

STARTERS

HEALTHY

Fattoush

Refreshing Arab Salad, Butter Lettuce, Roasted Eggplant, Cucumbers, Radishes, Tomatoes, Bell pepper, Scallions, Parsley, Mint, Sumac Onions, Grilled Flatbread Pieces, Tahini Dressing, Feta Tzatziki Sauce

    \$12

Superfood Salad

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

    \$14

Mediterranean Quinoa Salad

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

    \$14

Raw Pad Thai Salad

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

    \$14

Grilled Vegetable Salad

Salad Blend, Arugula, Woodfired Grilled Vegetables, Cucumber, Tomato, Sun-dried Tomatoes, Scallions, Pine nuts, Parmesan Cookie, Shaved Parmigiano Reggiano, Black Garlic Vinaigrette

    \$14

CLASSIC YEMANJA SALADS

Beef Carpaccio Bombe

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

 \$18

The wedge





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

   \$16

Fill Dough with Goat Cheese

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

 \$15

 = Gluten Free Available  = Vegetarian Available  = Nut Free Available  = Dairy Free Available

Some Vegetarian Dishes Can Be Made Vegan. Please Ask Your Server.

COLD STARTERS

Grilled Scallop & Shrimp

Served with a Refreshing Avocado & Papaya Salad, Arugula, Plantain Chips, Lemon dressing and Pica di Papaya Crème

   \$16

Ahi Tuna Poke

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

  \$16

Sashimi of Scallops

Served with Wasabi, Soy, Japanese Ginger, Japanese Mayonnaise, Lumpfish Eggs

  \$15

WARM STARTERS

Escargots and Mushrooms

Puff Pastry Filled with a Creamy Bourguignonne Ragout

 \$13

Calamari Trio

Fritti with Marinara Sauce & Smoked Jalapeno Aioli

Chilled Grilled Garlic Calamari Salad with Potato, Feta & Chorizo 

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

 \$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 Pastry, Porcini Dust

   \$10

Creamy Fish Chowder

Vegetables, Grouper, Tuna, Mahi Mahi, Sword Fish, Triple Tail & Salmon, Touch of Pernod, Saffron, Sour Dough Croutons

  \$12

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MAIN COURSES

HEALTHY

Grilled Stuffed Portobello

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



Grilled Stuffed Zucchini

Quinoa, Button Mushrooms, Shiitake, Bell pepper, Red Onions, Tomato, Zucchini, Yellow Squash, Pine nuts, Sun-dried Tomatoes, Arugula, Pesto, Parmesan, Old Amsterdam & Blue Cheese au Gratin

Wine suggestion: Bogle Merlot Lodi Monterey



Vegetables in Spicy Caribbean Creole Sauce

Cauliflower Steak, Steamed Broccoli, Baby Corn, Green Beans Grilled Plum Tomato, Zucchini, Sweet Potato Served with our Homemade Grilled Flatbread Waiting to be Soaked in our Scrumptious Creole and Garlic Sauce

Wine suggestion: Chateau Ste. Michelle Riesling Columbia Valley



Open Faced Mediterranean Veggie Burger

Sprouted Sesame Bun Layered with Hummus & Spinach. Burger Topped with Mushroom Mix, Feta Tzatziki Sauce, Sweet Pepper & Onion Relish, Served with Grilled Vegetable Kebab, Massaged Kale Salad with Cranberries and Fried Onions

Wine suggestion: Bogle Chardonnay Monterey-Clarksburg






MAIN COURSE SALAD

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, Orange Maple Miso Dressing

Plain, or with:

Grilled Portobello with Spinach, Boursin and Balsamic Reduction		\$20
Pan Fried Grouper Fillet		\$28
Grilled Organic Chicken Breast		\$29
Grilled Chilean Salmon		\$30
Grilled Ahi Tuna Steak		\$30
Grilled Garlic Shrimp 6 pc		\$35
Grilled Beef Tips 8oz		\$38

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GOURMET SEAFOOD

Caribbean Grilled Swordfish Kebab

 \$28

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

Wine suggestion: Murphy Goode Pinot Noir California

Herb Crusted Chilean Sea Bass

  \$38

Wrapped in Prosciutto, Herb Risotto,
Steamed Broccoli, Baby Corn & Cauliflower, Tomato Anti Boise

Wine suggestion: Kim Crawford Sauvignon Blanc Marlborough

Blackened Triple Tail

   \$30

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

Wine suggestion: Honig Sauvignon Blanc Napa Valley

Miso Glazed Chilean Salmon

   \$30

Grilled and Served in a Banana Leave Topped with Sesame Seeds,
Scallions, Jalapeño Slices, Coconut Rice, Vegetable Tempura Skewer,
Teriyaki Sauce (Skewer is also Available Roasted)

Wine suggestion: Grans Fassian Riesling Mosel

GOURMET GRILLED MEAT

ITEMS ARE COOKED SOUS VIDE AND FINISHED ON OUR WOODFIRED GRILL TO CREATE THE MOST JUICIEST AND FLAVORFUL END PRODUCT POSSIBLE

Herb Crusted New Zealand Rack of Lamb

   \$45

Truffle Risotto, Roasted Ratatouille,
Sweet Shallot & Thyme Sauce

Wine suggestion: Peter Lehmann Shiraz Wildcard Australia

Stuffed Pork Tenderloin

 \$29

Medium Well, Mild Spiced House Rub,
Pesto Risotto, Glazed Green Asparagus,
Porcini, Button Mushroom, Portobello & Shiitake Mascarpone Filling,
White Wine Sauce, Sun-dried Tomato Sauce




Wine suggestion: Bogle Merlot Lodi Monterey

Organic Free Range Chicken

  \$29

Stuffed with Chicken & Morel Mousseline,
Potato Gratin, Roasted Ratatouille, Porcini & Morel sauce

Wine suggestion: Murphy Goode Pinot Noir California

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CLASSIC SEAFOOD

Grouper Italiano

Topped with Pesto, Tomatoes, Arugula, Scallions, Parmesan, Gouda, Old Amsterdam Cheese Au Gratin. White Wine Sauce & Pesto Sauce

Wine suggestion: Tiefenbrunner Pinot Grigio Alto Adige

 \$28

Grouper Fillet

Filled with Boursin Cheese au Gratin, White Wine Sauce

Wine suggestion: Bouchard Pere y Fils Chardonnay Burgundy

  \$29

Grilled Shrimp in Spicy Caribbean Creole Sauce

Served with our Homemade Grilled Flatbread Waiting to be Soaked in our Scrumptious Creole and Garlic Sauce

Wine suggestion: Chateau Ste. Michelle Riesling Columbia Valley

  \$35

Caribbean BBQ Mahi Mahi Fillet

Grilled with our Lightly Spiced BBQ Rub, Plantain Chutney, Cilantro Pepper Paste and Pineapple Jalapeño Salsa

Wine suggestion: Wente Riva Ranch Chardonnay Monterey

   \$28

Grilled Ahi Tuna Steak

Grilled Medium Rare, Mango & Peach Chutney, Roasted Bell Pepper Coulis or Wasabi Butter and Soy Sauce

Wine suggestion: Kim Crawford Sauvignon Blanc Marlborough

   \$30





Grilled Seafood Medley

Mahi Mahi, Grouper, Chimichurri Calamari, Shrimps & Scallop, Bell Pepper Coconut Sauce, Homemade Red & Green Pica

Wine suggestion: Honig Sauvignon Blanc Napa Valley

   \$32



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CLASSIC GRILLED MEAT

Skirt Steak

Asian Marinated, Orange Flavored Teriyaki Sauce

Wine suggestion: Wente Cabernet Sauvignon "Charles Wetmore" California

  \$38

Picanha

Served with our 3 Signature Homemade Sauces;
Chimichurri, BBQ & Garlic Sauce

Wine suggestion: Bouchard Pere y Fils Pinot Noir Burgundy

   \$28

Surf & Turf Skillet

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

Wine suggestion: Bogle Merlot Lodi Monterey

   \$38

Tenderloin

Two pieces of our finest cut, Truffle Butter & Homemade Jus

Wine suggestion: Wente Cabernet Sauvignon "Charles Wetmore" California

   \$44

Creole Pork Chop

Grilled Medium Well, Mild Spicy Creole Seasoning,
Mustard Sage Sauce

Wine suggestion: Ravenswood Zinfandel Old Vine Lodi County

   \$29

Our Classic Main Course Dishes are served with Rice, Black Bean Stew, Wood Fire Garlic Mashed Potatoes & Mixed Stir Fried Vegetables.





Therefore, when sharing a Classic main course an additional \$6 per extra plate will be charged. We do not substitute our side dishes.

EXTRA SIDE DISHES TO ADD TO YOUR ORDER:

French Fries	\$4	Grilled Garlic Shrimps, each	\$4
Truffle Risotto	\$9	Grilled Scallop, each	\$5
Pesto Risotto	\$8	Blue Cheese	\$2
Herb Risotto	\$8	Button & Shiitake Mushrooms	\$4
House Salad	\$7	Caramelized Onions	\$2
Steamed Mixed Vegetables	\$8		

Side Dishes Half Portions also Available for Half Price

Extra Order of Bread, Tapenade & Herb Butter (2-4 Persons)	\$3
Extra Sauce for Main Courses	\$3

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SWEET ENDINGS

Banana Tarte Tatin

Caramel Sauce, Banana Gelato

 \$9

Apple and Cinnamon Mille Feuille

*Yoghurt Cake, Crème Pâtissière,
Cinnamon Sugared Pastry, Caramelized Apples,
Whipped Vanilla cream, Almond Crunch
Cinnamon Gelato*

\$9

Refreshing “Hang Up”

*Thickened Yoghurt with Bourbon Vanilla Bean,
Thin Vanilla Cookies, Fresh Mixed Berries with Local Organic Honey*

  \$9

Chocolate Molton Lava Cake

*Vanilla Gelato, Almond Crunch
Fresh Strawberries, 15 minutes Preparation time*

\$10

Walnut Affogato

*Walnut Gelato & Hot Espresso, Caramelized Walnuts,
Whipped Vanilla Bean Cream, Chocolate Wafer and Shaved Chocolate*

 \$10

Peach Cobbler Cheesecake

Whipped Vanilla Bean Cream, Strawberry Sauce

 \$9

Coconut Mousse

*Mango Gelato, Tropical Fruit Salad
Passion Fruit Gel, Mango Sauce,
Thin Vanilla Cookies*

  \$9

Raw Vegan Snickers Bar

*80 % Raw & Guilt Free,
Vanilla Almond Sauce, Strawberry Sauce*

   \$10





Scoop of Italian Gelato

- Chocolate Chip ● Strawberry ● Mango ● Walnut
- Banana ● Vanilla ● Cinnamon Gelato ● Coffee
- Sorbet (Ask your waiter for this week's Flavor)

  \$4

To add Whipped Vanilla Cream

\$1

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