

PELICAN GRILL & BAR

FOR THE TABLE

SALTED PELICAN GRILL PRETZEL \$21
peroni burrata fondue | smooth dijon mustard

WEST COAST OYSTERS ½ DOZ. \$36 GF
champagne mignonette | lemon | cocktail sauce
tabasco

AHI CRUDO \$28
beluga lentils | creme fraiche | brioche crouton
meyer lemon gelee | cilantro | shallots

OCTOPUS \$26 GF
crispy | olive puree | marble potato
sun-dried tomato romesco sauce | basil oil

CRAB CAKE \$36
romesco sauce | pickled shallot | frisee & endive salad
lemon vinaigrette

CAVIAR & FRIES \$40
petrossian caviar | creme fraiche | chive oil

STEAK TARTARE TARTINE \$29
snake river farms beef tenderloin | shallot | capers
herb dijon | grilled sourdough | shaved black truffle

WOOD-FIRED MEATBALL \$28
basil | ricotta | heirloom tomato sauce
grilled sourdough

POUND OF WINGS \$28
choice of honey bourbon mustard or buffalo sauce
celery sticks | blue cheese dressing

SOUP OF THE DAY \$17
chef's daily inspired soup

FROM LOCAL GARDENS

*add: chicken +\$14 | shrimp +\$22 | flat iron steak +\$24
salmon +\$23*

FALL TUSCAN KALE SALAD \$27 GF
mixed greens | roasted butternut squash
candied pepitas | laura cheneel goat cheese
champagne vinaigrette

MARINATED BEET SALAD \$23
lemon | mint | dill yogurt | wild arugula
pine nut crumble

CAESAR SALAD \$20
hand-sliced romaine hearts | 18-month aged parmesan
cheese | herb crouton | lemon anchovy dressing

WEDGE SALAD \$22 GF
tomato | nueske's bacon | pickled shallots
house-made blue cheese dressing | iceberg

**TABLE-SIDE PARMIGIANO WHEEL
FOREST MUSHROOM RISOTTO \$66 GF**
Served from 24-month aged parmesan wheel
24K golden flakes | foraged mushrooms | parmigiano

WOOD-FIRED OVEN

Three day slow fermented | hand-stretched dough

MARGHERITA \$24
tomato sauce | fior di latte mozzarella | basil

BURRATA HONEYCOMB FLAT BREAD \$25
straciatella cheese | oc local honeycomb
fried rosemary

ROASTED ACORN SQUASH \$34 GF/V
wood-fired root vegetable | cashew cream
savory pepita granola

THE OCEAN

KING SALMON \$52 GF
roasted artichoke | spinach gnocchi | capers
oven-blistered tomato | lemon chive creme

CHILEAN SEA BASS \$54 GF
forbidden rice | pickled shallots | orange toasted
almonds | coconut beurre blanc

2 LB. PG LOBSTER...Market Price
whole maine lobster loaded with crab meat
lobster tail | brandied lobster bisque
garlic butter | parmesan breadcrumbs

PELICAN GRILL PAELLA \$68 GF
pan-seared diver scallops | shrimp | manilla clams
salt spring mussels | saffron orzo | tomato
lobster broth

THE CHOPPING BOARD

SAUSAGE CAVATELLI \$34
house-made pork belly nduja sausage | black truffle
calabrian chili spicy bread crumb | arugula

20 oz. VEAL MILANESE \$77
frisee herb salad | grilled lemon

CITRUS ROSEMARY HALF CHICKEN \$46 GF
butternut squash | castelvetrano olives
coriander chickpeas | feta | pickled tangerine

COLORADO RACK OF LAMB \$77 GF
rosemary smoked | creme fraiche whipped potato
confit figs

18 oz. VEAL OSSO BUCO \$62 GF
creme fraiche potato puree | black garlic gremolata

16 oz. GRILLED RIBEYE \$75 GF
creme fraiche whipped potato | home-made
A1 sauce

8 oz. WAGYU FILET \$75 GF
snake river farms | blistered vine-tomatoes
garlic herb butter

BUTCHER'S CUT...Market Price
chef's daily inspiration of selected meat
& seasonal garnishes.

ADDITIONALS

MAC & CHEESE \$16 *add: truffle +\$5 | lobster +\$20*

**HONEY SRIRACHA GLAZED CALIF. HEIRLOOM
CARROTS | HAZELNUT SALSA VERDE \$16**

SPINACH RICOTTA GNOCCHI GRATIN \$16

DELTA ASPARAGUS BEURRE BLANC | CHIVE \$16

TRUFFLE PARMESAN FRIES \$16

FIRE-ROASTED FOREST MUSHROOM BLEND \$17

CREME FRAICHE WHIPPED POTATO | CHIVE \$15

ROASTED GARLIC BLOOMSDALE SPINACH \$15

**CRISPY BRUSSELS SPROUTS
AGRODOLCE | NUESKE'S BACON \$15**

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.