

SAFARI ROOM LUNCH MENU

Served 11.30 – 5.00

SOUPS

New England Clam Chowder
A Newport Version of the Classic Recipe
\$7.00

APPETIZERS

OC Fruit and Cheese Board
Selection of Cheeses, served with Crostini, and a Fig Puree
\$15.50

Pan-Seared Lump Crab Cakes
Two Generous Crab Cakes with Jicama Slaw, and finished with
A Red Pepper and Saffron Aioli
\$13.50

SALADS

Garden Salad
Mixed Greens with Balsamic Vinaigrette and Goat Cheese
\$7.50

OceanCliff Caesar Salad
Our Version of the Famous Classic
\$7.50

With Grilled Herb Chicken Breast
\$13.00

Maine Lobster Salad
Newport Experience Recipe, Hand Picked Lobster and Confetti Mayonnaise
\$24.00

Or Have it as a Lobster Roll served traditionally with Soft Torpedo Roll
\$24.00

Raw meat and shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness.
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.
20% Gratuity will be added to parties of 10 or more.

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SANDWICHES AND SPECIALTY WRAPS

Regatta Club Wrap

Smoked Turkey and Crisp Bacon with Cheddar, dressed in a Dijon Mayo
\$13.50

Safari Chicken Salad Wrap

Chunky White Meat Salad dressed with Cranberry, Walnut & Mayo
\$11.00

Grilled-Herb Chicken Sandwich

Finished with Grilled Portabellas & Balsamic Glaze
\$14.00

The Aurora Burger

Half-Pound Ground Premium Sirloin with Smoked Bacon, Sautéed
Mushrooms and Grilled Onions with Choice of Cheese,
American, Swiss or Provolone
\$16.50

Pepper Crusted Flank Steak

Served with Brie & a Roasted Garlic & Sun Dried Tomato Aioli
\$16.50

ENTREES

Penne Pomodoro

Penne Rigate Tossed with Roma Tomatoes, Basil and Olive Oil
\$22.00

North Atlantic Salmon

Served with a Ginger Sesame Glaze & a Asian Noodle Salad
\$28.00

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