



# SERENGETI

## Appetizers

Mini Biltong Bowl (South African Jerky) 6

Fried Green Tomatoes  
with Tomatillo Sauce and Fresh Tomato Salsa 12

Cape Town Malay Samosas with Chutney 9

Mock "Crab" Cakes with Old Bay Aioli (Contains Nuts) 14

Roasted Aubergine Tower  
with Curried Tomato Onion Marmalade and Zatar Lemon Cream 9

Pulled Barbecue Beef Eggrolls with House-made  
Sweet Chili Sauce 17

Sushi (Please Request Menu)      Soup of the Day 7.50

## Entrees

House Fish of the Day — Market Prices

Curried Chicken Pot Pie with Yellow Rice 22

East African Braised Chicken  
½ Baby Chicken on the Bone. Slow Braised with African Spices  
Served with African Yellow Rice 25

Tunisian Chicken  
African Pepper and Olive Marinated Grilled Chicken Over  
Roasted Sweet Potato and Israeli Couscous with Jeweled Salsa 22

Vegan Lentil Shepherds Pie 18

Sosaties—South African Marinated Beef Skewers  
on a Bed of African Yellow Rice 28

Boneless Grilled Rib Eye Steak with Choice of Sauce  
Your Choice of 12oz - 30    16oz (1 lb) - 38

Lamb Shank Tagine over Cous Cous with Root Vegetables 37

12oz Long Steak with Garlic Herb Marinade 38

Chili Rubbed Steak Tournado with Peppercorn Sauce (Lean Cut, Spicy)  
Your Choice of 12oz - 38    16oz (1 lb) - 48

Grilled Honey Chipotle Marinated Rib Eye Steak  
Your Choice of 12oz - 30    16oz (1 lb) - 38

8oz Delmonico Boneless Steak, Fries and Mesclun Salad 22.50

Slow Braised Bourbon Barbecue Short Ribs  
with Crispy Onion (6 Bones) 48

**Steak Sauces:** Mushroom, Peppercorn and Serengeti House Barbecue

## Entrée Salads

Salad of Chili Lime Seared Ahi Tuna on a Bed of  
Greens with Snap Peas, Carrots, Cherry Tomatoes,  
Frizzled Wontons and Sesame Vinaigrette 22

Summer Curried Grilled Chicken Salad with Mesclun Greens,  
Strawberries, Avocado, Baby Heirloom Tomatoes,  
Candied Nuts and Citrus Vinaigrette 25

Salad of Peach Glazed Grilled Chicken Breast on a  
Bed of Greens with Toasted Pecans, Wild Rice, Roasted Peaches  
Julienne of Jicama and Cider Peach Vinaigrette 22  
*(Winter and Fall Seasons Pears are Used)*

Mufasa Biltong Salad  
Mesclun Greens with Thinly Sliced Biltong, Roasted  
Cherry Tomatoes, Avocado, Egg Wedges,  
Sunflower Seeds and a Dijon Vinaigrette 27

## Sandwiches

Served with Hand Cut French Fries or Mesclun Salad

Grilled Half Pound Hamburger  
Served on a Ciabatta Roll  
With Mixed Greens, Sliced Tomato and Roasted Garlic Aioli 17

Grilled Half Pound House Beef Burger  
Served on a Ciabatta Roll with Garlic Aioli,  
Mixed Greens, Tomato and Crispy Onions 16

Grilled Chicken Sandwich  
Served on Multigrain Ciabatta with Pesto Aioli,  
Mixed Greens and Tomato 16

Grilled Steak Sandwich  
Served on Rosemary Ciabatta with Chimichurri Aioli,  
Mixed Greens, Grilled Onion and Roasted Red Pepper 17

## Sides

Sauteed Broccolini 8	Sautéed Garlic French Beans 5
Garlic Mashed Potatoes 4.50	Hand Cut French Fries 4.50
Mushroom Risotto 6	Crispy Onion Haystack 6
Sauteed Exotic Mushrooms 7	Mesclun Salad 6.50

**Prix Fixe Menu 55.00 per person**  
**Appetizer (Excludes Eggrolls/Sushi), Mesclun Salad or**  
**Soup, Fish, Chicken or Ribeye (12 oz) with 1 Side, Dessert**

Parties of 6 or More Are Automatically Subject to a 20% Gratuity