

# APPETIZERS

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

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

**Pulled Barbecue Beef Eggrolls** – Served with House Sweet Chili Sauce (Contains Sesame) \$21

**Avocado Eggrolls** – With Avocado and Sun Dried Tomato, Served with Honey Cilantro Dipping Sauce (Contains Cashews) \$17

**Fried Green Tomatoes** – Crisp and Golden, served with Chipotle Lime Aioli and Kiwi Salsa \$21

**House Shishito Peppers** – Topped with Garlic Oil and Sesame Seeds, and Served with Soy Aioli Dipping Sauce \$16

**Summer Brisket Flatbread** – Pomegranate Glazed Pulled Brisket, with Baby Spinach Leaves, Strawberry, Kiwi and Pecan Crumble with a Sriracha Truffle Honey Drizzle \$28

**Beef Carpaccio** – Topped with Pickled Onion, Dijon, Horseradish Aioli, Crispy Capers, Olive Oil Drizzle and Toasted Crostini \$26

**Roasted Cauliflower Medley House Special** – Rainbow Cauliflower, Grilled and Topped with a Tangy Turmeric Tahini Paste (Contains Sesame) \$18

**Soup du Jour** – \$10

# SUSHI

Open until 8:30 p.m.

**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

# ENTRÉES

## Steak Sauces

– Mushroom, Peppercorn and Serengeti House Barbecue –

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

12oz \$45 , 16oz \$52

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

**Serengeti Premium Ribeye** – Our Most Premium and Marbled Cut, Served sliced with Balsamic Glaze and Resting in Au Jus Sauce. 12oz \$55, 16 oz \$72

**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 \$65

**Mozambique Marinated (Peri Peri) Chicken Skewers** – Traditional Portuguese Marinated and Grilled Boneless Chicken Thigh, served over Jollof Rice and French Beans \$44

**Blackened Red Snapper** – Served over Black Bean Cilantro Rice, Coconut Curry Cream and Kiwi Compote \$57

**Pesto Grilled Chicken Platter** – Flame Grilled Pesto Chicken Breast served with String Beans and Cauliflower Rice \$38

**North-African Spice-rubbed Salmon** – Over Sweet Potato and Kani Hash, with Sautéed Swiss Chard \$48

**Tournado with Peppercorn Sauce** – Chili Rubbed, or Peppercorn Encrusted, or Serengeti Spice Rubbed (Lean Cut, Spicy) 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 House Rice and French Beans \$46

**Delmonico Boneless Steak** – An 8 oz Steak served with French Fries and a Petite House Salad \$42

**Tangier Pargiot** – Moroccan Grilled Pargiot (Boneless Dark Chicken), Served over a White Couscous Gremolata with Roasted Rainbow Carrots and a Colorful Tahini Puree (Contains Sesame) \$43

**Durban Beach BBQ Ribs** – Dry Rubbed Ribs slow-cooked and Smothered in Traditional Zulu BBQ Sauce over Curry Slaw, Served with French Fries \$55

**Ethiopian Chickpea and Eggplant Curry** – A Vegan, Gluten Free Stew Served over Cauliflower Rice with Garlic Herb Naan \$35

### 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 +

# PRE-FIXE DINNER

## Menu

– Appetizer of your Choice, Soup or Petite House Salad, Entrée: African Spiced Salmon or 12oz Ribeye, with choice of Fries, Green Beans, Haystack or Cauliflower Rice, Dessert Choice; Meringue Ice Cream Cookie, Lemon Tart, Creme Brulee, Seasonal Sorbet or Fruit Bowl \$90 –

# ENTRÉE SALADS

**Add/Substitute Proteins: Steak \$21, or Pesto Grilled Chicken \$18, or Serengeti Spice-rubbed Salmon \$18, Grilled Peri Peri Pargiot (boneless thigh) \$18**

**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

**Summer Salad** – Baby Spinach Leaves, Grilled Watermelon, Golden Beets, Pecan Crumble and Kiwi Vinaigrette \$35

**Red Wine & Honey Poached Pear Salad** – With Beets, Baby Greens, Sweet "Cream Cheese", Pistachio and Balsamic Reduction \$35

**Blackened Steak and Grilled Mushroom Salad** – With Mixed Greens, Caramelized Onion, Roasted Garlic Aioli & Red Wine Sauce \$39

# SANDWICHES

**Served with Hand Cut French Fries or a Petite House Salad, Vegan Patty Available upon 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 \$29

**Pan Seared Housemade 8 oz Lamburger** – Served on a Ciabatta Roll with Mixed Greens, Sliced Tomato and Roasted Garlic Aioli \$32

**Grilled Steak Sandwich** – Served on Rosemary Ciabatta with Pesto Aioli, Baby Spinach, Tomato, Grilled Mushrooms and Crispy Onion \$35

**Grilled Chicken Sandwich** – Served on a Multigrain Ciabatta Roll with Mixed Greens, Sliced Tomato and Pesto Aioli. Vegan Beyond Burger Patty Available on Request \$28

## Pulled Brisket Sandwich

– Served on Rosemary Ciabatta with Texas BBQ Sauce, Carolina Mustard Sauce, and Onion Balsamic Jam \$36 –

## SIDES

**Hand Cut Fries** – \$9

**Crispy Onion Haystack** – Served with Serengeti Sweet Chili (Contains Sesame) \$13

**African Jollof Rice** – \$9

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

**Cauliflower Rice** – \$12

**House Green Salad** – \$10  
+ With Caramelized Shallot Vinaigrette

**Garlic Mashed Potatoes** – \$9

**Sautéed Broccolini** – \$16

**Curried Coleslaw** – \$9

**Sautéed Rainbow Chard** – \$12

## SWEET ENDINGS

**Creme Brulee** – A Silky, Gluten Free, "Can't Believe it's Pareve" Treat \$17

**Double Chocolate Chip Meringue Cookies**  
– Gluten Free and Sandwiched Around our House-made Ice Cream \$14

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

**Peach Cobbler** – Served with House-made Vanilla Ice Cream \$16

**Lotus Ice Cream** – Homemade Lotus Ice Cream with crunchy cookie bits \$16

**House-Made Belgian Waffle** – Topped with Ice Cream, Whipped Cream, Fresh Berries, Chocolate & Maple Syrup Drizzle \$18

**Red Wine & Chocolate Skillet Brownie** – Served with Fudge Sauce, a Scoop of Vanilla Ice Cream & Berries \$18

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

**Seasonal Sorbet** – \$9

**Seasonal Fresh Fruit Bowl** – \$11

### 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 5 or more guests. –