

Safari Steakhouse



*To ensure that we are offering only the best beef possible,
Safari Steakhouse proudly serves Certified Angus Beef Prime.
Our beef must pass even more quality standards than USDA Prime
and less than one percent of Federally Graded Beef
will claim the Certified Angus Beef Prime name.*

COLD APPETIZERS

CHILLED JUMBO SHRIMP	20.
BLUE POINT OYSTERS (9)	14.
CHILLED SEAFOOD TOWER FOR TWO clams, oysters, shrimp and crabmeat	38.
JUMBO LUMP CRABMEAT	20.
LITTLE NECK CLAMS (9)	14.

HOT APPETIZERS

SAUTÉED PETITE CRAB CAKES	20.
CLASSIC CRAB IMPERIAL CASSEROLE	20.
COCONUT SHRIMP	20.
CLAMS CASINO	14.

WOOD FIRED FLAT BREADS

MARGHERITA	13.
ROASTED SHALLOT, BACON AND ROQUEFORT	14.

SOUP

FRENCH ONION SOUP	8.
LOBSTER BISQUE	10.
DAILY SOUP SELECTION	7.

SALAD

TRADITIONAL CAESAR	8.
ARUGULA & FENNEL lemon vinaigrette	9.
WINTER SALAD caramelized butternut squash goat cheese, toasted pumpkin seeds dried cranberries on field greens	10.
TOMATO & MOZZARELLA	9.
ICEBERG WEDGE with bleu cheese, bacon and tomatoes	9.
SAFARI SALAD sautéed apples and walnuts with blue cheese on mesclun greens, apple vinaigrette	10.

SAFARI SPECIALTIES

NEW YORK SIRLOIN	16 oz.	48.
BONE IN FILET MIGNON	14 oz.	50.
PORTERHOUSE	24 oz.	50.
ROAST PRIME RIB	16 oz. 26 oz.	42. 48.
DOUBLE LAMB CHOPS		44.
ROASTED CHICKEN BREAST apple chutney, cranberry nut stuffing, pomme gravy		28.
BONE IN RIB EYE	22 oz.	43.
FILET MIGNON	8 oz.	42.
VEAL CHOP	16 oz.	45.
SURF AND TURF 8 oz. filet and 6 oz. lobster tail		65.
ANY TURF CAN SURF		market price
COLOSSAL LOBSTER TAIL	for two	126.

SEAFOOD SPECIALTIES

CHILEAN SEA BASS OREGANATA & JUMBO SHRIMP roasted potatoes and scampi sauce		42.
GRILLED ATLANTIC SALMON wilted napa cabbage and peppercorn butter		30.
12 oz COLD WATER LOBSTER TAIL		MP
LOBSTER FRA DIABLO on linguine		48.
BOUILLABAISSE lobster, shrimp, scallops, clams and chilean sea bass in pernod saffron broth		46.
SPICE RUBBED SEA SCALLOPS smashed sweet potatoes with bacon, plantains, jalapeno and lime drizzle		32.
WHOLE MAINE LOBSTER broiled or steamed		MP
FRENCH FRIED LOBSTER TAIL pomme frites and dijon slaw		54.

SIDES

CREAMED SPINACH
ASPARAGUS
SAUTÉED SPINACH
SWEET POTATOES-MASHED OR BAKED

GRILLED VIDALIA ONIONS
bleu cheese and bread crumb
SAUTÉED MUSHROOMS

MASHED POTATOES
BAKED IDAHO POTATO
STEAK FRIES
HOUSE MADE TATER TOTS

each 8.