

PELICAN GRILL & BAR

FOR THE TABLE

SALTED PELICAN GRILL PRETZEL \$21
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

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

CAVIAR & FRIES \$40
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 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

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

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

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

MAINE LOBSTER TABOULI SALAD \$42
crispy 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

NEW YORK STRIP \$38
caramelized onion | frisee | pickled shallot
white cheddar | dijonaise | truffle vinaigrette
artisan roll

THE PELICAN GRILL BURGER \$30
caramelized onion | sharp white cheddar
butter lettuce | heirloom tomato | cornichon
garlic aioli | house-made rye bun

TOGARASHI AHI TUNA \$41
seared pacific ahi tuna | avocado | cabbage slaw
wasabi aioli | pickled fresno chili | brioche

PG TBLT \$28
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 \$22 VG
mozzarella | pomodoro | basil

PG SUPREME \$25
pepperoni | fennel sausage | red pepper
mushroom | mozzarella

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

MAIN

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

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

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

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

CHITARRA VEGETABLE PASTA \$31 VG
artichoke | bloomsdale spinach | preserved lemon
parmigiano reggiano

SNAKE RIVER WAGYU FILET \$74 GF
wagyu filet mignon | herb butter | watercress salad
french fries

SEASONAL RISOTTO \$31 GF/VG
carnaroli rice | meyer lemon | english pea
asparagus | basil pesto | parmigiano reggiano

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.*