

THE SAFARI ROOM

AT OCEANCLIFF HOTEL

RESTAURANT WEEK PRIX FIXE LUNCH MENU

November 1-10, 2019

APPETIZERS

(choose one)

Five Onion Soup

with crostini and melted swiss and cheddar cheese

Fall Safari Salad

Cortland apple, frisee, shaved parsnip and carrot, spiced walnuts, crumbled gorgonzola and white balsamic vinaigrette

Stuffed Quahog

Rhode Island quahog, chourico, Portuguese sweet bread stuffing, garlic butter and sweet pepper relish

ENTREES

(choose one)

Italian Beef Sandwich

slow braised beef, giardiniera, pepperoncini, provolone cheese, crusty Italian roll, dipping jus and kettle chips

BBQ Pork Belly

roasted BBQ glazed pork belly, slow cooked brown beans, cole-slaw and cornbread

Fish and Chips

lightly battered and deep fried Atlantic haddock, kettle chips, kale slaw, lemon and tartar sauce

Soup and Sandwich

roasted tomato soup and ½ grilled cheese – roasted eggplant and mozzarella-parmesan blend

Roast Haddock

lemon-parsley scented roasted Atlantic haddock served over balsamic vinaigrette dressed greens, tomato, shaved carrot and toasted almonds

THE SAFARI ROOM

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RESTAURANT WEEK PRIX FIXE DINNER MENU

November 1-10, 2019

APPETIZERS

(choose one)

Five Onion Soup

with crostini and melted swiss and cheddar cheese

Fall Safari Salad

Cortland apple, frisee, shaved parsnip and carrot, spiced walnuts, crumbled gorgonzola, and white balsamic vinaigrette

Seared Sea Scallops

smoked bacon apple relish, chili butter, balsamic honey

Braised Short Rib of Beef

wilted mustard greens, crispy shallot, black garlic aioli

ENTREES

(choose one)

Beef "Wellington"

grilled filet of beef, foie gras-mushroom duxelle pastry, grilled asparagus, cabernet demi-glace

Grilled Swordfish

grilled artichoke, charred tomato, Greek olive tapenade, saffron cous-cous and caper butter

Pan Roasted Statler Chicken

chourico lentil cassoulet, roasted brussel sprouts and black truffle beurre blanc

Crab Crusted Salmon

lump crab crust, roasted pepper, asparagus, Yukon gold potato and celeriac soubise

Roasted Vegetable Stack

roasted garlic polenta cake, portobello mushroom, zucchini, summer squash, beefsteak tomato and balsamic glaze

DESSERT

(choose one)

Chocolate Flourless Cake

raspberry coulis, whipped cream, fresh berries

White Chocolate Bread Pudding

vanilla ice cream, fresh berries

Fall Apple Upside Down Cake

candied apples, bourbon caramel whipped cream

\$35 Per Person

Chef Peter Hand