

PELICAN GRILL & BAR

FOR THE TABLE

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

CAVIAR & FRIES \$40
creme fraiche | chive oil | crispy fries

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

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

BURRATA \$19
blistered tomatoes | pomodoro | grilled bread

STEAK TARTARE \$27
grilled sourdough

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

STRIPED BASS CRUDO \$28
strawberry cucumber relish | pickled fresno | charred citrus
hibiscus ponzu

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

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

WOOD-FIRED PIZZA

MARGHERITA \$24
fior di latte mozzarella | basil emulsion

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

FROM LOCAL GARDENS

add: chicken \$14 | shrimp \$22 | flat iron steak \$24 | salmon \$23

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

WEDGE SALAD \$21 | GF
tomato | bacon | pickled shallots
house-made blue cheese dressing

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

HOUSE SALAD \$23 | GF
mixed greens | strawberry | cucumber | candied pecans
goat cheese | tarragon vinaigrette

CHOPPED SALAD \$27 | GF
romaine lettuce | radicchio | red onion | mortadella
provolone | tomatoes | pepperoncini | pistachios
red wine vinaigrette

FROM THE OCEAN & THE CHOPPING BOARD

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

THE PELICAN GRILL BURGER \$30
caramelized onions | house-made rye bun
sharp cheddar | garlic aioli

PLANT-BASED SUBSTITUTE: BEYOND BURGER PATTY | VG

SPRING RISOTTO \$34 | GF
morel | spring peas | favas | pesto shishito

LAMB CAVATELLI \$34
housemade lamb sausage | black truffle | calabrian chili
toasted bread crumb | arugula

KING SALMON \$52 | GF
roasted fingerlings | pea puree | baby turnips
lemon creme fraiche

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

WHOLE ROASTED SEA BREAM \$64 | GF
tomato emulsion | capers | calabrian chili | fine herbs

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

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

BRAISED SHORT RIB \$52 | GF
corn puree | roasted corn | roasted peppers

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

SRF WAGYU FILET 8oz \$71 | GF
achiote rub | slow roasted tomato | confit fennel
chimichurri butter

CRISPY PORK CHOP \$65
brown butter spinach puree | pear apple butter

BUTCHER'S CUT - Market Price

ADDITIONALS

HARISSA GLAZED CARROTS \$16

ROASTED STREET CORN \$16

DELTA ASPARAGUS \$16

MAC & CHEESE \$16 add: truffle +\$5 add: lobster +\$20

TRUFFLE PARMESAN FRIES \$16

LOCAL OYSTER MUSHROOM \$17

BROWN BUTTER MASHED POTATO \$15

CREAMY SPINACH \$15

BONE MARROW \$16

BRUSSELS SPROUTS \$15

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.

