

APPETIZERS

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

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

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

Lamb Samosas – Four Samosas Served with Tomato-ginger Chutney \$19

Hummus Trio Plate – Roasted Garlic, Lemon-dill Garlic, and Butternut Squash Hummus Served with a Grilled Flatbread Stack \$16

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

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

Soup du Jour – \$10

SUSHI

Open until 8:30 p.m.

Tuna Tataki – Six pieces of Seared Ahi with Soy Sauce and Ginger Sauce \$15.99

Tokyo Roll – Salmon, Avocado, Tuna \$14.99

Sashimi – Tuna, Salmon, Hamachi (5 pieces total) \$15.99

Rainbow Roll – Tuna, Salmon, Hamachi, Kani, Cucumber, topped with Avocado \$14.99

Aki Heba Roll – Spicy Tuna and Cucumber, topped with Tuna \$14.99

Lobster Roll – California Roll topped with Kani Tempura, Teriyaki Sauce, Spicy Sauce \$17.99

Fuji Roll – Spicy Kani topped with Seared Salmon and Tataki Sauce \$14.99

Nigiri – Tuna, Salmon & Hamachi (6 pieces total) \$15.99

Salmon Tempura Roll – Cooked Salmon \$14.99

Midnight Angel – Cooked Salmon Tempura, Kani Salad, Avocado, House Sauce \$15.99

Gunkan Platter – Two Spicy Tuna Cups, Two "Crab" Salad with Rice Cups \$18.88

Naruto Roll – Rice Free Roll of Salmon, Kani, and Avocado wrapped with Thinly Sliced Cucumber \$14.99

Nippon Roll – Rice Paper Roll with Tuna, Salmon, Avocado, Carrot, Cucumber, Lettuce, Sweet Chili Sauce (Rice & Nori Free) \$14.99

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

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 Peri Peri Cornish Hen –

Marinated, Grilled Cornish Hen served with West African Jollof Rice and Garlic Sautéed French Beans \$48

Pesto Grilled Chicken Platter – Flame Grilled Pesto Chicken Breast served with Two of our Seasonal Sides of your Choice \$38

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

Oven Roasted Striped Bass – Served with Saffron Risotto, Sautéed Cabbage, Blistered Tomatoes and Asparagus \$54

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

Korean BBQ Beef Rib – With Sautéed Asian Cabbage, Crispy Onions and Sesame Seed \$65

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

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. –

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 \$90 –

ENTRÉE SALADS

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

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

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, Arugula, Caramelized Onion, Roasted Garlic Aioli & Red Wine Sauce \$39 –

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 \$32

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 \$34 –

SIDES

Hand Cut Fries – \$9

Crispy Onion Haystack – \$11

African Jollof Rice – \$9

Garlic Sautéed French Beans – \$12

Roasted Garlic Fingerling Potatoes – \$14

Cauliflower Rice – \$12

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

Garlic Mashed Potatoes – \$9

Sautéed Broccolini – \$12

Curried Coleslaw – \$9

Sautéed Winter Swiss Chard – \$12

SWEET ENDINGS

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) \$16

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

Poached Pear & Ice Cream Tart – Deconstructed Red Wine & Honey Poached Pear and Vanilla Ice Cream Tart with Berries, and a Honey-balsamic Reduction \$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. –