

PELICAN GRILL & BAR

FOR THE TABLE

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

CAVIAR & FRIES **\$40**
creme fraiche | shallots | crispy fries

POUND OF WINGS **\$28**
choice of honey bourbon mustard or buffalo | celery sticks
blue cheese dressing

WOOD FIRED "GOLF" MEATBALL **\$28**
grilled sourdough bread | basil | ricotta | pomodoro

STEAK TARTARE **\$27**
warm caponata | basil | grilled rustic bread

CRAB CAKE **\$36**
avocado mousse | pickled hearts of palm | shaved fennel
lemon chive vinaigrette

SHRIMP & TOAST **\$34**
california chilies | lime | toast

GRILLED OCTOPUS **\$26**
charred rapini puree | brown butter white beans
romesco | smokey sofrito

CHARCOAL CARROTS **\$26** | GF, V
pickled fresno | carrot top salsa verde | puffed rice

SOUP OF THE DAY **\$17**
chef's daily inspired soup

WOOD-FIRED PIZZA

MARGHERITA **\$24**
home-made tomato sauce | buffalo mozzarella | basil

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

MARINATED BEET SALAD **\$23** | GF
lemon mint yogurt | wild arugula | pine nut brittle

WEDGE SALAD **\$21** | GF
house-made point reyes blue cheese dressing | pancetta
pickled shallot | deviled egg

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

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

FROM THE OCEAN & THE CHOPPING BOARD

CAULIFLOWER STEAK **\$34** | GF, V
wood fired | trumpet mushrooms
textures of cauliflower | gremolata

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

RIGATONI CARBONARA **\$34**
guanciale | pecorino | cracked pepper

LOBSTER CHITARRA **\$63**
olive oil poached lobster | lobster sauce | tomato

KING SALMON **\$52** | GF
cauliflower puree | roasted root vegetables | grapefruit

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

DOVER SOLE **\$75** | GF
blistered tomatoes | spinach | beurre blanc

WOOD FIRED HALF CHICKEN **\$46** | GF
sweet heat chilies | roasted cipollini | creamy polenta

RACK OF LAMB **\$77** | GF
brown butter mashed potato | lamb jus

SHORT RIB **\$52** | GF
slow cooked | celery root puree | celery ribbons
winter truffle

RIBEYE 16 oz. **\$75** | GF
brown butter mashed potato | PG-A1 sauce

TENDERLOIN FILET 8 oz. **\$71** | GF
brown butter mashed potato | au poivre

SNAKE RIVER FARM WAGYU TOP SIRLOIN
"COULOTTE" **\$205** | GF

ADDITIONALS

ROASTED BONE MARROW chimichurri **\$16**

MAPLE BACON BOURBON BRUSSELS **\$13** | GF

OLIVE OIL POACHED LOBSTER TAIL **\$25** | GF

FRENCH FRIES **\$12**

TWICE BAKED POTATO **\$16** | GF

GRILLED BROCCOLINI **\$14** | GF, V

CREAMED SPINACH **\$13**

BROWN BUTTER MASHED POTATO **\$14**

CREAMY SKYLINE MUSHROOMS **\$18**

JALAPENO BACON MAC & CHEESE **\$18**

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.*

