

Nation's Cafe

3293 Dogwood Dr 30354-1157 · +14042286866 · Updated: Jan 14, 2026

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APPETIZERS FOR VIP ENTREE 10

Egg Roll	\$2.50
Chef selection of seasonal vegetables & meat Wrapped and fried	
Suya	\$4.99
Tender, spicy seasoned pieces of beef flame roasted	
Flame Roasted Shrimp	\$9.99
Seasoned Shrimp roasted over flame mild or spicy	
Suya & Plantain Combo	\$12.99
Suya & Fried Plantain/sauce accompanied	
Goat & Plantain Combo	\$15.99
Tender juicy Goat with Fried Plantain & Tomato-Onion Sauce	
Fish Snack	\$12.99
Petit piece of Atlantic Tilapia Fried accompanied by Sauce & Plantain	
Fried Shrimp	\$9.99
Hand breaded Imported Gulf Prawns fried golden brown	
Coco Shrimp	\$9.99
Seasoned Gulf Prawns hand breaded in rice sticks	
African Wings (Oven Roasted)	\$7.99
New Zealand Rack of Lamb Sautéed	\$12.99

OTHER SELECTIONS 3

Crab Cake
Spicy Gizzards
Snails

ENTRÉE SELECTION 8

Tender Seasoned Goat in Sauce
Fried Tilapia Brushed with Sauce

Stewed Snails

Beef Short Rib au Jus

Grilled Salmon with Sauce

Grilled Chicken Breast / Shrimp Sauce

Stewed Oxtails

Stewed Beef / Over Sautéed Mushroom

COMBO MEAT ENTRÉE 3

Fresh Imported Atlantic Salmon Filet

spiced with herbs, lightly dusted in flour, pan-seared, and then oven baked; and drizzled with our signature lemon white wine garlic butter sauce

Black Angus Tender

juicy and delicious Rib eyed steak seasoned and then seared; oven baked in a splash of aromatic organic carrot sauce

Fresh Boneless

skinless breast of Chicken marinated in cranberry juice, lightly floured, seared and baked to perfection with a touch of tasty BBQ sauce

ACCOMPANIMENTS 11

Jollof Rice

Fried Rice

Coconut Rice

Vegetable Medley

Green Beans

Steamed Cabbage

Jamaican Rice and Peas

Thin Sliced Fried Plantain

Moi Moi

Sauteed African Beans

Boiled Yam

SAMPLE MENU - AT THE BEGINNING 2

Garden Salad

Crispy lettuce and mixed greens and seasonal Vegetables tossed in a sweet and tangy Vinaigrette topped with eggs, bacon bits, Cheese and then garnished with freshly diced seasonal fruits

Bread

Salad is served with Garlic roasted bread and crackers. Main Entree served with Dinner Rolls or garlic rolls

DESSERT 4

Black Forest Cake

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Carrot Cake

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Red Velvet

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Carrot Cake

ENTREE SELECTION 3

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