

# APPETIZERS

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

**Lamb "Facon" Crostini** – Smoked Lamb "Facon" in a Balsamic Jam served over Toasted Crostini \$28

**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

**Soup of the Day** – \$15

**Beef Carpaccio** – Topped with Heirloom Tomatoes, Fried Capers, Arugula Blend, Virgin Olive Oil & Balsamic Drizzle; Served with Toasted Crostini \$28

**Chimichurri Steak Flatbread** – Grilled Flatbread topped with Olive Tapenade, Garlic Confit, Blistered Cherry Tomato, Mesclun Greens, and 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 Pickled Radish Slaw \$29.50

**Lamb Chop Duo** – Grilled Baby Lamb Chops served over mashed potatoes \$42

# SUSHI

**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** – A Salmon Cucumber Roll deep fried in Tempura to a Golden Crisp \$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 –

## Slow Braised Shoulder of Lamb

- Served over Lemony Cous Cous with Roasted Harissa Carrots and a Creamy Pan Gravy \$78 –

## Braised Boneless Short Ribs

- In an Asian Sesame Sauce, served over Sweet Potato Mash and Garnished with Pickled Radish Slaw \$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 –

## Mediterranean Fettuccini

- Fettuccini in a Light Lemon Sauce with Capers, Kalamata Olives, French Beans, Heirloom Tomatoes \$38 –  
+ Red Snapper \$25; Sliced Ribeye \$21; Sliced Pesto Chicken \$18 +

## Bone-in Cowboy Steak

- App. 2 lbs Bone in USDA PRIME. Topped with Garlic Rosemary "Butter" and Served with Mushroom Gnocchi. \$145 –  
+ Subject to Availability +

## Lamb Kofta Kebob

- Premium Ground Lamb blended with Traditional Spices, Flame Grilled to perfection for a Juicy, Smoky Finish. Served atop Grilled Naan with House-made Babaganoush and a Silky Techini Drizzle \$61 –

## Leg of Duck Confit

- Duck Leg: Slow Braised and Served over Sweet Potato Hash with a Side of Raspberry Coulis \$69 –

# 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 \$39

**Grilled Chicken Sandwich** – Served on a Multigrain Ciabatta Roll with Mixed Greens, Sliced Tomato and Pesto Aioli. \$29

## Pulled Brisket Sandwich

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

# ENTRÉES

## Steak Sauces

– Wild Mushroom, Creamy Peppercorn, Horseradish Aioli, House BBQ –

**Boneless Grilled Rib Eye Steak** – 12oz \$49 ,  
16oz \$58; Choice of Marinades: Honey-Chipotle, Peri  
Peri, Fresh Garlic Herb, Coffee Rub, Garlic Encrusted,  
Chimichurri, Peppercorn

**Long Steak** – 12 oz Steak; Choice of Marinades:  
Honey-Chipotle, Peri Peri, Fresh Garlic Herb, Coffee  
Rub, Garlic Encrusted, Chimichurri, Peppercorn \$71

**Pesto Grilled Chicken Platter** – Flame Grilled  
Pesto Chicken Breast served with French Beans and  
Cauliflower Rice \$39

**Algerian Spice Rubbed Salmon** – Harissa  
Spice Blend, served over Cauliflower Rice with  
Moroccan Carrots and a Pomegranate Drizzle \$48

**From the Sea** – Grilled Red Snapper served with  
French Beans and Cauliflower Rice \$53

**Prime Rib Medallion (Tournado)** – Lean,  
Center-cut Ribeye Fillet served Sliced; Choice of  
Marinades: Honey-Chipotle, Peri Peri, Fresh Garlic  
Herb, Coffee Rub, Garlic Encrusted, Chimichurri,  
Peppercorn  
+ 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 French Beans \$46

**Delmonico Boneless Steak** – An 8 oz Ribeye  
Steak served with French Fries and a Petite House  
Salad \$44

**Ethiopian Chickpea and Eggplant Curry** –  
A Vegan, Gluten Free Stew Served over Cauliflower  
Rice with Garlic Herb Naan (Bread Not GF) \$37

## 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, Pesto Chicken \$18, Peri Peri Pargiot (boneless  
thigh) \$18, Salmon \$18, Red Snapper \$25**

**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 Peach, Black Rice, Red Onion, Toasted Pecans, Jicama, Peach Vinaigrette \$25 –

## SIDES

**Hand Cut Fries** – \$9

**Garlic Mashed Potatoes** – \$9

**Garlic Sautéed French Beans** – \$12

**Wild Mushroom Risotto** – \$12

**Sautéed Broccolini** – \$19

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

**Crispy Onion Haystack** – \$13

**House Green Salad** – With Caramelized Shallot  
Vinaigrette \$12

**Sweet Potato Mash** – \$9

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

**Lemon Couscous** – \$11

## PRE-FIXE DINNER

### Menu

– 1 Appetizer Choice, excludes Lamb Chop Duo & Lamb Crostini, Soup or Petite House Salad, Entrée: Algerian Spiced Salmon or 8 oz Ribeye, with choice of Fries, Green Beans, Haystack, Mashed Potatoes or Cauliflower Rice, Dessert Choice: Seasonal Cobbler, Lemon Tart, Creme Brulée, Seasonal Sorbet or Fruit Bowl \$90 –

## SWEET ENDINGS

**Zesty Lemon Tart** – With Whipped Cream and  
Blueberry Coulis \$17

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

**Lotus Ice Cream** – Homemade Lotus Ice Cream  
with Burnt Bourbon Caramel Drizzle \$18

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

**Seasonal Sorbet** – 2 Scoops \$11

**Creme Brulée** – 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. –