

APPETIZERS

Smoked Brisket Smothered Fries – Pulled Brisket over Fries topped with Chipotle Cream & Jalapenos \$25

Mock "Crab" Cakes – Served with Apple Slaw and Zatar Aioli \$16

Cape Malay Vegetable Samosas – Three curried vegetable samosas served with house tomato chutney \$13

Soup du Jour – \$8.50

Pulled Barbecue Beef Eggrolls – Served with House Sweet Chili Sauce \$20

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 \$14

SUSHI

Available Until 7:45 p.m. Only

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

Heatwave Roll – Cooked Teriyaki Salmon, Avocado, Cucumber and Volcano Sauce \$14.49

Tsunami Roll – Tuna and Salmon Atop Salmon Avocado Roll with Teriyaki and Spicy Mayo \$14.49

Dragon Roll – Spicy Tuna with Avocado \$14.49

Volcano Explosion – Cooked Tuna, Salmon and Cucumber Roll with Sweet & Spicy Sauce \$14.49

Blackened Salmon Roll – Cooked Salmon served with Teriyaki Sauce \$17.49

Double Salmon Roll – With Spicy Salmon on the Inside, and Salmon & Avocado Wrapped Outside \$17.49

PRE-FIXE DINNERS

Option 1

– Soup or Mesclun Salad, Chicken, Vegan Option, or 12oz Ribeye with One Side, Dessert of your Choice –
+ \$70 +

Option 2

– Appetizer of your Choice, Chicken, Vegan Option, or 12oz Ribeye with One Side, Dessert of your Choice –
+ \$80 +

SANDWICHES

Served with Hand Cut French Fries or a Petite House Salad, and we can Substitute Meat and Chicken for a 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 \$22.95

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 \$24.95

Grilled Chicken Sandwich – Served on a Multigrain Ciabatta Roll with Mixed Greens, Sliced Tomato and Pesto Aioli. Vegan Beyond Burger Patty Available on Request \$22.95

Pulled Brisket Sandwich

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

ENTRÉE SALADS

Add Serengeti Garlic Grilled Chicken \$12, Steak \$17, 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

Asian Spinach Salad – Baby Spinach, Carrot, Red Onion, Red Pepper, Baby Heirloom Tomato, Fried Wontons, Sesame Vinaigrette \$25

Blackened Steak and Grilled Mushroom Salad – With Mixed Greens, Arugula, Caramelized Onion, Roasted Garlic Aioli & Red Wine Sauce \$37

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

ENTRÉES

Steak Sauces

– Mushroom, Peppercorn and Serengeti House Barbecue –

Boneless Grilled Rib Eye Steak – 12 oz - \$38,
16 oz - \$45

Tournado with Peppercorn Sauce – Chili
Rubbed, or Peppercorn Encrusted, or Serengeti Spice
Rubbed (Lean Cut, Spicy) 12oz \$44, 16oz \$52

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

Mozambique Peri Peri Chicken Skewers –
Marinated, Grilled Chicken Thighs with Red Pepper and
Red Onion, Flame-grilled and served with Mozambique
Rice and Garlic Sautéed French Beans \$38

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

**Grilled Honey Chipotle Marinated Rib Eye
Steak** – 12oz - \$38, 16oz (1lb) - \$45

Peri Peri Marinated Rib Eye Steak – - 12 oz -
\$38, 16 oz - \$45

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 \$55

Delmonico Boneless Steak – An 8 oz Steak
served with French Fries and a Petite House Salad
\$30

Pesto Grilled Chicken Platter – Flame Grilled
Pesto Chicken Breast served with Two of our Seasonal
Sides of your Choice \$34

Cape Town Chicken Breast Biryani –
Boneless Chicken Breast Spice-rubbed with the flavors
of South Africa's Cape, and served with a North African
Cous Cous and Spiced Carrots \$42

Garden Vegetable Stew – Served over Yellow
Lentils with Curried Spice-rubbed, Grilled Tofu \$30

Durban Beach BBQ Ribs – Dry Rubbed Ribs
slow-cooked and Smothered in Traditional Zulu BBQ
Sauce over Garlic Mashed Potatoes \$57

SIDES

Sautéed Broccolini – \$9

Hand Cut Fries – \$6.50

Garlic Mashed Potatoes – \$6.50

Garlic Sautéed French Beans – \$9

Mozambique Rice – \$8

House Green Salad – \$7

Crispy Onion Haystack – \$8

North African Cous Cous – \$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

Chocolate Torte (GF) – Served with vanilla ice cream and strawberry sauce \$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 –