

PELICAN GRILL & BAR

FOR THE TABLE

CAVIAR & FRIES \$40

creme fraiche | shallots | crispy fries

WOOD FIRED "GOLF" MEATBALL \$28

grilled sourdough bread | basil | ricotta | pomodoro

POUND OF WINGS \$28

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

CROSS CUT RIBS \$32

marinated and grilled | soy glaze | kimchi

SMOKED BRISKET SLIDERS \$29

blueberry chipotle bbq | cabbage slaw | cilantro

CHARCOAL CARROTS \$24 | GF, V

pickled fresno | carrot top salsa verde | puffed rice

CRAB CAKE \$36

avocado mousse | pickled hearts of palm
shaved fennel | lemon chive vinaigrette

FRIED CALAMARI \$26

tomodoro | lemon | jalapeno tartar sauce

SOUP OF THE DAY \$17

chef's daily inspired soup

WOOD FIRED PIZZA

MARGHERITA \$22

home-made tomato sauce | buffalo mozzarella | basil

SALMON PIZZA \$25

home-made gravlax | dill cream | fried capers | red onion

CARNIVORE \$25

ezzo pepperoni | hobb's fennel sausage | nueske's bacon
andouille sausage | mozzarella

FROM LOCAL GARDENS

add: chicken \$14 | shrimp \$22 | flat iron steak \$24 | salmon \$26

WEDGE SALAD \$22 | GF

house-made point Reyes blue cheese dressing | bacon
pickled shallot | deviled egg

CAESAR SALAD \$20

little gem | 18-month aged parmesan cheese | herb croutons
lemon anchovy dressing

MARINATED BEET SALAD \$23 | GF

lemon mint yogurt | wild arugula | pine nut brittle

HOUSE SALAD \$23 | GF

avocado | tomato | bacon | deviled egg | tarragon vinaigrette

FARMERS MARKET SALAD \$27 | GF

seasonal fruit | prosciutto | whipped burrata
honey lime vinaigrette | pistachios

SANDWICHES

LOBSTER ROLL \$36

butter poached | chives | home-made sweet bun | fries

CALIFORNIAN "FRENCH DIP" \$26

baguette thinly sliced beef | pickled carrots & cucumber
au jus | sliced jalapeno

REUBEN \$29

pastrami | sauerkraut | thousand island | swiss cheese
toasted rye

PG TBLT \$26

hobb's turkey | bibb lettuce | heirloom tomato | alfalfa sprout
bacon | harissa aioli | sourdough

THE PELICAN GRILL BURGER \$30

caramelized onions | house-made rye bun
sharp cheddar | garlic aioli | all the fixings

PLANT-BASED SUBSTITUTE: BEYOND BURGER PATTY | V

MAIN

RIGATONI CARBONARA \$34

guanciale | pecorino | cracked pepper

FISH & CHIPS \$38

beer battered local catch | french fries | malt vinegar aioli

CHICKEN POT PIE \$40

slow roasted | pearl onions | peas & carrots
pepper gravy | puff pastry

CHILEAN SEA BASS \$54 | GF

forbidden rice | pickled shallots | orange toasted almonds
coconut beurre blanc

KING SALMON \$52 | GF

cauliflower puree | roasted root vegetables | grapefruit

WOOD FIRED HALF CHICKEN \$46 | GF

sweet heat chilies | roasted cipollini | creamy polenta

TENDERLOIN FILET STEAK FRITES \$69

8 oz. | peppercorn sauce | french 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.*

