

LUNCH

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

COLISEUM
POOL & GRILL

@pelicanhillresort

SHAREABLES

HAMACHI CRUDO* \$28

kumquat puree | citrus emulsion | fresnos | basil oil

SHRIMP COCKTAIL* \$24

cocktail sauce | lemon wedge

BIANCA FLATBREAD \$21 |vg

truffle cheese | ricotta | rosemary | baby arugula | saba vinaigrette

MARGHERITA FLATBREAD \$18 |vg

fresh mozzarella | garlic oil | picked basil

SO CAL FISH TACOS \$28

beer battered cod | shaved cabbage | harissa crema
tomato cucumber pico | avocado-jalapeno salsa

FROM THE LOCAL GARDENS

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

CAESAR SALAD \$17 |vg

parmesan | croutons | caesar dressing

COBB SALAD \$22

baby iceberg | bacon crumbles | baby heirloom tomato
hard boiled egg | avocado | blue cheese dressing

MARKET LETTUCES & SHAVED VEGETABLES \$16 |v

sunflower seeds | flax seeds | cucumber | hijiki | herbs | tomato
root vegetables | champagne vinaigrette

ON BREAD Choice of house-made chips | fries | baby greens

With sweet potato or truffle fries +\$5

TURKEY SANDWICH \$29

oven roasted turkey | avocado | bacon | lettuce | tomato
sauce gribiche | sourdough

COLISEUM CHICKEN SANDWICH \$28

grilled chicken | prosciutto | fontina | pesto aioli | beet & caramelized onion roll

S.R.F. WAGYU BURGER* \$32

aged white cheddar | balsamic smoked red onions | secret sauce
tomato | shaved romaine | potato bun

THE BEYOND BURGER \$28 |v

shaved onions | lettuce | tomato | pickle | bbq sauce

PASTAS

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

PACCHERI* \$33 |vg

truffle mascarpone | peas | wild mixed mushrooms | parsley
parmigiano reggiano

SPAGHETTI ALLA CHITARRA BOLOGNESE* \$34

house tomato sauce | chitarra | veal | pancetta | basil | garlic

BY LAND & SEA

HAWAIIAN AHI TUNA POKE BOWL* \$29

avocado | cucumber | edamame | calrose rice | pickled ginger
wakame salad | spicy mayo | eel sauce

FAROE ISLAND SALMON* \$44

pea puree | confit fennel | asparagus | lemon creme fraiche

GRILLED "MARY'S" CHICKEN \$34

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

STEAK FRITES* \$41

grilled hanger steak | asparagus | french fries
bone marrow butter

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 | whipped 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. For parties of 6 or more, 20% gratuity is added automatically.*