



SAFARI CLUB

Small Plates

Fall Salad	16	Whole Roasted Artichoke	24
fall greens, red wine poached pears, toasted pumpkin seeds, pomegranate, "lamb chopper" cheese, lemon-poppy dressing		spinach and mushroom stuffing, trio of dipping sauces, parmesan bread crumbs	
Garden Harvest Salad	18	Roasted Pumpkin Hummus	18
daily selection of market produce, garlic croutons, lemon-miso dressing		grilled flatbread, vegetable crudité, California olive oil	
Warm Burrata and Squash	22	Mary's Chicken Lollipops	16
roasted farmer's market squash, spiced apples, candied pecans, brown butter vinaigrette		honey-garlic glaze, crushed peanut, marinated cucumber	
Roasted Butternut Squash Soup	14	Yellowtail Poke Tacos	18
caramelized apples, toasted hazelnuts		local yellowtail, crispy corn tortilla, avocado mousse, tobiko caviar	

Entrees

Faroe Island King Salmon	62	12 oz. Prime New York Steak	62
parsnip puree		pumpkin seed romesco	
Chefs Daily Catch	MKT\$	8 oz. Prime Filet Mignon	62
"ask your server!"		port reduction	
Mary's Half Chicken DMCC Style	42	Slow Braised Short Rib	58
rosemary jus		red wine glaze, crispy onions	
Eggplant Parmesan	42	California Cioppino	68
slow cooked tomato sauce, artichoke & olive stuffed cannelloni		lobster, shrimp, mussels, clams, calamari, daily catch fish in a spicy tomato sauce, served with heirloom potatoes and garlic bread	
12 oz. Bone -In Duroc Pork Chop	52	32 oz. Tomahawk Prime Ribeye	165
apple butter		bordelaise sauce, choice of 2 sides. please allow 25 min cook time for medium rare	

Signature Classics

French Onion Soup	16	DMCC Burger	24
caramelized onion, gruyere cheese, sourdough crostini		signature beef blend, lettuce, tomato, aged vermont cheddar cheese, secret sauce	
Nona's Meatballs	22	Fettucine Al Pomodoro	22
marinara sauce, garlic toast, parmigiano-reggiano		fresh housemade pasta, local burrata, torn basil	
Shrimp Scampi	26	Jumbo Shrimp Cocktail	26
garlic, white wine, butter, local sourdough		classic cocktail sauce, lemon, crackers	

Sides

Grilled Broccolini	Wild Mushrooms
Crispy Brussel Sprouts	Whipped Potatoes
Glazed Heirloom Carrots	Tuscan Cauliflower
Brown Rice	French Fries

Executive Chef, Ryan Star

please note a 25% service charge & california 7.75% sales tax
credit card charges will assess a 3% processing fee

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions