

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

DILL-CURED SALMON \$28
sourdough crumb | cucumber | jalapeno
lime vinaigrette | petite greens

OCTOPUS \$26
crispy octopus | heirloom tomato panzanella | tzatziki

CRAB CAKE \$36
tarragon remoulade | pickled shallot
frisee & endive salad | citrus

CAVIAR & FRIES \$40
osetra 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 GF
choice of honey mustard bourbon 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*

NEWPORT SALAD \$24 GF
hand-selected house greens | manchego
baby beet | fig | strawberry | smoked pistachio
white balsamic vinaigrette

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

CAESAR SALAD \$20
little gem | 18-month aged reggiano cheese
herb crouton | lemon anchovy dressing

WEDGE SALAD \$22 GF
baby iceberg | tomato | bacon | pickled shallot
house-made blue cheese dressing

ZA'ATAR SUMMER SQUASH \$34 v
char-grilled squash | heirloom cherry tomato
california za'atar | basil | quinoa tabouli

WOOD-FIRED OVEN

Three day slow fermented | hand-stretched dough

MARGHERITA \$22 VG
mozzarella | pomodoro | basil

**BURRATA HONEYCOMB
FLAT BREAD \$25 VG**
stracciatella | oc local honeycomb
fried rosemary

TABLE-SIDE PARMIGIANO WHEEL

FOREST MUSHROOM RISOTTO \$66 GF

Served from 24-month aged parmesan wheel

24K golden flakes | foraged mushrooms | parmigiano

THE OCEAN

KING SALMON \$54 GF
pea tendrils | fennel veloute | chili oil

CHILEAN SEA BASS \$56 GF
forbidden rice | pickled shallot | citrus
toasted almonds | coconut beurre blanc

2 LB. PG LOBSTER...Market Price

whole maine lobster loaded with claw & knuckle
meat | lobster tail | brandied lobster bisque
garlic butter | parmesan breadcrumbs

PELICAN GRILL CIOPPINO \$70 GF
prawns | salt-spring mussels | manila clams
snow crab claws | local catch | basil
pernod tomato broth | toasted sourdough

THE CHOPPING BOARD

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

16 oz. KUROBUTA PORK CHOP \$61
fennel salad | tarragon creme fraiche

CITRUS-ROSEMARY HALF CHICKEN \$48
sprouting cauliflower | mint | cucumber
pickled tangerine

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

18 oz. VEAL OSSO BUCO \$64 GF
creme fraiche potato puree | black garlic gremolata

16 oz. GRILLED RIBEYE \$78 GF
creme fraiche whipped potato
home-made A1 sauce

SNAKE RIVER WAGYU FILET \$83 GF
truffle potato puree | watercress salad | bordelaise

BUTCHER'S CUT...Market Price

chef's daily inspiration of selected meat
& seasonal garnishes.

ADDITIONALS

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

**SNAP PEA | WILTED PEA TENDRIL | SOFFRITO
PROSCIUTTO DI PARMA \$15 GF**

**CHARRED BROCCOLINI | GARLIC CONFIT
CRUSHED CHILI | CABERNET VINEGAR \$15 GF/VG**

TRUFFLE PARMESAN FRIES | GARLIC AIOLI \$16 VG

**FIRE-ROASTED FOREST
MUSHROOM BLEND \$17 GF/VG**

**CREME FRAICHE WHIPPED POTATO
CHIVE \$15 GF/VG**

**HEIRLOOM CAULIFLOWER | BASIL SALSA VERDE
TOASTED ALMOND \$15 GF**

**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.