

APPETIZERS

Smoked Brisket Smothered Fries – Pulled Brisket over Fries topped with Chipotle Cream & Jalapenos \$24

Mock "Crab" Cakes – Served with Apple Slaw and Zatar Aioli \$15

Sushi – Request Menu

Soup du Jour – \$8.50

Pulled Barbecue Beef Eggrolls – Served with House Sweet Chili Sauce \$19

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

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

Pan Seared Housemade 8 oz Lamburger – Served on a Ciabatta Roll with Mixed Greens, Sliced Tomato and Roasted Garlic Aioli \$23

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

Grilled Chicken Sandwich – Served on a Multigrain Ciabatta Roll with Mixed Greens, Sliced Tomato and Pesto Aioli \$19

Pulled Brisket Sandwich

– Served on Rosemary Ciabatta with Texas BBQ Sauce, Carolina Mustard Sauce, and Onion Balsamic Jam \$28 –

ENTRÉE SALADS

Add Chicken \$8, Steak \$15, Salmon \$12, Ahi Tuna \$15

Grilled Pear Salad

– Baby Arugula, Black Rice, Red Onion, Toasted Pecans, Jicama, Pear Vinaigrette \$24 –

Chili Lime Seared Ahi Tuna – Baby Spinach, Carrot, Red Onion, Red Pepper, Baby Heirloom Tomato, Fried Wontons, Sesame Vinaigrette \$27

Blackened Steak and Grilled Mushroom Salad – With Mixed Greens, Arugula, Caramelized Onion, Roasted Garlic Aioli & Red Wine Sauce \$32

PRE-FIXE DINNERS

Option 1

– Soup or Mesclun Salad, Chicken, Vegan Option, or 12oz Ribeye with One Side, Dessert of your Choice –
+ \$60 +

Option 2

– Appetizer of your Choice, Chicken, Vegan Option, or 12oz Ribeye with One Side, Dessert of your Choice –
+ \$71 +

ENTRÉES

Boneless Grilled Rib Eye Steak – 12 oz - \$32,
16 oz - \$40

Delmonico Boneless Steak – An 8 oz Steak
served with French Fries and a Petite House Salad
\$28

**Grilled Honey Chipotle Marinated Rib Eye
Steak** – 12 oz - 32, 16 oz (1 lb) - 40

12 oz Tournado with Peppercorn Sauce –
Chili Rubbed, or Peppercorn Encrusted, or Serengeti
Spice Rubbed. \$40
+ (Lean Cut, Spicy)

Vegan Quinoa and Black Bean Burger – On
a Portobello Mushroom with Mixed Greens, Tomato and
Garlic Aioli \$17

Jumbo Bone In 19 oz Rib Eye – Wild
Mushroom & Smoked Brisket Hash, Sautéed Broccolini,
Crispy Onions and Red Wine Sauce \$65

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 \$46

East African Slow Braised Cornish Hen –
Served over South African Yellow Rice with
House-made Tomato Chutney \$38

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

Steak Sauces

– Mushroom, Peppercorn and Serengeti House Barbecue –

SIDES

Sautéed Broccolini – \$8

Hand Cut Fries – \$5.50

Garlic Mashed Potatoes – \$5.50

Garlic Sautéed French Beans – \$7

West African Jollof Rice – \$8

House Green Salad – \$6.50

Crispy Onion Haystack – \$7

SWEET ENDINGS

House-Made Belgian Waffle – Topped with Ice
Cream, Whipped Cream, Fresh Berries, Chocolate &
Maple Syrup Drizzle \$14

Fresh Apple Cast Iron Skillet Cake – Served
with House-made Ice Cream and Pumpkin Drizzle \$14

Creme Brulee – A Silky, Gluten Free, "Can't Believe
it's Pareve" Treat \$13

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