

# SAFARI ROOM BRUNCH

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Served Sundays 11.30am – 2.00pm

## Classic Eggs Benedict

Poached eggs served atop toasted English Muffins with Canadian Bacon and finished with classic Hollandaise.  
Served with Red Bliss Potatoes and steamed asparagus  
\$14.95

## Eggs Narragansett

Freshly picked New England Lobster Meat on a toasted English Muffin, topped with Poached Eggs and classic Hollandaise sauce.  
Served with Red Bliss Potatoes and steamed asparagus  
\$22.00

## Eggs OceanCliff

Poached Eggs sitting on Prime Tenderloin of Beef and toasted English Muffins finished with our classic Hollandaise.  
Served with Red Bliss Potatoes and steamed asparagus  
\$18.00

## Mascarpone Stuffed French Toast

Thick Sliced Cinnamon Bread Stuffed with Italian Mascarpone Cheese topped with Fresh Berry Compote  
\$12.95

## All American Breakfast

Three Eggs, any style, served with Bacon, Sausage, Breakfast Potatoes and a Toasted Muffin  
\$10.95

## Spanish Frittata

Fluffy Baked Omelet with Spinach, Tomato, Shallots and Goat Cheese.  
Served with Red Bliss Potatoes  
\$13.95

# DRINKS

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## Classic Mimosa \$8.00

Champagne and orange juice garnished with sliced strawberry.  
Simple, sophisticated and refreshing

## Champagne Cocktail \$8.00

Champagne, lemonade and a splash of cranberry juice.  
Our summery adaptation to our classic mimosa is garnished with a sliced strawberry and lemon wedge

## OceanCliffs Bloody Mary \$10.00

This classic was created in the 1920's at Harry's New York Bar in Paris.  
Vodka, tomato juice, Worcestershire, horseradish, hot sauce and our secret seasoning, presented in a chilled pint glass with celery, fresh cucumbers and cocktail olives

Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry and seafood. If you have any food allergies, please bring them to your server's attention.  
A 20% gratuity will be added to parties of 10 or more.