

 vegetarian  vegan

 gluten-free  contains nuts

SAFINA

MEDITERRANEAN

Dinner Available 5 PM - 10 PM

STARTERS

 HUMMUS | 11

chickpea spread, tahini, olive oil, pita chips

MINI AREPITA | 16

round cornmeal cake, 12 hour braised Wagyu short ribs, served with Queso Fresco

 CRISPY BRUSSELS SPROUTS | 15

honey, anchovy lemon butter, toasted almonds, dill, pomegranate arils

 OCTOPUS | 28

8 hour sous vide octopus, cilantro emulsion, edible charcoal yuca sticks

CHEESE & CHARCUTERIE | 26

imported and domestic cheeses, cured meats, preserves, nuts, marinated olives, assorted crackers

 SHORT RIBS* | 19


12 hour braised short ribs, hummus, pickled onions

  BAKED BRIE EN CROUTE | 25

baked in a pastry crust, preserved jam, toasted almonds, assorted crackers

SMOKED BARRAMUNDI DIP | 28

served with grilled house made crostini

 BBQ BABY RIBS | 25

bourbon whiskey BBQ ribs, coleslaw

MUSSELS* | 18

PEI mussels, white wine, garlic lemon broth, house bread

SALADS / SOUP

   INTERCONTINENTAL SALAD | 15

organic arcadian greens, sliced apples, glazed pecans, blue cheese, sherry honey vinaigrette

   BURRATA SALAD | 22

Burrata cheese, heirloom tomato, house made basil pesto oil, balsamic pearls

CLASSIC CAESAR SALAD | 14

crisp romaine lettuce, Caesar dressing, croutons, Parmigiano-Reggiano

PROTEIN ADD-ONS

Chicken* | +10

Shrimp* | +14

Salmon* | +16

SOUP DU JOUR

cup | 8

bowl | 11

PASTAS

BOLOGNESE | 26

linguine pasta, Bolognese sauce, Parmigiano-Reggiano, fresh basil

SEAFOOD LINGUINI * | 39

PEI mussels, lump crab meat, Gulf coast shrimp, chardonnay cream sauce

ENTRÉES

CHICKEN PICATTA* | 29

sautéed green beans, baby carrots, lemon beurre-blanc

  SEARED SALMON* | 45

sweet corn puree, roasted garlic green beans, pesto oil

 WAGYU SHORT RIBS | 48

12 hour braised Wagyu Short Ribs "Asado Negro Style" roasted garlic mashed potatoes

 PAN SEARED SEABASS | 49

Wild mushroom ragout, roasted cauliflower puree, lemon beurre-blanc

VEGETARIAN

  LINGUINE WITH PESTO | 25

linguine pasta, pesto chardonnay cream sauce, seasonal vegetables, Parmigiano-Reggiano

   EGGPLANT INVOLTINI | 24

rolled eggplant with pistachio and goat cheese, roasted tomato sauce, mozzarella

SIDES | 9

Potato Gratin

Grilled Asparagus

Herb Roasted Potatoes

Sautéed Green Beans

Thyme Glazed Baby Carrots

Parmesan Truffle Fries

Garlic Mashed Potato

Sautéed Mushrooms

FROM THE GRILL

 PORK CHOP | 40

pork chop center cut frenched, Caribbean wild rice with almonds, toasted coconut and pineapple, aromatic herbs demi-glace

1855 PRIME CUT RIBEYE* | 56

USDA prime 14 oz, 21-day dry-aged ribeye, sun-dried tomatoes chimichurri, and choice of (2) sides

1855 PRIME CUT TENDERLOIN* | 53

USDA prime 8 oz, crusted Boursin beef tenderloin, truffle mashed potatoes, rosemary demi-glace

FLEXIBLE DINING | 20

Tasty, versatile & nutritionally balanced dishes, available all day, every day

ANYTIME PLATES

GOCHUJANG

sliced cucumber, sweet and spicy Gochujang sauce, tofu, carrots, green onions, sweet yellow onions



MISO MEDLEY

rice, tofu, mushroom, seasonal vegetables, miso soup

NOURISH BOWLS

HUMMUS & CRUDITES

classic humus, carrot, cucumber, celery, pepper sticks, served on a bed of lettuce



PROTEIN PACKED COBB

mix greens, avocado, tomato, blue cheese, garbanzo, chicken breast, hard boiled eggs, balsamic dressing

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness