

# PELICAN GRILL & BAR

## FOR THE TABLE

### BLUEFIN TUNA "TOSTADA" \$32

tangerine ponzu | avocado | pickled fresno scallion | chili aioli | sesame | wonton

### CAVIAR & FRIES \$40 GF

creme fraiche | chive oil

### 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

### CLAMS & MUSSELS \$33

salt spring mussels | manila clams | spanish chorizo  
caramelized onion | braised fennel | saffron broth  
grilled sourdough

### SALTED PELICAN GRILL PRETZEL \$21 VG

cheese fondue | dijon mustard

### POUND OF WINGS \$28 GF

choice of honey mustard bourbon or buffalo sauce  
celery sticks | blue cheese dressing

### TRUFFLE PARMESAN FRIES \$18 VG/GF

garlic aioli

### WOOD-FIRED MEATBALL \$28

ricotta | pomodoro | parmigiano reggiano  
grilled sourdough

### SOUP OF THE DAY \$17

chef's daily inspired soup

## 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  
ciabatta crouton | classic dressing

### MAINE LOBSTER TABOULI SALAD \$42

red & white organic quinoa | cucumber  
cherry tomato | celery leaf | lemon vinaigrette  
avocado creme | house made lavosh

### THE PELICAN GRILL BURGER \$34

brandt prime beef patty  
new school american cheese | shredded lettuce  
pickle | secret sauce | brioche bun  
served with potato fries - or -  
local field greens & fig vinaigrette

## SANDWICHES

served with local field greens & fig vinaigrette

### LOBSTER ROLL \$39

tarragon aioli | celery | red onion | toasted brioche

### BEEF SHORT RIB DIP \$38

12-hour braised short rib | caramelized onion  
gruyere | crisp potato chip | harissa aioli  
artisan roll | bordelaise au jus

### GRILLED VEGGIE WRAP \$31 VG

za'atar squash & zucchini | balsamic portobello  
red onion | piquillo relish | sprouts  
babaganoush spread

### PG "CBLT" \$32

grilled jidori chicken breast | applewood bacon  
oak grove lettuces | tomato | sprouts  
avocado aioli | artisan multi grain bread

## 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

## MAIN

### CHILEAN SEA BASS \$58 GF

forbidden rice | pickled shallot | orange  
toasted almond | coconut beurre blanc

### ICELANDIC SALMON \$56 GF

charred eggplant puree | red pepper coulis  
persian cucumber | fennel | toasted sesame seed

### THE OC FISH & CHIPS \$38 GF

battered so cal halibut | potato fries | remoulade

### JIDORI CHICKEN \$48 GF

crisp marble potato | chimichurri  
harissa creme fraiche

### TIGER PRAWN GNOCCHI \$34

chili | parmesan cream | arugula

### SNAKE RIVER FARMS WAGYU FILET \$85 GF

wagyu filet mignon | whipped truffle potato  
bordelaise | watercress | balsamic

### 16 oz. GRILLED PRIME RIBEYE \$79 GF

grilled prime boneless ribeye | gremolata  
seasoned wedge potato | garlic aioli

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.