal iced teas & san pellegrino</i>	<i>\$2</i>

afterwards

<i>key lime mousse</i>	
<i>chocolate fudge brownie a la mode</i>	
<i>house cheesecake</i>	<i>\$6</i>

Daily Specials

<i>Our daily specials include a seafood or fresh fish, freshly-baked quiche, pasta dish, soups, vegetables and desserts.</i>
--

SUNDAY BRUNCH

<i>a la carte menu served 10am - 3 pm</i>
<i>with live music from 11:30 - 1:30</i>

<i>***ALL PROFITS FROM OUR CAFÉ AND CATERING SUPPORT OUR FOOD SERVICE TRAINING PROGRAM FOR PEOPLE WITH DISABILITIES***</i>
--