

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

**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

FROM LOCAL GARDENS

*add: chicken +\$14 | shrimp +\$22 | skirt steak +\$28
salmon +\$23*

NEWPORT SALAD \$26 VG/GF
oak grove farms lettuces | endive | humboldt fog
grape | 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

FORAGED WEST COAST \$34 VG/GF
coconut beluga lentil | turmeric | ginger
seasonal foraged garnishes

SPRING GNOCCHI \$34 VG
spring vegetables | basil | arugula | pangrattato
parmesan fondue

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

CAVIAR

KALUGA HYBRID...MP

RUSSIAN OSETRA...MP

BELUGA HYBRID...MP

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

PASTA

SAUSAGE CAVATELLI \$42
home-made ricotta cavatelli | nduja sausage | truffle
calabrian chili | arugula | spicy bread crumb

TIGER PRAWN GNOCCHI \$34
chili | parmesan cream | arugula

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 | tonnairelli nero | basil

16 oz. LOBSTER TAIL...MP

caribbean spiny tail lobster | truffle beurre blanc

THE CHOPPING BOARD

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

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

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

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

16 oz. GRILLED PRIME RIBEYE \$81 GF

- or -

16 oz. AUSTRALIAN WAGYU RIBEYE \$160

shishito | crunchy garlic sauce
pickled shallot | coriander

ADDITIONALS

TALEGGIO MAC & CHEESE \$16
crispy pancetta | pangrattato | chives

COLATURA BROCCOLINI \$17 GF
bulb onion | shishito | almond

TRUFFLE PARMESAN FRIES \$18 VG/GF
garlic aioli

WILD MUSHROOMS \$19 GF/VG

SAUTE GARLIC SPINACH \$17 VG/GF

CREME FRAICHE WHIPPED POTATO \$16 VG/GF
chive

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

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

add: ITALIAN BLACK TRUFFLE +\$55

*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.

V = VEGAN VG = VEGETARIAN GF = GLUTEN FREE

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