



## 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



POOL & GRILL

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## BITES

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

“BEEF CARPACCIO”\* \$27  
rolled on toasted brioche | truffle egg salad | arugula violet | mustard

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 | V  
manchego | candied pecans | cucumber | cranberries julienne apple | champagne vinaigrette

MEDITERRANEAN CAESAR SALAD \$20  
little gem lettuce | black olive crumble | crispy artichoke pepato | white anchovies | croutons | caesar dressing

TOMATO BISQUE \$18 | VG  
grilled cheese | chives | crème fraîche

## SIDE VEGETABLES

SAUTEED SPINACH shallots | garlic | thyme \$13

MASHED POTATOES yukon gold | cream | butter \$12

ROASTED BABY CARROTS honey glazed | herbs \$13

CHARRED BROCCOLINI saba | crushed chili flakes \$14

FRENCH FRIES \$9

GARLIC OR TRUFFLE FRIES \$14

## BY LAND & SEA

DAY BOAT SCALLOPS \$52 | GF  
pickled beets | fennel sausage | roasted squash | maple beurre blanc

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

SPAGHETTI ALLA CHITARRA BOLOGNESE PASTA \$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 | dill creme fraiche

HERB ROASTED CHICKEN \$35 | GF  
black barley | baby carrots | chickpea puree | za'atar yogurt

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

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  
granny smith | golden raisins | cinnamon oat streusel | vanilla gelato

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

24K ROCHER \$17  
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

Prosecco | Luca Paretto | DOCG | IT

Crémant de Limoux | Faire La Fete | Brut

Crémant De Bourgogne | JCB by Jean Charles Boisset | Rose

Champagne | Taittinger | Brut | FR

GLASS BOTTLE

\$19 \$93

\$15 \$72

\$17 \$84

\$18 \$86

\$27 \$129

GLASS BOTTLE

## WHITE & ROSE WINE

Gavi Del Comune Di Gavi | Villa Sparina

Pinot Grigio | Voga | IT

Sancerre | Comte Lafond | FR

Sauvignon Blanc | Saint Supery | Dollarhide | Napa Valley

Sauvignon Blanc | Oyster Bay | Marlborough | NZ

Chardonnay | Trefethen | Napa Valley

Chardonnay | Hartford Court | Russian River

Rose | Rumor | Cotes De Provence | FR

Rose | Curran | Santa Barbara

Rose | Daou | Paso Robles

\$15 \$62

\$16 \$65

\$26 \$99

\$18 \$71

\$19 \$75

\$17 \$67

\$19 \$75

\$22 \$87

\$18 \$71

\$19 \$75

GLASS BOTTLE

## RED WINE

Chianti Classico | Banfi | DOCG

Pinot Noir | Bravium | Anderson Valley 2019

Pinot Noir | Emeritus Vineyards | Russian River Valley

Cabernet Sauvignon | Rodney Strong | Knights Valley

Cabernet Sauvignon | Burgess Cellars | Hillside Vineyards | NV

Merlot | Daou | Paso Robles

Zinfandel | Home Ranch | Seghesio Alexander Valley

\$16 \$65

\$20 \$78

\$25 \$98

\$23 \$91

\$28 \$109

\$23 \$88

\$18 \$71