

# 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 \$10 | shrimp \$14 | steak \$22 | salmon 22

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 | thyme \$13

MASHED POTATOES yukon gold | garlic \$12

CHARRED BROCCOLINI saba | crushed chili flakes \$14

ROASTED MUSHROOMS 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 | basil | lemon sauce

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  
chorizo crumbs | asparagus | arroz a la valencia | saffron aioli

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

BONE IN RIBEYE\* \$71  
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

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.*