

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before ordering your meal.

STARTERS

HEALTHY

Greek Inspired Salad

   \$13

Butter Lettuce, Roasted Eggplant, Grilled Zucchini, Cucumbers, Tomatoes, Feta Cheese, Kalamata Olives, Sumac Red Onions, Bell pepper, Grilled Flatbread Croutons, Sundried Tomatoes, Mint, Tzatziki, Oregano-Lemon Garlic Oil

Superfood Salad

    \$14

Spinach, Red Cabbage, Kale, Charred Snow Peas & Shitake Mushrooms, Avocado Chunks, Edamame, Radishes, Alfalfa Sprouts, Pomegranate, Blueberries, Pumpkin Seeds, Chia Seeds, Dried Carrot Chips, Carrot Ginger Dressing

Mediterranean Quinoa Salad

    \$14

Arugula, Avocado Chunks, Pomegranate, Pumpkin seeds, Roasted Bell Pepper Coulis, Dried Beets & Carrots Chips, Harissa sauce, Za'atar Dressing

Raw Pad Thai Salad

   \$14

Spiralized Vegetable Salad with Zucchini, Carrots, Daikon Raddish, Red Cabbage, Bean Sprouts, Red Bell Pepper, Tamari Marinated Mushrooms, Edamame, Cilantro, Hempseeds, Sesame Seeds, Soaked Glass Noodles, Aruban Moringa Leaves, Jalapeños, Sriracha, Raw Peanut Sauce



..... = Chef's favorite

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SALADS

Beef Carpaccio Bombe

 \$18

Thinly Sliced Raw Beef Tenderloin, Salad Blend, Cucumber, Tomato, Arugula, Pine nuts, Scallions, Old Amsterdam Cheese, Sour Dough Croutons Pesto, Truffle Sauce, Balsamic Crème

Prosciutto Di Parma & Grilled Vegetable Salad

   \$16

Thinly sliced Prosciutto di Parma, Salad Blend, Arugula, Grilled Mixed Vegetables, Sundried Tomatoes, Cucumber, Tomato, Scallions, Truffle Sauce, Pine nuts, Parmesan Cookie, Sour Dough Croutons, Shaved Parmigiano Reggiano, Roasted Prosciutto Chips

The wedge

   \$16

Iceberg lettuce, Cucumber, Tomatoes, Blue Cheese, Avocado Slices, Boiled Egg, Chicken Strips, Crunchy Bacon, Sour Dough Croutons Parsley, Fried Onion, Homemade Ranch Dressing

Fill Dough with Goat Cheese

 \$15

Salad Blend, Warm Fill Dough Pouch Filled with Goat Cheese, Prunes, Sundried Tomatoes, Shallots, Walnuts, Honey

COLD STARTERS

Ahi Tuna Poke

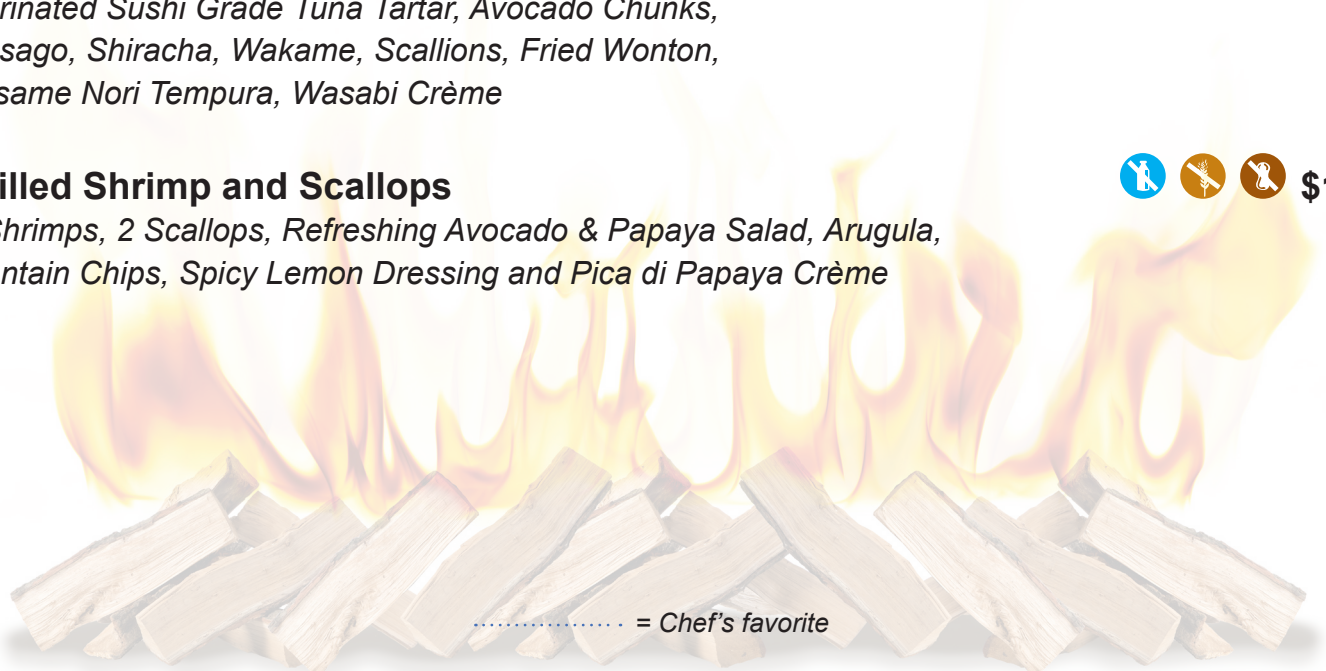
   \$16

Marinated Sushi Grade Tuna Tartar, Avocado Chunks, Masago, Shiracha, Wakame, Scallions, Fried Wonton, Sesame Nori Tempura, Wasabi Crème

Grilled Shrimp and Scallops

   \$18

2 Shrimps, 2 Scallops, Refreshing Avocado & Papaya Salad, Arugula, Plantain Chips, Spicy Lemon Dressing and Pica di Papaya Crème



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WARM STARTERS

Escargots and Mushrooms

*Puff Pastry Filled with a Creamy Bourguignonne Herb Ragout,
Shaved Parmigiano Reggiano*

  \$13

Calamari Trio

Fritti with Romesco Sauce & Smoked Jalapeño Aioli

Chilled Grilled Garlic Calamari Salad with Potato, Feta & Chorizo

Lightly Spiced Caribbean Calamari Stew with Sweet & Sour Red Onion Rings

 \$16



Crab Stuffed Shrimps

*3 Shrimps, Stuffed and Topped with a Crunchy Herb & Garlic Bread Crust,
Romesco sauce & Horseradish Crème, Fried Basil leaves*

 \$16

HOMEMADE SOUPS

Fresh Roasted Tomato Soup

*Served with Pesto Cream, Sour Dough Croutons,
Arugula, Parmigiano Reggiano*

  \$10

Classic French Onion Soup

*Oven Baked with Baguette and Swiss Gruyère Cheese
10 minutes preparation time*

 \$12

Potato Truffle Soup

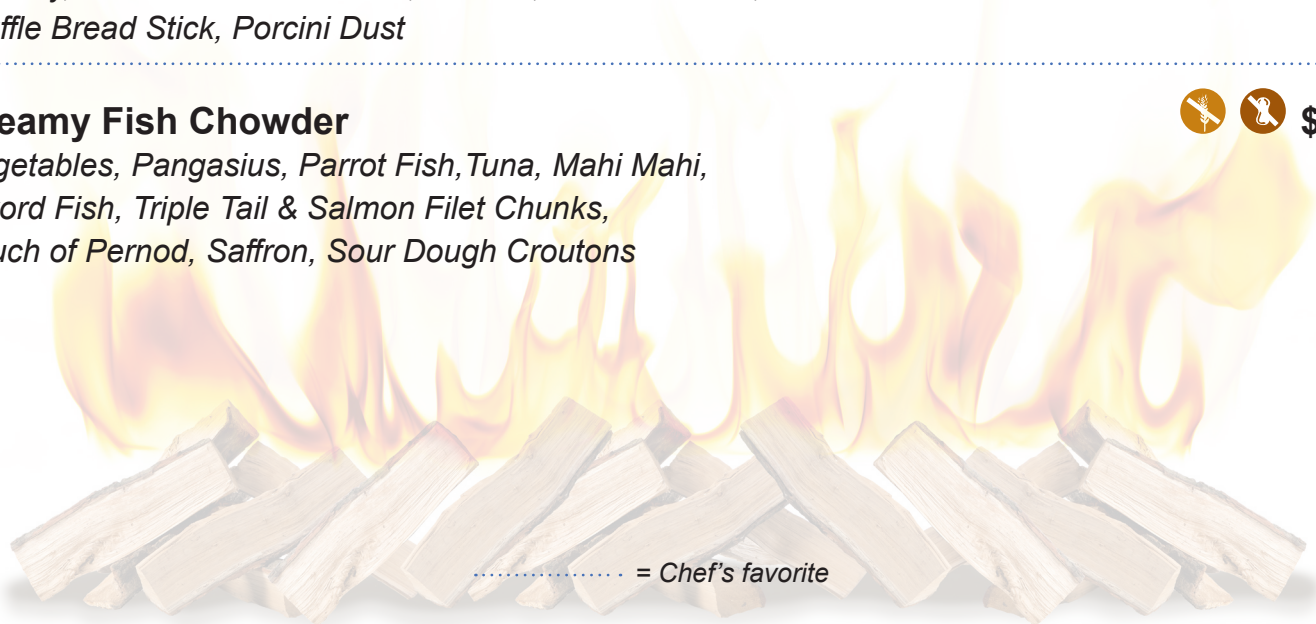
*Creamy, Served with Mushroom, Shitake, Portobello Mix,
Truffle Bread Stick, Porcini Dust*

   \$10

Creamy Fish Chowder

*Vegetables, Pangasius, Parrot Fish, Tuna, Mahi Mahi,
Sword Fish, Triple Tail & Salmon Filet Chunks,
Touch of Pernod, Saffron, Sour Dough Croutons*

  \$12



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MAIN COURSES

HEALTHY

Grilled Stuffed Portobello

    \$25

Truffle Risotto, Spinach, Grilled Zucchini, Ratatouille, Asparagus, Snow Peas, Caramelized Onions, Tomatoes, Mixed Cheese Gratin, Roasted Bell Pepper Coulis, Herb Oil, Beet & Dried Carrot Chips

Wine suggestion: Wente Riva Ranch Chardonnay Monterey

Herb Crusted Cauliflower Steak

    \$25

Marinated Grilled Cauliflower Steak, Arugula Pesto Zoodles, Black Beans, Romesco sauce, Tomato Antiboise, Fried Capers, Fried Garlic Chips and Basil Leaves

Wine suggestion: Ravenswood Zinfandel Old Vine Lodi County

Grilled Vegetables in Lightly Spiced Caribbean Creole Sauce

  \$24

Zucchini, Sweet Potato, Snow Peas, Green Asparagus, Plum Tomato, Cauliflower, Steamed Broccoli, White Rice, Served with our Homemade Grilled Flatbread Waiting to be Dipped in our Scrumptious Creole and Garlic Sauce

Wine suggestion: Chateau Ste. Michelle Riesling Columbia Valley

Open Faced Mediterranean Veggie Burger

   \$24

Sprouted Sesame Bun Layered with Hummus & Spinach. Burger Topped with Mushroom & Onion Mix, Feta, Tzatziki, Sweet Pepper & Onion Relish, Served with Grilled Vegetable Kebab, (Kebab also available in Tempura) Massaged Kale Salad with Cranberries

Wine suggestion: Bogle Chardonnay Monterey-Clarksburg

Yemanja Power Bowl

Main Course Salad Blend with Kale, Arugula, Spinach, Quinoa, Hempseeds Woodfired Grilled Vegetables, Tomatoes, Cucumber, Pumpkin Seeds, Avocado Chunks, Alfalfa, Roasted Beets & Carrots & Sweet Potato, Edamame, Carrots, Sour Dough Croutons, Green Goddess Dressing

Plain

\$20

Grilled Portobello with Spinach, Boursin & Balsamic Reduction

\$26

Pan Fried Parrot Fish Fillet

\$28

Grilled Organic Chicken Breast

\$30

Grilled Chilean Salmon or Ahi Tuna Steak

\$30

Grilled Garlic Shrimp 6 pc

\$35

Grilled Beef Tips 8oz

\$38

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SEAFOOD

Herb Crusted Chilean Sea Bass

*Wrapped in Prosciutto, Herb Risotto,
Steamed Broccoli & Cauliflower, Tomato AntiBoise*

Wine suggestion: Kim Crawford Sauvignon Blanc Marlborough



\$39

Caribbean Grilled Swordfish Kebab

*Skewer with Chimichurri Marinated Sword Fish &
Bell Pepper & Red Onion, Pesto Risotto, Stir Fry Vegetables,
Mango & Peach Chutney, Bell Pepper Coulis*

Wine suggestion: Murphy Goode Pinot Noir California



\$30

Blackened Triple Tail

*Truffle Risotto, Glazed Green Asparagus & Snow Peas,
White Wine Sauce & Sicilian Tomato Dressing*

Wine suggestion: Honig Sauvignon Blanc Napa Valley



\$32

Miso Glazed Salmon Filet

*Grilled and Served Medium in a Banana Leaf Topped with Sesame Seeds,
Scallions, Jalapeño Slices, Coconut White Rice, Vegetable Tempura Skewer,
(Skewer is also Available Roasted) Crispy Salmon Skin, Teriyaki Sauce*

Wine suggestion: Grans Fassian Riesling Mosel



\$30

Caribbean BBQ Mahi Mahi Fillet

*Grilled with our House BBQ Rub, White Rice, Stir Fry Vegetables,
Plantain Chutney, Cilantro Bell Pepper Pesto and Pineapple Jalapeño Salsa*

Wine suggestion: Wente Riva Ranch Chardonnay Monterey



\$30

Grilled Seafood Medley

*Mahi Mahi, Parrot Fish, Chimichurri Calamari, Shrimp, Scallop, Dutch Mussels,
White Rice, Stir fry Vegetables, Lightly Spiced Coconut Curry Sauce*

Wine suggestion: Honig Sauvignon Blanc Napa Valley



\$35

Grouper (Pangasius) Fillet

*Filled with Boursin Cheese au Gratin,
Wood Fired Garlic Mashed Potatoes, Steamed Broccoli & Cauliflower,
White Wine Garlic Sauce*

Wine suggestion: Bouchard Pere y Fils Chardonnay Burgundy



\$28

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Crab Stuffed Parrot Fish Topped with Herb Gratin

 \$34

Spaghetti, Lemon Garlic Butter Sauce, Steamed Broccoli, Sundried Tomatoes & Parsley

Also Available with Tomato Sauce

**Wine suggestion: Wente Riva Ranch Chardonnay Monterey
OR Murphy Goode Pinot Noir California**

Grilled Ahi Tuna Steak

   \$30

Grilled Medium Rare, Quinoa Fried "Rice", Mango & Peach Chutney, Wasabi Butter and Soy Sauce, Fried Onions

Wine suggestion: Kim Crawford Sauvignon Blanc Marlborough

Grilled Shrimp in Lightly Spiced Caribbean Creole Sauce

  \$35

Served with our Homemade Grilled Flatbread waiting to be Dipped in our Scrumptious Creole and Garlic Sauce, White Rice, Stir Fry Vegetables

Wine suggestion: Chateau Ste. Michelle Riesling Columbia Valley

MEAT

Grilled Creole Pork Chop

   \$29

Mild Spicy Creole Seasoning, Grilled Medium Well, Wood Fired Garlic Mashed Potato, Roasted Ratatouille, Mustard Sage Sauce

Wine suggestion: Ravenswood Zinfandel Old Vine Lodi County

Stuffed Pork Tenderloin

 \$30

*Medium Well, Mild Spiced House Rub, Pesto Risotto, Glazed Green Asparagus and Snow peas
Porcini, Button Mushroom, Portobello & Shiitake Mascarpone Filling, White Wine Sauce & Sundried Tomato Sauce*

Wine suggestion: Bogle Merlot Lodi Monterey

Grilled Organic Chicken Breast

   \$30

Sous Vide, Bone in Organic Chicken Breast, Chicken Skin Crisp, Rosemary Potato Wedges, Grilled Asparagus, Roasted Ratatouille, Prosciutto Chips, Morel & Porcini sauce

Wine suggestion: Murphy Goode Pinot Noir California

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Picanha

   \$28

Wood Fired Garlic Mashed Potato, Roasted Ratatouille,
Served with Chimichurri, BBQ & Garlic Sauce

Wine suggestion: Bouchard Pere y Fils Pinot Noir Burgundy

Skirt Steak

  \$38

Asian Marinated, White Rice, Stir Fry Vegetables,
Orange Flavored Teriyaki Sauce, Scallions and Fried Onions

Wine suggestion: Wente Cabernet Sauvignon "Charles Wetmore" California

Surf & Turf Skillet

   \$38

Grilled Beef Tips Served on a Hot Skillet, Topped with Caramelized Onions,
Mushrooms, Shitake, Portobello, Crunchy Bacon, Melted Blue Cheese Crumbs
3 Pieces Grilled Garlic Shrimps

Wood Fired Garlic Mashed Potato, Roasted Ratatouille

Wine suggestion: Bogle Merlot Lodi Monterey

Tenderloin

   \$45

Two Pieces of our Finest Cut, Rosemary Potato Wedges with
Caramelized Onions, House Salad, Truffle Butter & Homemade Jus

Wine suggestion: Wente Cabernet Sauvignon "Charles Wetmore" California

Herb Crusted New Zealand Rack of Lamb

   \$45

Harissa , Cranberry & Mint Cous Cous, Roasted Ratatouille,
Ras el Hanout Honey Yoghurt Sauce

Wine suggestion: Peter Lehmann Shiraz Wildcard Australia



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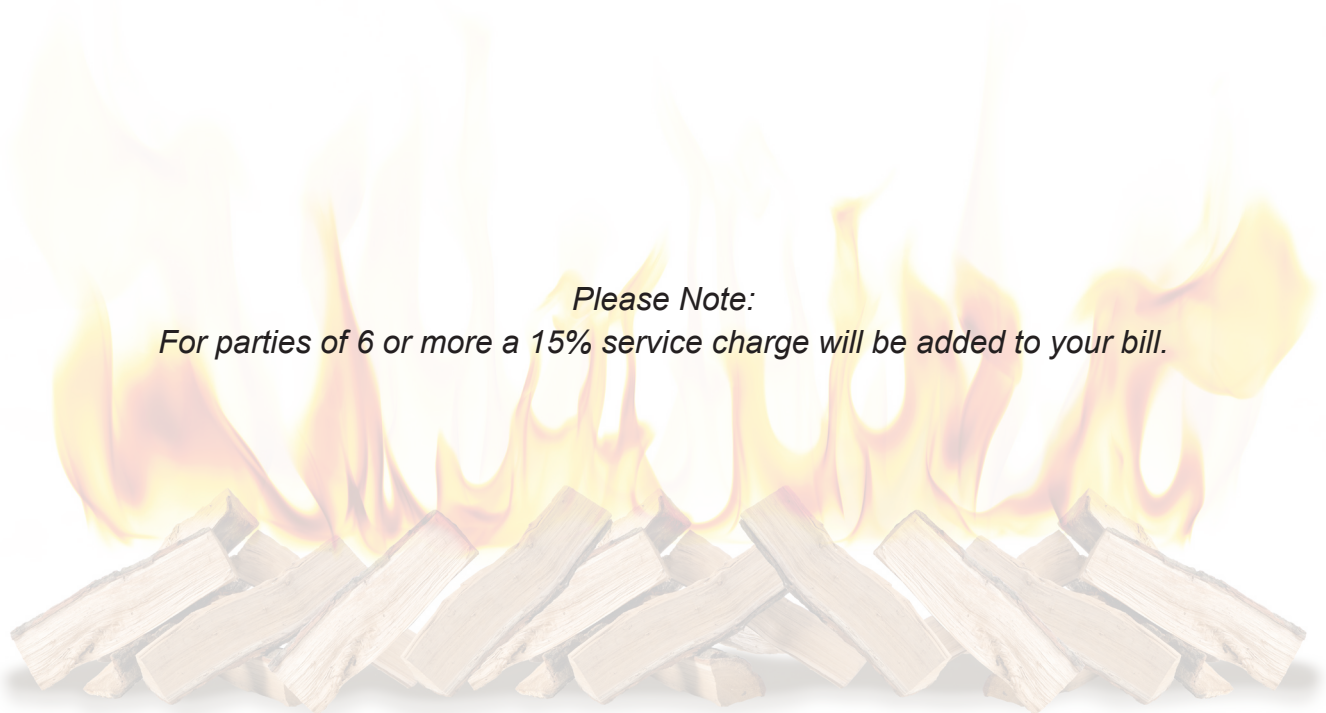
EXTRA SIDE DISHES TO ADD TO YOUR ORDER:

Grilled Garlic Shrimps, each	\$4
Grilled Scallop, each	\$5
French Fries	\$5
Quinoa fried "rice"	\$9
Truffle Risotto	\$9
Pesto Risotto	\$8
Herb Risotto	\$8
Steamed Mixed Vegetables	\$7
Yemanja Black Bean Stew	\$4
House Salad	\$7
Caramelized Onions	\$2
Button & Shiitake Mushrooms	\$3
Blue Cheese	\$2
Avocado, 1/2	\$3

Side Dishes Half Portions also Available for Half Price

Extra Order of Bread, Tapenade & Herb Butter (2 Persons) \$3

Extra Sauce for Main Courses \$3



Please Note:

For parties of 6 or more a 15% service charge will be added to your bill.



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