

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

Savory Lamb Cigars – Served with House Sweet Chili Sauce (Contains Sesame) \$28

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

Beef Carpaccio – Topped with Heirloom Tomatoes, Arugula Blend and Virgin Olive Oil; Served with 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 mashed potatoes \$36

Soup of the Day – \$15

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 – 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 –

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 a Red Wine Reduction

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

Mediterranean Fettuccini

– Fettuccini in a Light Lemon Sauce with Capers, Kalamata Olives, Roasted Heirloom Tomatoes and Fresh Herbs, \$38
–
+ Chilean Seabass \$40; Red Snapper \$25; Crispy Fried French Chicken \$12 +

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 +

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. 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 Cream, 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 or Chilean Sea
Bass served with French Beans and Cauliflower Rice
+ Snapper \$53 Chilean Sea Bass \$63

Prime Rib Eye Medallion (Tournado) – Lean,
Center-cut Ribeye Fillet; 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, Chilean Seabass \$40**

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 Pear Salad

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

SIDES

Hand Cut Fries – \$9

Garlic Mashed Potatoes – \$8

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: Algerian Spiced Salmon or 10oz Ribeye, with choice of Fries, Green Beans, Haystack, Mashed Potatoes or Cauliflower Rice, Dessert Choice; Meringue Ice Cream Cookie, Lemon Tart, Creme Brulée, 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

Dessert Duo – Dubai Chocolate Mousse topped
with Pistachio Creme Knafeh, 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

Apple 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. –