

DINNER

IN SEASON

Check out some of these fresh seasonal ingredients

CITRUS

from Sumo's Family Farm



TOMATOES

from Orange County Family Farm



CUCUMBERS

from Orange County Family Farm



AVOCADOS

from Smith's Family Farm



@pelicanhillresort

TO SHARE

HALF DOZEN KUMAMOTOS* \$33
tabasco granita | cucumber gelee | lemon wedge

HAMACHI CRUDO* \$28
kumquat puree | citrus emulsion | avocado | micro basil

CAVIAR DEVEILED EGGS* \$24
truffled egg mix | royal osetra caviar | petite herb mix

BIANCA FLATBREAD \$21 | VG
truffle cheese | ricotta | saba | rosemary

MARGHERITA FLATBREAD \$18 | VG
fresh mozzarella | garlic oil | picked basil

FROM THE LOCAL GARDENS

Add chicken \$8 | shrimp \$12 | steak \$12

CAESAR SALAD \$17 | VG
romaine lettuce | parmigiano reggiano | ciabatta crouton
caesar dressing

MARKET LETTUCES & SHAVED VEGETABLES \$16 | V
sunflower seeds | flax seeds | cucumber | hijiki | herbs | tomato
root vegetables | champagne vinaigrette

LOADED WEDGE SALAD \$20
baby iceberg | bacon crumbles | baby heirloom tomato
red onion | point Reyes blue cheese | hard boiled egg | avocado
home-made blue cheese dressing

SIDE VEGETABLES

SAUTEED SPINACH shallots | garlic | almonds \$13

MASHED POTATOES yukon gold | garlic | chives \$12

CHARRED BROCCOLINI saba | crushed chili flakes \$14

ROASTED MUSHROOMS confit garlic | herbs \$13

CHARRED ASPARAGUS lemon zest | basil \$14

FRENCH FRIES \$9

GARLIC OR TRUFFLE FRIES \$14

BY LAND & SEA

DAY BOAT SCALLOPS* \$51 | VG
ratatouille | black olive crouton | lemon confit | basil | sauce marinère

GRILLED BACON WRAPPED BRANZINO* \$59
grilled potatoes | arugula | piquillo peppers | castelvetroano olives
charred lemon vinaigrette

FAROE ISLAND SALMON* \$44
pea puree | confit fennel | asparagus | lemon creme fraiche

PACCHERI PASTA \$33 | VG
truffle mascarpone | peas | mushrooms | parsley | parmesan

SPAGHETTI ALLA CHITARRA BOLOGNESE PASTA \$34
traditional meat sauce | chitarra pasta | parmigiano reggiano | basil

GRILLED "MARY'S" CHICKEN \$34
chicken breast | fricassee bell pepper | baby arugula | mozzarella
tomato | artichoke | pesto

FILET MIGNON* \$69
8 oz. | garlic potato puree | sauteed spinach | mushrooms | bernaise

BONE IN RIBEYE* \$63
16 oz. | carrot puree | bone marrow butter | broccolini | beef jus

DESSERTS

HOUSE-MADE GELATO OR SORBET \$10 | VG
seasonal selection

ICE CREAM SANDWICH \$14 | VG
seasonal selection

CINNAMON CHURROS \$12 | VG
chocolate dipping sauce

PELICAN HILL TIRAMISU \$14 | VG
kahlua | espresso | ladyfingers | mascarpone

7 LAYER CHOCOLATE CAKE \$15 | VG
dark chocolate sour cream frosting | seasonal berry coulis

V= VEGAN VG=VEGETARIAN GF=GLUTEN FREE

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Pricing excludes additional alcohol, tax & service charge. For parties of 6 or more, 20% gratuity is added automatically.*