

SAFARI ROOM

À LA CARTE

SOUPS

New England Clam Chowder \$7.00
A Newport version of the classic Recipe

Signature Lobster Bisque \$22.00
Our own award winning Lobster Bisque with a full Tail and Claw of
Maine Lobster. Served tableside.

APPETIZERS

Colossal OC Shrimp Cocktail \$14.00
Served with cocktail sauce and horseradish sour cream.

Handcrafted Tuna Sashimi \$15.00
Sushi grade Tuna, rolled in Toasted Sesame Seeds, Garnished with Seaweed Salad,
Wasabi and Pickled Ginger.

Pan-Seared Lump Crab Cakes \$13.50
Two Generous Crab Cakes with Sweet Red Pepper and Saffron Aioli.

Fruit and Cheese Board \$15.50
Selection of Fine Cheeses, Fruit and Fresh Berries served with Crostini and Fig Puree.

SALADS

Ocean Cliff Garden Salad \$7.50
Baby Field Greens with Balsamic Vinaigrette and Goat Cheese.

Caesar Salad \$7.50
A true classic with Herb Croutons and Parmesan Reggiano

Vine Ripened Beefsteak Tomato and Mozzarella \$20.00
With Fresh Basil, Olive Oil, and Authentic Handmade Italian Buffalo Mozzarella

Maine Lobster Salad ~ Market Price
Handpicked Maine Lobster tossed with Confetti Mayonnaise and
Served over Mixed Greens.

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 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.

ENTRÉE

AAA Grilled 10oz Filet Mignon \$42.00

Hand Selected at Market for the Safari Room and Grilled to perfection
served with Maitre D'Butter.

Pan Seared Center-Cut Medallions of Filet Mignon \$45.00

Tornados Style, seasoned with Cracked Black Pepper and served with a Red Wine
Reduction and Bernaise Sauce

Prime 14 oz Sirloin \$45.00

Hand Selected at Market, cooked to your specifications and served with
Maitre D'Butter

Prime 14oz NY Sirloin \$47.00

Our finest NY Sirloin grilled, sliced and served with Grilled Vidalia Onions
and a Stilton Cheese Butter Sauce

16 oz. Bone in Ribeye Steak \$35.00

Grilled to your liking and painted with a spicy Worcestershire Glaze.

Grilled Veal Rib Chop \$40.00

The finest quality Veal, served with a Port Wine Dem-Glaze.

Colorado Half Rack of Lamb \$40.00

Marinated and seasoned with Whole Grain Mustard and Herbed Bread Crumbs
and served with a Red Zinfandel Reduction.

Roasted Statler Chicken Breast \$25.00

Pan Seared served with a Sauce composed of Whole Butter, Shallots,
Caper Berries and Wine.

1½ -2 Pound Maine Lobsters ~ Market Price

Fresh local Lobster, Steamed or Grilled with Citrus and Drawn Butter.

North Atlantic Salmon \$28.00

Ponzu Marinated Grilled Skin On, Served with an Asian inspired Citrus Ginger Sauce.

Chilean Sea Bass Chiopino \$32.00

Fresh Pan Seared Sea Bass finished with a Chiopino broth of Fresh Littlenecks, Fennel, Lobster Stock, diced
tomatoes and chives.

Yellowfin Tuna \$30.00

Served with Wasabi Vinaigrette and Pickled Ginger.

Penne Pomodoro \$22.00

Penne Rigate tossed with Fresh Tomatoes, Chiffonade of Basil and Olive Oil.
Finished with Parmesan Reggiano.

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ADDITIONAL ITEMS

Jumbo Herb Garlic Grilled Shrimp 4 pcs. \$18.50

Béarnaise Sauce \$2.50

Horseradish Mustard Red Wine Sauce \$2.50

ACCOMPANIMENTS FOR TWO

Mashed Potatoes \$7.00

Roasted Yukon Gold Potatoes \$7.00

Spicy Green Beans with Garlic Sauce \$7.00

Steamed Asparagus with Hollandaise \$7.00

Roasted Wild Mushrooms \$7.00

Baby Spinach with Roasted Garlic and Olive Oil \$7.00

DESSERTS

Classic Crème Brulee
Tahitian Vanilla Infused
Garnished with Fresh Raspberries

Mile High Key Lime Pie
Intense Citrus Pie topped with House made Meringue

Fresh Berries and Crème Anglaise
Chocolate "cigar" garnish.

Molten Chocolate Lava Cake Served Warm
With Infused Mocha Ice Cream

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