



SAFINA

MEDITERRANEAN

Lunch Available 11 AM - 5 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

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

CLASSIC CAESAR SALAD | 14

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

PROTEIN ADD-ONS

Chicken* | +10

Shrimp* | +14

Salmon* | +16



cup | 8

bowl | 11

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

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

SANDWICHES

CLUB SANDWICH | 17

turkey, ham, bacon, Canadian bacon, tomato, Swiss cheese, wheat toast, house spread, fries

TEXAS STYLE BURGER | 22

8 oz angus beef patty, brioche bun, homemade breaded poblano pepper, butter lettuce, caramelized onions, roasted tomatoes, bacon, cheddar cheese, house spread, fries

PULLED ROTISSERIE CHICKEN SANDWICH | 18

6 oz chicken breast, brioche sliced bread, havarti cheese, tomato, coleslaw, roasted garlic aioli, fries

TEXAS STYLE WAGYU BEEF SANDWICH | 20

5 oz grilled wagyu skirt steak, French baguette, smoked gouda cheese, caramelized onions, organic baby arugula, sun dried tomato aioli, fries

SIDES | 9

Potato Gratin

Grilled Asparagus

Herb Roasted Potatoes

Sautéed Green Beans

Thyme Glazed Baby Carrots

Parmesan Truffle Fries

Garlic Mashed Potato

Sautéed Mushrooms

ENTRÉES

BBQ BABY RIBS | 29

bourbon whiskey BBQ ribs, served with French fries

CHICKEN PICATTA* | 29

sautéed green beans, baby carrots, lemon beurre-blanc

FLAT IRON STEAK* | 38

8 oz, sun-dried tomatoes chimichurri, and choice of (2) sides

BARRAMUNDI* | 40

pan seared barramundi filet, roasted garlic sweet pea mash, wild mushroom ragout, tropical mango relish

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