

RESTAURANT WEEK

MARCH 2-11

LUNCH MENU \$16

APPETIZER

**Cheddar Ale Soup**

*Jameson dumplings, corned beef "lardons," cave aged cheddar*

**Roasted Beet & Granny Smith Apple Salad**

*baby spinach and arugula greens, toasted pistachios, crumbled gorgonzola dressing*

ENTREE

**Classic Reuben**

*house corned beef, fermented cabbage, thousand island dressing, seeded rye*

**Fried Clam Po' Boy Sandwich**

*local clams, drumhead cabbage, pickled cucumbers, cajun-caper aioli, toasted brioche*

**Pesto Chicken Flatbread**

*roasted tomatoes, marinated artichokes, feta crumbles, alfredo drizzle*

**Chili-Ginger Braised Pork**

*jalapeno cornbread, kale slaw, cilantro sprouts*

DESSERT

**Irish Chocolate Cake**

*Baileys sponge cake, Guinness mousse, chocolate ganache, orange cream*

**Vanilla Bean Pot de Crème**

*cocoa butter dipped lady fingers, macadamia crumble*

**Citrus Custard Pie**

*almond crust, coconut anglaise, candied citrus peels*

**THE SAFARI ROOM**  
AT OCEANCLIFF HOTEL

**RESTAURANT WEEK**

MARCH 2-11

**DINNER MENU \$35**

**APPETIZER**

**Seared Yellowfin Tuna**

*coriander rubbed, nori-wrapped peanut noodles, wasabi, pickled ginger, soy-hoisin glaze*

**Fried Point Judith Calamari**

*roasted tomato, greek olives, fresh basil, balsamic syrup, garlic aioli*

**Roasted Beet & Granny Smith Apple Salad**

*baby spinach and arugula greens, toasted pistachios, crumbled gorgonzola dressing*

**ENTREE**

**Broiled Lamb Chops**

*mint-English pea puree, toasted fingerling potatoes, crispy vegetable rainbow green salad*

**Grilled Tamarind Glazed Scottish Salmon**

*chili spiced boniato potatoes, snap peas, charred scallion-lime mojo*

**Seafood Saute**

*sea scallops, white shrimp, Maine lobster, farfalle pasta, chayote squash, oyster mushrooms, basil jus*

**Center Cut Sirloin of Beef**

*brussel sprout and smoked bacon casserole, crispy fried shallots, cabernet demi-glaze*

**DESSERT**

**Irish Chocolate Cake**

*Baileys sponge cake, Guinness mousse, chocolate ganache, orange cream*

**Vanilla Bean Pot de Crème**

*cocoa butter dipped lady fingers, macadamia crumble*

**Citrus Custard Pie**

*almond crust, coconut anglaise, candied citrus peels*