

APPETIZERS

Smoked Brisket Smothered Fries – Pulled Brisket over Fries topped with Chipotle Cream & Jalapenos \$29

Cauliflower Medley – Rainbow Cauliflower, Grilled and Topped with a Tangy Turmeric Tahini Paste (Contains Sesame) \$23

Wild Mushroom Gnocchi – Potato Gnocchi with an Umami Wild Mushroom Medley \$23

Avocado Eggrolls – With Avocado and Sun Dried Tomato, Served with Honey Cilantro Dipping Sauce (Contains Cashews) \$19

Chicharrónes – Cured, Smoked then Fried Beef Belly served over Mashed Potato and garnished with House Tomato Chutney \$28.50

Soup of the Day – \$14

Beef Carpaccio – Topped with Pickled Onion, Dijon, Horseradish Aioli, Crispy Capers, Olive Oil Drizzle and Toasted Crostini \$27

Chimichurri Steak Flatbread – Grilled Flatbread topped with Olive Tapenade, Garlic Confit, Blistered Cherry Tomato, Mesclun Greens, and Marinated Grilled Chimichurri Steak \$31

Pulled Barbecue Beef Eggrolls – Served with House Sweet Chili Sauce (Contains Sesame) \$23

Short Rib Taco Trio – Crisp Tacos stuffed with Braised Short Rib and topped with Julienne Peppers and Onions and a Jalapeno Creme \$29.50

Lamb Chop Duo – Grilled Baby Lamb Chops served over stewed lentils \$36

SUSHI

Open until 8:30 p.m.

Tuna Tataki – Six pieces of Seared Ahi with Soy Sauce and Ginger Sauce \$21.99

Tokyo Roll – Salmon, Avocado, Tuna \$18.99

Sashimi – Tuna, Salmon, Hamachi (5 pieces total) \$17.99

Rainbow Roll – Tuna, Salmon, Hamachi, Kani, Cucumber, topped with Avocado \$19.99

Aki Heba Roll – Spicy Tuna and Cucumber, topped with Tuna \$19.99

Lobster Roll – California Roll topped with Kani Tempura, Teriyaki Sauce, Spicy Sauce \$20.99

Fuji Roll – Spicy Kani topped with Seared Salmon and Tataki Sauce \$19.99

Nigiri – Tuna, Salmon & Hamachi (6 pieces total) \$19.99

Salmon Tempura Roll – Cooked Salmon \$19.99

Midnight Angel – Cooked Salmon Tempura, Kani Salad, Avocado, House Sauce \$18.99

Gunkan Platter – Two Spicy Tuna Cups, Two "Crab" Salad with Rice Cups \$20.99

Naruto Roll – Rice Free Roll of Salmon, Kani, and Avocado wrapped with Thinly Sliced Cucumber \$16.99

Nippon Roll – Rice Paper Roll with Tuna, Salmon, Avocado, Carrot, Cucumber, Lettuce, Sweet Chili Sauce (Rice & Nori Free) \$16.99

SERENGETI SIGNATURE ENTRÉES

Thoughtfully Curated and Tastefully Decorated Composed Dishes

– No Substitutions Please –

Serengeti Premium Ribeye

– Our Most Premium and Marbled Cut, Served sliced with Balsamic Glaze and Resting in Au Jus Sauce
12oz \$61 16 oz \$78 –

Prime Ribeye Medallion

– Coffee Rubbed Ribeye Medallions Served with Balsamic Jam, Chimichurri Sauce and Horseradish Aioli –
+ 12 oz \$68, 16 oz \$79 +

Braised Boneless Short Ribs in a Red Wine Reduction

– Served over Chimichurri Mashed Potato and Garnished with a Crispy Mexican Salsa (Contains Jalapeno) \$67 –

Tangier Pargiot

– Moroccan Grilled Pargiot (Boneless Dark Chicken), Served over Cauliflower Rice with Colorful Roasted Rainbow Carrots and a Tahini Puree (Contains Sesame) \$46 –

Pan Seared Seabass

– Served over Sautéed Spinach and Risotto, topped with Lemon Butter Sauce and Tomato Chutney \$71 –

SANDWICHES

Served with Hand Cut French Fries or a Petite House Salad, Option for Multigrain Rosemary Ciabatta OR Portobello Mushroom (available as Sandwich Bread Substitution)

Grilled 8 oz House Chuck Burger – Served on a Ciabatta Roll with Garlic Aioli, Mixed Greens, Tomato and Crispy Onions. Vegan Beyond Burger Patty Available on Request \$31

Grilled Steak Sandwich – Served on Ciabatta with Pesto Aioli, Baby Spinach, Tomato, Grilled Mushrooms and Crispy Onion \$38

Pan Seared Housemade 8 oz Lamburger – Served on a Ciabatta Roll with Mixed Greens, Sliced Tomato and Roasted Garlic Aioli \$34

Grilled Chicken Sandwich – Served on a Multigrain Ciabatta Roll with Mixed Greens, Sliced Tomato and Pesto Aioli. Vegan Beyond Burger Patty Available on Request \$29

Pulled Brisket Sandwich

– Served on Ciabatta with Texas BBQ Sauce and Carolina Mustard Sauce \$38 –

ENTRÉES

Steak Sauces

– Mushroom, Peppercorn or Horseradish Aioli –

Boneless Grilled Rib Eye Steak served with Guests Choice of Marinade or Rub –

12oz \$49 , 16oz \$58

+ Marinades and Sauces: Honey-chipotle, Peri Peri, Fresh Garlic Herb, Coffee Rub, Roasted Garlic Encrusted, Chimichurri

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 \$71

Pesto Grilled Chicken Platter – Flame Grilled

Pesto Chicken Breast served with French Beans and Cauliflower Rice \$39

Algerian Spice-rubbed Salmon – Over

Summer Succotash (Fava Beans, Corn and Butternut Squash) \$48

Tournado with Peppercorn Sauce – Lean,

Center-cut Ribeye Fillet with choice of Chili Rubbed, or Peppercorn Encrusted, or Serengeti Spice Rubbed + 12oz \$55, 16oz \$65

South African Bobotie – A Hearty and

Comforting South African Curried Ground Beef dish, topped with a Light Egg "Custard" and baked, served with Stewed lentils and French Beans \$46

Delmonico Boneless Steak – An 8 oz Ribeye

Steak served with French Fries and a Petite House Salad \$44

Vegan Sampler Trio – Includes a Half Portion

Each of Gnocchi, Cauliflower Medley and Stewed Lentils \$32

PLEASE NOTE:

– Any Steaks Cooked Medium-well or Well Done Cannot Be Returned To The Kitchen and Will Not Be Refunded. We Recommend Steaks Cooked No Higher Than Medium. –
+ Substitutions May Incur An Additional Charge +

ENTRÉE SALADS

Add/Substitute Proteins: Steak \$21, or Pesto Grilled Chicken \$18, or Serengeti Spice-rubbed Salmon \$18, Grilled Peri Peri Pargiot (boneless thigh) \$18

Peace Bowl Salad – Mixed Greens topped with Quinoa, North African Spiced Sweet Potato, Spiced Roasted Chickpeas, Cucumber, Avocado, Pickled Red Onion, Sesame Seeds and a Honey-mint Dressing \$25

Blackened Steak and Grilled Mushroom Salad – With Mixed Greens, Caramelized Onion, Roasted Garlic Aioli & Red Wine Sauce \$42

Grilled Peach Salad

– Baby Arugula, Grilled Peaches, Black Rice, Red Onion, Toasted Pecans, Jicama, Peach Vinaigrette \$25 –

SIDES

Hand Cut Fries – \$9

Garlic Mashed Potatoes – \$9

Garlic Sautéed French Beans – \$12

Roasted Cauliflower Medley – Rainbow
Cauliflower, Grilled and Topped with a Tangy Turmeric
Tahini Paste (Contains Sesame) \$23

Crispy Onion Haystack – \$13

House Green Salad – \$10
+ With Caramelized Shallot Vinaigrette

Cauliflower Rice – Sautéed with Sweet Potato
and Fresh Spinach \$14

Sautéed Broccolini – \$19

PRE-FIXE DINNER

Menu

– Appetizer of your Choice, Soup or Petite House Salad, Entrée: African Spiced Salmon or 12oz Ribeye, with choice of Fries, Green Beans, Haystack, Mashed Potatoes or Cauliflower Rice, Dessert Choice; Meringue Ice Cream Cookie, Lemon Tart, Creme Brulee, Seasonal Sorbet or Fruit Bowl \$90 –

SWEET ENDINGS

Double Chocolate Chip Meringue Cookies
– Gluten Free and Sandwiched Around our
House-made Ice Cream \$15

Zesty Lemon Tart – With Whipped Cream and
Blueberry Coulis \$15

Half Baked Vanilla Rugelach – With Halva
Sauce, House Made Ice Cream, Pistachio Crumble
and Kiwi Coulis \$19

Seasonal Sorbet – 2 Scoops \$11

Summer Dessert Duo – Dubai Chocolate Mousse
topped with Pistachio Creme Knaffeh, and Lemon
topped with Cookie Crumble, Fresh Berries and
Whipped Cream Rosette \$34

Creme Brulee – A Silky, Gluten Free, "Can't Believe
it's Pareve" Treat \$18

House-Made Belgian Waffle – Topped with Ice
Cream, Whipped Cream, Fresh Berries, Chocolate &
Maple Syrup Drizzle \$19

Red Wine & Chocolate Skillet Brownie –
Served with Fudge Sauce, a Scoop of Vanilla Ice
Cream & Berries \$19

Peach Cobbler – Served with House-made Vanilla
Ice Cream \$17

Seasonal Fresh Fruit Bowl – \$12

Regarding Gratuity Please Note:

- If no tip is reflected on guests signed check, an automatic 20% gratuity will be added.
- Split checks will automatically incur a 20% service charge per check.
- Gratuity will automatically be added to tables of 4 or more guests. –