

Safari Bar Bistro Menu

Small Plates

New England Clam Chowder

A Newport Version of the Classic Recipe

\$7.00

Pan-Seared Crab Cakes

Two Generous Lump Crab Cakes with Jicama Slaw and Saffron Aioli

\$13.50

Garden Salad

Mixed Greens with Garden Vegetables, Goat Cheese and Champagne Vinaigrette

\$7.50

OceanCliff Caesar Salad

Our Version of the Famous Classic

\$7.50

With Grilled-Herb Chicken Breast

\$13.00

FOR Two

East Meets West:

*Pan Seared Sea Scallops with White Bean and Roasted Garlic Puree,
Sautéed Baby Spinach and Balsamic-Pomegranate Reduction*

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*Sesame Crusted Ahi Tuna Sashimi with Crispy Fried Wonton and
A Spicy Yuzu Marmalade*

With Two Glasses of Wine

\$32.00

Without Wine

\$22.00

Break The Ice with Some Cheese

*Trilogy of Artisanal Cheese with Toasted Almonds, Fig Puree
Fresh Berries and Honey Comb*

With Neige Apple Ice Wine

\$26.00

Without Wine

\$16.00

Gourmet Grilled Pizza of the Day

Daily Selection of Quality Ingredients with our Flat Bread Crust

With Two Draft Beers

\$18.00

Without Beer

\$12.00

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.

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Sandwiches and Specialty Wraps

Served with Choice of French Fries or Dressed Greens

Pepper Crusted Flank Steak

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

Regatta Club Wrap

Smoked Turkey & Crisp Bacon with Cheddar & a Dijon Mayo
\$13.50

Grilled-Herb Chicken Sandwich

Grilled Portobello, Gorgonzola Cheese and Roasted Garlic Aioli
\$14.00

The Aurora Burger

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

Lump Crab Cake Sandwich

Creole Mayonnaise, Lettuce, Tomato served on a Pretzel Roll
\$17.00

Entrees

Penne Pomodoro

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

North Atlantic Salmon

Sun dried Tomato Pesto and Grilled Asparagus
\$28.00

Grilled Beef Tenderloin

Served Bistro Style with Roquefort Fondue and French Fries
\$32.00

Desserts

Key Lime Pie

Intense Citrus Pie in a Graham Cracker Crust
\$7.00

Molten Lava Cake

Served with Mocha Infused Ice Cream
\$8.00

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