



DINNER



NOW IN SEASON

Check out some of these fresh seasonal ingredients

MUSHROOMS

from Sumo's Family Farm



LEEKs

from Orange County Family Farm



CABBAGE

from Orange County Family Farm



LEMONS

from Smith's Family Farm



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BITES

HAMACHI CRUDO* \$29 | GF
torched | apple | jalapeno | yuzu puree

BEEF CARPACCIO* \$27
tempura arugula | whipped ricotta | scallion cream
pickled fennel | tomatoes | truffle balsamic

HALF DOZEN SEASONAL OYSTERS* \$34 | GF
tabasco granita | cucumber gelee | lemon wedge

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

MARGHERITA FLATBREAD \$19 | VG
fresh mozzarella | picked basil

FROM THE LOCAL GARDENS

Add chicken \$10 | shrimp \$14 | steak \$22 | salmon \$22

SEASONAL FARMERS MARKET SALAD \$18 | VG | GF
manchego | candied pecans | cucumber | cranberries
julienne apple | champagne vinaigrette

MEDITERRANEAN CAESAR SALAD \$20
romaine lettuce | black olive crumble | crispy artichoke
white anchovies | crouton | caesar dressing

TOMATO BISQUE \$18 | VG
grilled cheese | manchego crouton | creme fraiche

SIDE VEGETABLES

SAUTEED SPINACH shallots | garlic | thyme \$13 | V

MASHED POTATOES yukon gold | cream | butter \$12 | VG

ROASTED BABY CARROTS honey glazed | herbs \$13 | V

CHARRED BROCCOLINI saba | crushed chili flakes \$14 | V

FRENCH FRIES \$9 | V

GARLIC OR TRUFFLE FRIES \$14 | V

BY LAND & SEA

DAY BOAT SCALLOPS \$52 | GF
celery root puree | truffle potato puree | pomegranate | braised endive

PACCHERI PASTA \$33 | VG
truffle mascarpone | leeks | cremini mushroom | preserved lemon

CHITARRA BOLOGNESE \$34
traditional meat sauce | chitarra pasta | parmigiano reggiano

MISO GLAZED CHILEAN SEA BASS* \$55
baby bok choy | shrimp dumpling | poached daikon | mustard foam | mushroom broth

ATLANTIC SALMON* \$46 | GF
red quinoa | butternut squash | cucumber | pickled onion | mushrooms | dill creme fraiche

HERB ROASTED CHICKEN \$35
farro | baby carrots | chickpea puree | za'atar yogurt

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

BONE IN RIBEYE* \$71 | GF
16 oz. | carrot puree | bone marrow butter | broccolini

DESSERTS

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

CINNAMON CHURROS \$12 | VG
chocolate dipping sauce

WARM OLD FASHIONED APPLE CRISP \$13 | VG
granny smith | golden raisins | cinnamon oat streusel | vanilla gelato

HAZELNUT STRACCIATELLA TIRAMISU \$14 | VG
ladyfinger | frangelico | whipped praline mascarpone

24K ROCHER \$17 | VG
chocolate mousse | nougat | amarena cherries | almond cocoa biscuit

V= VEGAN VG=VEGETARIAN GF=GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For parties of 6 or more, 20% gratuity is added automatically.



DINNER



COLISEUM COCONUTS

Served in a fresh Pelican Coconut

CRYSTAL COVE SLUSHIE

bacardi rum | homemade lemonade
blue curacao | pineapple | coconut

\$37



STRAWBERRY FARM REFRESHER

el silencio mezcal | st. germain
locally grown strawberries | soda water

\$39



SUNSET SOUR

neft vodka | chambord | homemade
lemon juice | pineapple | raspberries

\$38



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COCKTAIL HOUR

THE PELICAN SUNRISE \$19

casamigos blanco | aperol | amaro | lemon juice | egg white

NEWPORT PALOMA \$17

volcan cristalino tequila | lime juice | aperol | agave Q grapefruit soda

THE NEPTUNIAN SEA \$18

hendricks neptuna gin | italicus | lime juice | simple syrup

FRESH BERRY COLLINS \$17

belvedere | strawberries | blackberries | raspberries | simple syrup
fresh lemon | aperol | fever tree yuzu lime soda

CIAO BELLA \$18

nolets gin | lemon | cucumber water | lavender syrup

NUTTY OLD FASHIONED \$19

garrison bros small batch | disaronno | luxardo | pama | black walnut
bitters

SUNSET CAP \$17

stoli vanilla vodka | simple syrup | amaro | godiva | espresso

COLISEUM SPRITZ \$17

aperol | st. germain elderflower | lemon | luca paretto prosecco

GARDEN SPRITZ \$16

chandon garden spritz

VENEZIANO SPRITZ \$18

empress gin | rosemary simple syrup | lemon | chandon garden spritz

ZERO - PROOF

COCOMELON \$14

watermelon | coconut water | lemon | coconut syrup

GINGERBERRY \$14

blackberries | agave nectar | lemon | ginger beer

LOCALS FAVORITE BEER ON TAP

Ballast Point "Speedboat" Blonde Ale \$10

Helmsman Alehouse Hazy IPA \$10

Karl Strauss "Red Trolley" Ale | Modelo Especial Lager \$10

BEER BY BOTTLE

Firestone 805 | Golden Road Mango Cart \$10

Sculpin Grapefruit IPA | Delahunt Brewing "Overcast" Hazy IPA \$10

Peroni | Stella | Corona | Pacifico | Blue Moon \$9

SPARKLING WINE & CHAMPAGNE

Franciacorta | Ferghettina | Cuvee Brut DOCG

GLASS BOTTLE

\$19 \$93

Prosecco | Luca Paretto | DOCG | IT

\$15 \$72

Cremant De Limoux | Faire La Fete | Brut

\$17 \$84

Cremant De Bourgogne | JCB by Jean Charles Boisset | Rose

\$18 \$86

Champagne | Taittinger | Brut | FR

\$27 \$129

GLASS BOTTLE

WHITE & ROSE WINE

Gavi Del Comune Di Gavi | Villa Sparina

\$15 \$62

Pinot Grigio | Voga | IT

\$16 \$65

Sancerre | Comte Lafond | FR

\$26 \$99

Sauvignon Blanc | Saint Supery | Dollarhide | Napa Valley

\$18 \$71

Sauvignon Blanc | Oyster Bay | Marlborough | NZ

\$19 \$75

Chardonnay | Trefethen | Napa Valley

\$17 \$67

Chardonnay | Hartford Court | Russian River

\$19 \$75

Rose | Rumor | Cotes De Provence | FR

\$22 \$87

Rose | Curran | Santa Barbara

\$18 \$71

Rose | Daou | Paso Robles

\$19 \$75

GLASS BOTTLE

RED WINE

Chianti Classico | Banfi | DOCG

\$16 \$65

Pinot Noir | Bravium | Anderson Valley 2019

\$20 \$78

Pinot Noir | Emeritus Vineyards | Russian River Valley

\$25 \$98

Cabernet Sauvignon | Rodney Strong | Knights Valley

\$23 \$91

Cabernet Sauvignon | Burgess Cellars | Hillside Vineyards | NV

\$28 \$109

Merlot | Daou | Paso Robles

\$23 \$88

Zinfandel | Home Ranch | Seghesio Alexander Valley

\$18 \$71