

# 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  
iceberg | house-made blue cheese dressing

**ROASTED ACORN SQUASH \$34 v**  
wood-fired root vegetable | cashew cream  
savory pepita granola

### 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**  
stracciatella cheese | local honeycomb  
fried rosemary

## THE OCEAN

**KING SALMON \$52**  
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**  
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.