

# 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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AT OCEANCLIFF HOTEL

*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