

PELICAN GRILL & BAR

FOR THE TABLE

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

SRF WAGYU BEEF CARPACCIO \$38
sliced wagyu beef tenderloin | black garlic molasses
nori | chili pangrattato | arugula | parmigiano reggiano

OCTO \$27 GF
grilled spanish octopus | hummus
preserved tomato tapenade | petite herbs

SALT SPRING MUSSELS TOAST \$28
mediterranean mussels | fin herbs beurre blanc
pickled spring onion | country bread

WOOD-FIRED MEATBALL \$28
ricotta | pomodoro | parmigiano reggiano
grilled sourdough

BLUEFIN \$32 GF
seared bluefin tuna | ponzu | scallion | basil
shiso | dynamite aioli | sesame

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

SALTED PELICAN GRILL PRETZEL \$21 VG
cheese fondue | dijon mustard

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

FROM LOCAL GARDENS

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

NEWPORT SALAD \$26 VG/GF
oak grove farms lettuces | endive | humboldt fog
cotton candy grapes | candied pecan | fig vinaigrette

PG WEDGE SALAD \$27 VG/GF
gem lettuce | point Reyes blue cheese emulsion
applewood bacon | yolks | shallot crisps | citrus herbs

CAESAR SALAD \$24
romaine | 24-month aged parmigiano reggiano
country bread crouton | classic dressing

BEETS & BURRATA \$28 VG/GF
marinated beet | mizuna | upland cress | arugula
burrata | togarashi dukkah | balsamic | parmigiano

VEGETARIAN PLATES

SUMAC WINTER SQUASH \$34 VG/GF
coconut beluga lentil | seasonal squash | turmeric
ginger | sumac pepita | raita

BROWNEED BUTTER GNOCCHI \$34 VG
house-made potato gnocchi | sage | winter squash
ricotta salata | arugula | pine nut crumble
parmigiano reggiano

WOOD-FIRED PIZZA

hand-stretched dough

FROMAGGI \$25 VG
mozzarella | parmigiano reggiano | ricotta
12-month aged havarti | herbs

WILD MUSHROOM \$26 VG
12-month aged havarti | foraged mushroom blend
ricotta | parmigiano reggiano cream | basil

TABLE-SIDE PARMIGIANO WHEEL

FOREST MUSHROOM RISOTTO \$72 VG/GF

served from 24-month aged parmesan wheel | serves 2-3
imported arborio | foraged mushroom
porcini puree | truffle | parmigiano reggiano

CAVIAR SERVICE...Market Price

30g caviar | chive | egg yolks & whites | caper
shallot | creme fraiche | warm blini

THE OCEAN

ICELANDIC SALMON \$56 GF
charred eggplant puree' | red pepper coulis
persian cucumber | fennel | toasted sesame seed

CHILEAN SEA BASS \$58 GF
forbidden rice | pickled shallot | citrus
toasted almonds | coconut beurre blanc

PUTTANESCA DE MER \$46
seared diver scallop | calamari | prawn
salt spring mussel | tonnarelli nero | basil

2 LB. PG LOBSTER...Market Price

whole maine lobster loaded with claw & knuckle
meat | jumbo lump crab | butter poached tail
served with truffle mashed potato

THE CHOPPING BOARD

SAUSAGE CAVATELLI \$38
home-made ricotta cavatelli | nduja sausage | truffle
calabrian chili | arugula | spicy bread crumb

JIDORI CHICKEN \$54 GF
whipped creme fraiche potato | thumbelina carrot
haricot vert | rosemary gravy

COLORADO LAMB RACK \$77
almond | couscous | caramelized onion | golden raisin
toum sauce

BRAISED BEEF SHORT-RIB \$64 GF
black truffle whipped potato | caramelized cipollini
gremolata | bordelaise

16 oz. GRILLED PRIME RIBEYE \$81 GF
shishito | crunchy garlic sauce | pickled shallot
coriander

SNAKE RIVER FARMS WAGYU FILET \$85 GF
foraged mushroom | sauce perigourdine

ADDITIONALS

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

CHARRED BABY TURNIP turnip greens | bulb onion
maple | red chicory | pickled mustard seed \$17 VG/GF

FARMERS MARKET WINTER SQUASH
yam | espelette | wildflower honey | scallion
furikake \$17 VG/GF

TRUFFLE PARMESAN FRIES garlic aioli \$18 VG/GF

TRUFFLE WHIPPED POTATO yukon gold potato
truffle | chive \$19 GF

**FIRE-ROASTED FOREST MUSHROOM
BLEND** \$19 GF/VG

CREME FRAICHE WHIPPED POTATO | chive \$16 VG/GF

CREAMED SPINACH wilted spinach | parmigiano
candy pecan & crispy garlic gratin \$17 VG/GF

CRISPY BRUSSELS SPROUTS agrodolce
nueske's bacon \$15 GF

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.