(DA) vegetarian



# 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

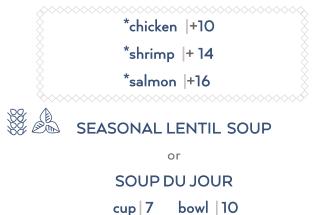
# POACHED PEAR SALAD 15

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**



#### \*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

# 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



# 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<sup>\*</sup> | 46

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

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### RACK OF LAMB\* | 48

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

#### 1885 RIBEYE<sup>\*</sup> | 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

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# 1885 BEEF TENDERLOIN<sup>\*</sup> | 52

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