

THE SAFARI ROOM

AT OCEANCLIFF HOTEL

DINNER MENU

Appetizers

Pan Seared Crab Cakes \$14
*two lump crab cakes served with jicama slaw,
roasted red pepper coulis, and finished with saffron aioli*

Steamed Mussels \$12
*caramelized onions, chourico, grape tomatoes and
white wine with grilled Tuscan bread*

Handcrafted Tuna Sashimi \$15
*sushi grade tuna, rolled in toasted sesame seeds, garnished with
seaweed salad, wasabi and pickled ginger*

Scallop Ceviche \$10
fresh lime juice, jalapeno, ginger and cilantro served with sesame cracker

Artisanal Cheese Board \$16
Chef selected cheeses with mission figs, table grapes, and raisin pecan bread

Soups

New England Clam Chowder \$7
fresh clams, tender potatoes, and bacon simmered in a creamy broth

Lobster Bisque \$24
Newport Experience signature with a full tail and claw served tableside

Salads

Ocean Cliff Garden Salad \$8

*hand picked greens, carrot, red onion, cucumber, grape tomatoes,
tossed with champagne vinaigrette, topped with marinated goat cheese crostini*

Classic Caesar Salad \$8

crisp romaine, aged parmesan, and herb croutons tossed with creamy classic dressing

Caprese \$20

fresh beefsteak tomatoes, imported buffalo mozzarella, sweet basil, aged balsamic reduction, and EVOO

Watercress and Endive Salad \$9

savory watercress, crisp endive, orange, red onion, and toasted almonds tossed with an orange and fennel vinaigrette

Entrees

all our signature steaks are certified prime beef hand selected for the Safari Room

Center Cut 10 oz. Filet \$42

grilled to perfection served with choice of maitre d' butter or red wine thyme reduction

Tournedos Au Poivre \$45

pan seared tenderloin medallions with cracked black pepper, served with brandy cream sauce

Prime 14 oz. Sirloin \$47

grilled to your specifications, served with balsamic roasted cipollini onions and Stilton bleu cheese butter

Bone in 16 oz. Ribeye \$35

grilled with sweet and spicy glaze

Grilled Veal Rib Chop \$40

served with marinated basil tomatoes, imported buffalo mozzarella, aged balsamic reduction

Colorado Half Rack of Lamb \$40

slow roasted, marinated with rosemary, mint, and EVOO

Roasted Statler Chicken Breast \$25

marinated with citrus and fresh herbs, and served with gremolata

1 1/2 - 2 # Maine Lobster \$Market Price

choice of steamed or grilled and served with citrus and drawn butter

Sashimi Grade Ahi Tuna \$30

pan seared rare, served with house made kim chee, pickled ginger, and hoisin sesame glaze

Pan Seared Jumbo Scallops \$28

*served with grilled zucchini and summer squash and salad of shaved fennel,
navel orange, marinated olives, capers and lemon oil*

Grilled North Atlantic Salmon \$28

served with citrus salsa and roasted red pepper coulis

Sea Bass Chiopino \$32

*fresh pan seared sea bass finished with a chiopino broth of fresh littlenecks,
fennel, lobster stock, diced tomato and chives*

Sauces and Additions

Classic Béarnaise \$3

Ocean Cliff Steak Sauce \$3

Grilled Jumbo Shrimp \$18

Accompaniments for Two

\$7 each

Asparagus with béarnaise

Sautéed Spinach with crushed red pepper and garlic

Grilled balsamic marinated portabella

Balsamic roasted cipollini onions

Haricot vert with spicy garlic sauce

Buttery herb whipped potato

Rosemary and Thyme roasted fingerling potato

