

## APPETIZERS

**Smoked Brisket Smothered Fries** – Pulled Brisket over Fries topped with Chipotle Cream & Jalapenos \$25

**Mock "Crab" Cakes** – Served with Apple Slaw and Zatar Aioli \$16

**Chimichurri Steak Flatbread** – Grilled Flatbread topped with Olive Tapenade, Garlic Confit, Blistered Cherry Tomato, Mesclun Greens, and Marinated Grilled Chimichurri Steak \$28

**Soup du Jour** – \$8.50

**Pulled Barbecue Beef Eggrolls** – Served with House Sweet Chili Sauce \$20

**Salmon Poke Bowl** – Raw Salmon, Sushi Rice, Cucumber, Carrot, Scallions, Avocado, Red Cabbage, Jalapeno and Honey-Sesame Dressing (Brown Rice extra \$2) \$16.95

**Cape Malay Vegetable Samosas** – Three curried vegetable samosas served with house tomato chutney \$13

**Fried Green Tomatoes** – Crisp and Golden, served with Tomatillo Sauce and Fresh Salsa \$14

## SUSHI

Available Until 8:00 p.m. Only

**Volcano Explosion** – Cooked Tuna, Salmon and Cucumber Roll with Sweet & Spicy Sauce \$14.49

**Blackened Salmon Roll** – Cooked Salmon served with Teriyaki Sauce \$17.49

**Tsunami Roll** – Tuna and Salmon Atop Salmon Avocado Roll with Teriyaki and Spicy Mayo \$14.49

**Heatwave Roll** – Cooked Teriyaki Salmon, Avocado, Cucumber and Volcano Sauce \$14.49

**Double Salmon Roll** – With Spicy Salmon on the Inside, and Salmon & Avocado Wrapped Outside \$17.49

**Dragon Roll** – Spicy Tuna with Avocado \$14.49

## PRE-FIXE DINNERS

### Option 2

– Appetizer of your Choice, Chicken, Vegan Option, or 12oz Ribeye with One Side, Dessert of your Choice –  
+ \$75 +

### Option 1

– Soup or Mesclun Salad, Chicken, Vegan Option, or 12oz Ribeye with One Side, Dessert of your Choice –  
+ \$65 +

# SANDWICHES

Served with Hand Cut French Fries or a Petite House Salad

**Grilled 8 oz House Chuck Burger** – Served on a Ciabatta Roll with Garlic Aioli, Mixed Greens, Tomato and Crispy Onions \$20.95

**Grilled Steak Sandwich** – Served on Rosemary Ciabatta with Pesto Aioli, Baby Spinach, Tomato, Grilled Mushrooms and Crispy Onion \$28

**Pan Seared Housemade 8 oz Lamburger** – Served on a Ciabatta Roll with Mixed Greens, Sliced Tomato and Roasted Garlic Aioli \$23.95

**Grilled Chicken Sandwich** – Served on a Multigrain Ciabatta Roll with Mixed Greens, Sliced Tomato and Pesto Aioli \$19.95

## Pulled Brisket Sandwich

– Served on Rosemary Ciabatta with Texas BBQ Sauce, Carolina Mustard Sauce, and Onion Balsamic Jam \$30 –

# ENTRÉE SALADS

Add Serengeti Garlic Grilled Chicken \$11, Steak \$15, Serengeti Spice-rubbed Salmon \$12, Chili Lime Seared Ahi Tuna \$15

**Grilled Pear Salad** – Baby Arugula, Black Rice, Red Onion, Toasted Pecans, Jicama, Pear Vinaigrette (Peaches Used In Season) \$24

**Asian Spinach Salad** – Baby Spinach, Carrot, Red Onion, Red Pepper, Baby Heirloom Tomato, Fried Wontons, Sesame Vinaigrette \$24

## Blackened Steak and Grilled Mushroom Salad

– With Mixed Greens, Arugula, Caramelized Onion, Roasted Garlic Aioli & Red Wine Sauce \$35 –

# ENTRÉES

## Steak Sauces

– Mushroom, Peppercorn and Serengeti House Barbecue –

**Boneless Grilled Rib Eye Steak** – 12 oz - \$34,  
16 oz - \$42

**South African Bobotie** – A Hearty and  
Comforting South African Curried Ground Beef dish,  
topped with a Light Egg "Custard" and baked, served  
with Jollof Rice and French Beans \$42

**Tournado with Peppercorn Sauce** – Chili  
Rubbed, or Peppercorn Encrusted, or Serengeti Spice  
Rubbed (Lean Cut, Spicy) 12oz \$42, 16oz \$50

**Kalahari Beef Skewers** – Inspired by the Arid  
Kalahari Cattle Farms, these Marinated, Grilled  
Skewers are served over North African Cous Cous with  
Spiced Carrots (or side of your choice) \$45

**Garden Vegetable Stew** – Served over Yellow  
Lentils with Curried Spice-rubbed, Grilled Tofu \$28

**House Fish of the Day** – Served with Seasonal  
Vegetable Pairings - Market Price

**Long Steak** – 12 oz Steak prepared with Guests  
Choice of Garlic and Fresh Herb Marinade,  
Honey-Chipotle Marinade, Coffee Rub, or Encrusted  
with a Roasted Garlic Puree \$47

**Grilled Honey Chipotle Marinated Rib Eye  
Steak** – 12oz - \$34, 16oz (1lb) - \$42

**Delmonico Boneless Steak** – An 8 oz Steak  
served with French Fries and a Petite House Salad  
\$30

**Pesto Grilled Chicken Platter** – Flame Grilled  
Pesto Chicken Breast served with Two of our Seasonal  
Sides of your Choice \$32

**Cape Town Chicken Breast Biryani** –  
Boneless Chicken Breast Spice-rubbed with the flavors  
of South Africa's Cape, and served with a North African  
Cous Cous and Spiced Carrots \$42

# SIDES

**Sautéed Broccolini** – \$8

**Hand Cut Fries** – \$5.50

**Garlic Mashed Potatoes** – \$5.50

**Garlic Sautéed French Beans** – \$7

**African Jollof Rice** – \$8

**House Green Salad** – \$6.50

**Crispy Onion Haystack** – \$7

**North African Cous Cous** – \$9

## SWEET ENDINGS

**House-Made Belgian Waffle** – Topped with Ice Cream, Whipped Cream, Fresh Berries, Chocolate & Maple Syrup Drizzle \$15

**Creme Brulee** – A Silky, Gluten Free, "Can't Believe it's Pareve" Treat \$14

**Zesty Lemon Tart** – With Whipped Cream and Blueberry Coulis \$13

**Seasonal Sorbet** – \$9

**Double Chocolate Chip Meringue Cookies** – Gluten Free and Sandwiched Around our House-made Ice Cream \$10

**Red Wine & Chocolate Skillet Brownie** – Served with Fudge Sauce, a Scoop of Vanilla Ice Cream & Berries \$15

**Seasonal Fresh Fruit Bowl** – \$10

**Summer Peach Cobbler** – Served with our House-made Ice Cream \$13

– If no tip is reflected on guests signed check, an automatic 20% gratuity will be added –