



vegetarian



vegan



gluten-free

# SAFINA

MEDITERRANEAN

## STARTERS



### HUMMUS | 11

chickpea spread, tahini, olive oil, pita chips

### MUSSELS\* | 18

traditional or coconut curry, PEI mussels, white wine, garlic lemon broth, house bread

### CRISPY BRUSSELS SPROUTS | 13

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

### SHORT RIB\* | 19

12 hours braised short ribs, homemade labneh, pickled onions



### MEDITERRANEAN SNACKS | 15

vegetable samosa, falafel, goat cheese and artichoke beignet, tahini dressing

### CHEESE & CHARCUTERIE | 24

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

## SALADS + SOUP



### SAFINA SALAD | 14

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

### TUNA NICOISE SALAD\* | 18

pan seared tuna, baby arugula, frisee, green beans, fingerlings potatoes, dehydrated kalamata olives, cherry tomatoes, soft medium boiled eggs, lemon vinaigrette



### POACHED PEAR SALAD | 15

organic baby arugula, frisee, red wine poached pear, herb roasted beets, brie cheese, cherry tomatoes, red wine citrus dressing



### CLASSIC CAESAR SALAD | 13

crisp romaine lettuce, caesar dressing, parmigiano-reggiano

### PROTEIN ADD-ONS

\*chicken | +10

\*shrimp | +14

\*salmon | +16



### SEASONAL LENTIL SOUP

or

### SOUP DU JOUR

cup | 7 bowl | 10

## PASTAS

### BOLOGNESE | 24

linguine pasta, bolognese sauce, parmigiano-reggiano, fresh basil

### LOBSTER RAVIOLI\* | 38

homemade main lobster ravioli, saffron parmigiano-reggiano fondue

### SEAFOOD LINGUINI\* | 39

pei mussels, lump crab meat, gulf coast shrimp, chardonnay cream sauce

## VEGETARIAN



### RATATOUILLE LATTICE | 21

wellington, roasted pepper sauce



### SIDES | 8

potato gratin

grilled asparagus

thyme glazed baby carrots

parmesan truffle fries

sautéed garlic green beans

herb roasted potatoes

garlic mash

## ENTRÉES



### GRILLED SALMON\* | 44

pan seared salmon, mediterranean couscous, roasted tomato sauce

### CHICKEN PICATTA\* | 25

sautéed green beans, baby carrots, lemon beurre-blanc

### SCALLOPS\* | 28

pan-seared, roasted garlic mash potatoes, lemon cream sauce, shaved fennel salad

### BARRAMUNDI\* | 42

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

### SHORT RIBS\* | 46

12 hours braised sage short ribs, sweet potato mash, rosemary burgundy demi



### LAMB SHANK\* | 46

8 hours braised lamb shank, biryani rice, roasted almond coconut curry sauce



### RACK OF LAMB\* | 48

16 oz, 2 pistachio crusted, sun-dried tomato chimichurri, and choice of (2) sides



### 1885 RIBEYE\* | 56

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



### BEEF SIRLOIN\* | 45

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



### 1885 BEEF TENDERLOIN\* | 52

8 oz, beef tenderloin, sun-dried tomato chimichurri, choice of (2) sides

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

For all in-room dining orders, please note that a 20% service charge, delivery fee \$3.50 and local sales tax will be added to your order