

Monday-Thursday
11:30am-2pm | 5pm-9pm
Sunday 5pm-9pm



Reservation Number:
410-413-6080

Dinner Menu

APPETIZERS

- Smoked Brisket Smothered Fries**.....\$22
Pulled Brisket over Fries topped with Chipotle Cream,
Jalapenos & Crispy Lamb Bacon
- Chimichurri Steak Flatbread**.....\$22
Grilled Flatbread topped with Olive Tapenade, Garlic Confit,
Blistered Cherry Tomato, Mesclun Greens,
and Marinated Grilled Chimichurri Steak
- Smoked Chicken Avocado Egg Rolls**.....\$16
With Avocado Aioli and Tomato Red Pepper Coulis
- Fried Green Tomatoes**.....\$12
Crisp and Golden served with Tomatillo Sauce
and Fresh Tomato Salsa
- Pulled BBQ Beef Eggrolls**.....\$18
with House-made Sweet Chili Sauce
- Mock "Crab" Cakes**.....\$14
with Jicama Slaw & Zatar Aioli
- Soup Of The Day**.....\$8.50

SUSHI

- Volcano Explosion**.....\$12.95
Cooked Tuna, Salmon and Cucumber Roll
with Sweet & Spicy Sauce
- Dragon Roll**.....\$12.95
Spicy Tuna with Avocado
- Heatwave Roll**.....\$11.95
Cooked Teriyaki Salmon, Avocado, Cucumber and Volcano Sauce
- Rainbow Roll**.....\$13.99
Tuna, Yellowtail and Salmon
- Blackened Salmon Roll**.....\$15.95
Cooked Salmon served with Teriyaki Sauce
- Technicolor Dream Roll**.....\$15.95
California Roll topped with Tuna and Salmon
- Tsunami Roll**.....\$11.95
Tuna and Salmon Atop Salmon Avocado Roll
with Teriyaki and Spicy Mayo

SANDWICHES

- Served with Hand Cut French Fries or a Petite House Salad
- Pulled Brisket Sandwich**.....\$27
Served on Rosemary Ciabatta with Lamb Bacon, Memphis BBQ
Sauce, Carolina Mustard Sauce, and Onion Balsamic Jam
- Grilled Half Pound House Beef Burger**.....\$18
Served on a Ciabatta Roll with Garlic Aioli,
Mixed Greens, Tomato and Crispy Onions
- Grilled Steak Sandwich**.....\$25
Served on Rosemary Ciabatta with Arugula Pesto Aioli, Baby
Spinach, Tomato, Grilled Mushrooms and Crispy Onion
- Grilled Chicken Sandwich**.....\$17
On Multigrain Ciabatta with Pesto Aioli,
Mixed Greens and Tomato
- Grilled Half Pound Lamburger**.....\$21
Served on a Ciabatta Roll With Mixed Greens, Sliced Tomato
and Roasted Garlic Aioli

ENTRÉE SALADS

- Chili Lime Seared Ahi Tuna**.....\$25
On a Bed of Greens with Snap Peas, Carrots, Cherry Tomatoes,
Frizzled Wontons and Sesame Vinaigrette
- Peace Bowl Salad with Spice Rubbed Chicken**.....\$30
Mixed Greens topped with Quinoa, Roasted Butternut, Spiced
Chicpeas, Cucumber, Avocado, Pickled Red Onion, Sesame Seeds
and a Honey-mint Dressing -- Vegan Option **no chicken**.....\$25
- Blackened Steak And Grilled Mushroom Salad**.....\$32
With Mixed Greens, Heirloom Tomatoes, Grilled Red Onion,
And Chipotle Vinaigrette
- Pear Glazed Grilled Chicken Breast Salad**.....\$25
On a Bed of Greens with Toasted Pecans, Wild Rice,
Roasted Pears, Julienne of Jicama and Cider Pear Vinaigrette

PRE-FIXE MENU

- Appetizer, House Salad or Soup
Fish or Chicken, or 12 oz Ribeye**.....\$68.50
served with one Side, and a Dessert of your Choice

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ENTREES

- House Fish Of The Day** Market Prices
served with Seasonal Vegetable Pairings
- Tunisian Spice Rubbed Grilled Chicken Breast**.....\$36
With Olive-Pepperdew Relish Served over a Cous Cous Pilaf with Herb Grilled Zucchini and Summer Squash Medallions
- Boneless Grilled Rib Eye Steak**..... 12oz \$32 | 16oz \$40
Served with Choice of Mushroom, Peppercorn or House BBQ Sauce
- Grilled Honey Chipotle Marinated Rib Eye Steak**..... 12oz \$32 | 16oz \$40
- Sahara Grilled Chicken Skewers**.....\$36
Served with Maple Techina Roasted Carrots, Falcifel Wajlles, Techina and Honey-mint Dipping Sauces
- Tanzanian Slow Braised Chicken Thighs**.....\$34
Slow Braised in a Coconut Curry Sauce, and served over African Yellow Rice with a side of House-made Tomato Chutny
- East African Slow Braised Chicken**.....\$34
Bone-in Half Baby Chicken Slow Braised in a Broth of African Spices, served over African Yellow Rice
- Long Steak**.....\$45
12 oz Steak prepared with Guests Choice of Garlic and Fresh Herb Marinade, Honey-Chipotle Marinade, or Coffee Rub
- Delmonico Boneless Steak**.....\$25
An 8 oz Steak served with French Fries and a Petite House Salad
- Lamb Shoulder Chop**.....\$52
Served over a "Cheesy" Potato Gratin, with Crispy Onions, Smoked Bacon Gravy and Sautéed Broccolini
- Jumbo Boneless Rib Eye**.....\$55
16 oz Steak garnished with Beer Battered Onions over Brisket Bacon Hash with Sautéed Broccolini and your Choice of Marinade: Garlic Herb, BBQ with Texas Sauce, Honey-chipotle, Coffee Rub, S&P
- South African Sosaties (Beef Skewers)**.....\$32
Served over African Yellow Rice
- Chili Rubbed Tournado With Peppercorn Sauce**..... 12 oz \$39 | 16 oz \$49
(Lean Cut, Spicy — Peppercorn Encrusted on Request)

VEGETARIAN ENTREES

- Vegan Quinoa And Black Bean Burger**.....\$16
On a Portobello Mushroom with Mixed Greens, Tomato and Pesto Aioli
- Ethiopian Vegetable Stew**.....\$22
A Delicious Southern African Spiced Stew served over Quinoa

SIDES

- Sautéed Broccolini**.....\$8
- Butternut Squash Risotto**.....\$7.50
- Crispy Onion Haystack**.....\$6
- Spiced Cauliflower Steak**.....\$6
- Hand Cut Fries**.....\$4.50
- House Green Salad**.....\$6.50
- Garlic Sautéed French Beans**.....\$6.50
- Garlic Mashed Potatoes**.....\$5.50

SWEET ENDINGS

- House-Made Belgian Waffle**.....\$14
Topped with Ice Cream, Whipped Cream, Fresh Berries, Chocolate & Maple Syrup Drizzle
- Red Wine & Chocolate Skillet Brownie**.....\$15
Served with Fudge Sauce, a Scoop of Vanilla Ice Cream & Berries
- Seasonal Fresh Fruit Bowl**.....\$9
- Zesty Lemon Tart**.....\$12
With Whipped Cream and Blueberry Coulis
- Creme Brulee**.....\$12
A Silky, Gluten Free, "Can't Believe it's Pareve" Treat
- Apple Cranberry Bread Pudding**.....\$12
Traditional Warm Pudding Served with Whipped Cream Garnish
- Double Chocolate Chip Meringue Cookies**.....\$9
Gluten Free and Sandwiched Around our House-made Ice Cream