



SAFARI CLUB

SPRING

20

24



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*

Small Plates

Burrata & Strawberries	28	Whole Roasted Artichoke	24
Prosciutto, Honey, Watercress, Green Strawberry Relish, Fig and Walnut Toast		Spinach and Mushroom Stuffing, Trio of Dipping Sauces, Parmesan Bread Crumbs	
Garden Harvest Salad	18	English Pea and Mint Hummus	18
Daily Selection of Market Produce, Garlic Croutons, Lemon-Miso Dressing		Grilled Flatbread, Vegetable Crudit�, California Olive Oil	
Crab, Shrimp & Lobster Cake	32	Jidori Chicken Lollipops	16
Apple & Shiso Slaw, Sambal Remoulade		Honey-Garlic Glaze, Crushed Peanut, Marinated Cucumber	
Soup of the Day	12	Yellowtail Poke Tacos	18
Chef's Whim		Local Yellowtail, Mini Tortilla Shell Avocado Mousse, Tobiko Caviar	

Entrees

Faroe Island King Salmon	62	12 oz. Prime New York Steak	62
Preserved Lemon Vinaigrette		Peppercorn Sauce	
Chefs Daily Catch	MKT\$	8 oz. Prime Filet Mignon	62
"Ask Your Server!"		Port Reduction	
Jidori Half Chicken "DMCC Style"	42	Slow Braised Short Rib	58
Citrus Jus		Red Wine Glaze, Crispy Onions	
Eggplant Parmesan	42	Clams Linguini	
Slow Cooked Tomato Sauce, Baked Mac & Cheese		Little Neck Clams, Tomato, Garlic, White Wine, Butter served with Garlic Bread	42
32 oz. Tomahawk Prime Ribeye	165		
Bordelaise Sauce, Choice of 2 sides. <i>please allow 25 min cook time for medium rare</i>			

Signature Classics

Potato and Leek Soup	16	DMCC Burger	24
Yukon Gold Potato, Homemade Cr�me Fraiche, Crispy Leeks		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 House Made Pasta, Local Burrata, Torn Basil	
Shrimp Scampi	26	Jumbo Shrimp Cocktail	26
White Wine, Garlic, Butter, Garlic Sourdough		Classic Cocktail Sauce, Lemon, Crackers	

Sides

12
Grilled Broccolini | Wild Mushrooms | Whipped Potatoes | Brown Rice
Crispy Brussel Sprouts | Heirloom Baby Carrots | Creamed Spinach