

## APPETIZERS

**Smoked Brisket Smothered Fries** – Pulled Brisket over Fries topped with Chipotle Cream & Jalapenos \$28

**Lamb Arancini** – Two Lamb filled Risotto Balls served with House Sauce \$19

**Avocado Eggrolls** – With Avocado and Sun Dried Tomato, and our House Green Chimichurri Sauce \$17

**Lamb Stuffed Potato Skins** – Two crisp potato skins stuffed with seasoned lamb, and topped with pareve cheddar and scallions, served with Zatar pareve sour cream \$18

**Pulled Barbecue Beef Eggrolls** – Served with House Sweet Chili Sauce \$21

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

**Fried Green Tomatoes** – Crisp and Golden, served with Tomatillo Sauce and Fresh Salsa \$15

**Soup du Jour** – \$9

## SUSHI

Available Until 7:45 p.m. Only

**Nigiri** – Tuna, Salmon & Hamachi (6 pieces total) \$14.99

**Tuna Tataki** – Six pieces with Soy Sauce and Ginger Sauce \$14.99

**Salmon Tempura Roll** – \$13.99

**Tokyo Roll** – Salmon, Avocado, Tuna \$13.99

**Midnight Angel** – Salmon Tempura, Kani Salad, Avocado, House Sauce \$14.99

**Sashimi** – Tuna, Salmon, Hamachi (5 pieces total) \$14.99

**Gunkan Platter** – Two Spicy Tuna Cups, Two "Crab" Salad with Rice Cups \$17.99

**Rainbow Roll** – Tuna, Salmon, Hamachi, Kani, Cucumber, topped with Avocado \$13.99

**Aki Heba Roll** – Spicy Tuna and Cucumber, topped with Tuna \$13.99

## PRE-FIXE DINNER

### Menu

– Appetizer of your Choice, Soup or Petite House Salad, Entrée: Vegan Option, or African Spiced Salmon, or 12oz Ribeye with One Side and One Sauce, Dessert of your Choice \$84 –

# SANDWICHES

Served with Hand Cut French Fries or a Petite House Salad, and we can Substitute Meat and Chicken for a Vegan Beyond Burger Patty on Request

**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 \$25

**Grilled Steak Sandwich** – Served on Rosemary Ciabatta with Pesto Aioli, Baby Spinach, Tomato, Grilled Mushrooms and Crispy Onion \$29

**Pan Seared Housemade 8 oz Lamburger** – Served on a Ciabatta Roll with Mixed Greens, Sliced Tomato and Roasted Garlic Aioli \$27

**Grilled Chicken Sandwich** – Served on a Multigrain Ciabatta Roll with Mixed Greens, Sliced Tomato and Pesto Aioli. Vegan Beyond Burger Patty Available on Request \$25

## Pulled Brisket Sandwich

– Served on Rosemary Ciabatta with Texas BBQ Sauce, Carolina Mustard Sauce, and Onion Balsamic Jam \$31 –

# ENTRÉE SALADS

Add/Substitute Proteins: Steak \$17, or Pesto Grilled Chicken \$15, or Serengeti Spice-rubbed Salmon \$13

**Grilled Pear Salad** – Baby Arugula, Black Rice, Red Onion, Toasted Pecans, Jicama, Pear Vinaigrette (Peaches Used In Season) \$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, Arugula, Caramelized Onion, Roasted Garlic Aioli & Red Wine Sauce \$37 –

# ENTRÉES

## Steak Sauces

– Mushroom, Peppercorn and Serengeti House Barbecue –

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

12oz \$41 , 16oz \$48

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

**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 \$58

**Slow Braised Lamb Shank Osso Bucco** – Served over Israeli Cous Cous Pilaf \$58

**Durban Beach BBQ Ribs** – Dry Rubbed Ribs slow-cooked and Smothered in Traditional Zulu BBQ Sauce over Garlic Mashed Potatoes \$60

**Mozambique Peri Peri Chicken Skewers** – Marinated, Grilled Chicken Thighs with Red Pepper and Red Onion, Flame-grilled and served with House Rice and Garlic Sautéed French Beans \$42

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

**Tournado with Peppercorn Sauce** – Chili Rubbed, or Peppercorn Encrusted, or Serengeti Spice Rubbed (Lean Cut, Spicy) 12oz \$46, 16oz \$54

**South African Bobotie** – A Hearty and Comforting South African Curried Ground Beef dish, topped with a Light Egg "Custard" and baked, served with House Rice and French Beans \$44

**Delmonico Boneless Steak** – An 8 oz Steak served with French Fries and a Petite House Salad \$36

**Black Bean & Quinoa Burger** – House-made Black Bean and Quinoa Burger served on Guests Choice of Ciabatta Roll or Portobello Mushroom, with Lettuce, Tomato, Garlic Aioli, and served with Fries or a Petite House Salad \$25

## Pesto Grilled Chicken Platter

– Flame Grilled Pesto Chicken Breast served with Two of our Seasonal Sides of your Choice \$36 –

# SIDES

**Sautéed Broccolini** – \$11

**Hand Cut Fries** – \$7.50

**Garlic Mashed Potatoes** – \$7.50

**Serengeti House Rice** – \$9

**House Green Salad** – \$8

+ With Caramelized Shallot Vinaigrette

**Crispy Onion Haystack** – \$9

**Garlic Sautéed Beans** – \$9

## SWEET ENDINGS

**House-Made Belgian Waffle** – Topped with Ice Cream, Whipped Cream, Fresh Berries, Chocolate & Maple Syrup Drizzle \$16

**Red Wine & Chocolate Skillet Brownie** – Served with Fudge Sauce, a Scoop of Vanilla Ice Cream & Berries \$16

**Seasonal Sorbet** – \$9

**Seasonal Fresh Fruit Bowl** – \$11

**Creme Brulee** – A Silky, Gluten Free, "Can't Believe it's Pareve" Treat \$15

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

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

**Apple Cobbler** – Served with House-made Vanilla Ice Cream \$14

### **Individual Lotus Ice Cream**

– Over Chocolate Drizzle with a Whipped Cream Rosette (not gluten free) \$12 –

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