

# 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 | nuneske'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. NEW YORK STRIP \$36**  
prime NY strip | 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**  
straciatella | oc local honeycomb  
fried rosemary

## MAIN

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

**KING SALMON \$52**  
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.*