

## 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

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

**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

**Sushi** – Request Menu

**Fried Green Tomatoes** – Crisp and Golden, served with Tomatillo Sauce and Fresh Salsa \$14

## 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

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

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

**African Millet & Sweet Potato Grain Bowl** – With Baby Spinach, Heirloom Tomatoes, Cucumber and a Coconut-Lime Vinaigrette \$18

## 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

**Tournado with Peppercorn Sauce** – Chili  
Rubbed, or Peppercorn Encrusted, or Serengeti Spice  
Rubbed (Lean Cut, Spicy).  
+ 12 oz \$40, 16 oz \$49

**Sausage & Mushroom Stuffed Chicken  
Breast** – Wrapped in Pastrami and served with  
Risotto and Spice-rubbed Baby Carrots and French  
Beans, with Mushroom Sauce on the side \$42

**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

**Spinach Risotto** – \$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

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

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