

PELICAN GRILL & BAR

FOR THE TABLE

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

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

CITRUS SEA BASS CEVICHE \$24
tomato | cucumber | onion | jalapeno
micro radish | taro chips

MUSSELS & CLAMS \$29
confit leek | white wine fine herbs | grilled bread

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

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

TRUFFLE & PARMESAN FRIES \$16
fine herbs | garlic aioli

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 chenel goat cheese
champagne vinaigrette

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

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

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

MAINE LOBSTER TABOULI SALAD \$42
krispy quinoa | heirloom tomato | mixed herbs
home-made pita bread | lemon vinaigrette

SANDWICHES

Served with house fries or side salad

LOBSTER ROLL \$36
tarragon aioli | celery | red onion | toasted brioche

9 oz. AGED RIB-EYE \$45
tallow aged rib-eye | caramelized onion
frisee | pickled shallot | white cheddar
truffle vinaigrette artisan roll | dijonaise

THE PELICAN GRILL BURGER \$30
caramelized onion | sharp cheddar | avocado
applewood-smoked bacon | garlic aioli
house-made rye bun

REUBEN \$29
shaved pastrami | sauerkraut | thousand island
swiss cheese | toasted rye

PG TBLT \$26
roasted turkey breast | applewood-smoked bacon
bibb lettuce | heirloom tomato | alfalfa sprouts
harissa aioli | sourdough

WOOD-FIRED OVEN

Three day slow fermented, hand-stretched dough

MARGHERITA \$24
fior di latte mozzarella | pomodoro | basil

PG SUPREME \$26
pepperoni | fennel sausage | red pepper
mushroom | mozzarella

BURRATA HONEYCOMB FLAT BREAD \$25
fior di latte mozzarella | oc local honeycomb
fried rosemary

MAIN

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

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

PELICAN GRILL FISH & CHIPS \$38 GF
gluten-free beer battered local catch
malt vinegar aioli | pickled vine-ripened tomatoes
house fries

FOREST MUSHROOM RISOTTO \$31 GF/VG
forest mushroom | arborio rice
parmigiano reggiano

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

CHICKEN EN CROUTE \$28
slow-braised organic chicken | pearl onion
forest mushrooms | sun-dried tomato | braising jus
puff pastry

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

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

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.*