

# THE SAFARI ROOM

AT OCEANCLIFF HOTEL

*Restaurant Week Lunch Menu April 5-14, 2019*

## APPETIZERS

(choose one)

### **Roasted Tomato-Eggplant-Fennel Soup**

grated Asiago cheese, toasted pine nuts

### **Classic Caesar Salad**

chopped romaine lettuce, creamy Caesar dressing, croutons, shaved parmesan

### **Wedge Salad**

iceberg lettuce, tomato, chopped bacon, gorgonzola dressing

## ENTREES

(choose one)

### **Braised BBQ Beef Flatbread**

chipotle BBQ glazed braised beef, red onion, cabbage, pickles, cilantro, cheddar & mozzarella, grilled flatbread, dressed arugula

### **Corned Beef Reuben**

deli style corned beef, sauerkraut, thousand island dressing, swiss cheese, toasted rye bread, with house kettle chips

### **Warm Italian**

salami, capicola, prosciutto, mozzarella, provolone, sweet and hot peppers, tomato, onion, bibb lettuce on a toasted ciabatta roll with house kettle chips

### **Fish & Chips**

lightly battered and deep fried Atlantic haddock, cole-slaw, house kettle chips, tartar sauce and lemon

### **Baked Haddock**

baked haddock served with dressed mixed greens, tomato, cucumber, champagne vinaigrette

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*Restaurant Week Dinner Menu | April 5-14, 2019 | \$35 Per Person*

## APPETIZERS

(choose one)

### **Roasted Tomato-Eggplant-Fennel Soup**

grated Asiago cheese and toasted pine nuts

### **Fried Oysters**

cornmeal crusted fried oysters, spicy aioli, dressed greens, lemon

### **Cherry Wood Smoked Beef Carpaccio**

honey marinated and lightly smoked filet of beef, spring greens, chili spiced crème fraiche, crostini

### **Roasted Beet, Granny Smith Apple and Warm Brie**

roasted red and yellow baby beets, sliced apple, arugula, double crème brie cheese, toasted pistachios, red currant vinaigrette

## ENTREES

(choose one)

### **BBQ Glazed Pork Chop**

chipotle glazed boneless pork chop, braised collard greens, cocoa cornbread, black-bean roasted corn salsa

### **Roasted Native Cod**

native cod loin roasted with white wine and lemon, white bean ragout, wilted spinach, roasted tomato confit

### **Grilled Lamb Chops**

rosemary scented grilled lamb chops, tomato-feta panzanella salad, garlic sautéed beans, cabernet demi-glace

### **Braised Short Rib**

cabernet wine braised short rib of beef, roasted garlic, crimini mushroom, wilted rocket greens over pappardelle pasta with grated pecorino romano

### **Roasted Vegetable, Wild Mushroom-Potato "Lasagna"**

roasted baby vegetables, tomato ragout, wilted spinach, wild mushroom sauté, grilled asparagus, baked russet potato "pasta sheets"

## DESSERTS

(choose one)

### **Chocolate Tuxedo Cake**

cookies & cream cake, Bailey's chocolate mousse, coated in dark chocolate white Russian anglaise sauce

### **Pineapple Upside Down Cake**

whipped cream and raspberry coulis

### **Banana Split**

banana, vanilla ice cream, chocolate and strawberry sauce, whipped cream, chopped walnuts and maraschino cherries