

PELICAN GRILL & BAR

FOR THE TABLE

CHIPS & "DIP" THE PELICAN WAY \$35
caviar | house-made chips | crème fraiche | shallots

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

BEEF CARPACCIO 27
shiitake bacon | parmesan | umami vinaigrette

FRIED HEIRLOOM GREEN TOMATO \$24
burrata cheese | aleppo | mache | balsamic reduction

SMOKED BEET "TARTARE" \$26
wild berry | golden beet puree | arugula | rye crisp | sunflower seeds

ASPARAGUS \$22
poached duck egg | truffle jus

SHRIMP & TOAST \$34
head on prawns | california chilies | tequila lime | toast

CRISPY UNI POTATO \$35
santa barbara uni | tomato pepper jam | caviar | creme fraiche

PORK BELLY \$28
crispy | pearl onions | peas & carrots | pork jus

OCTOPUS CEVICHE \$26
radish | avocado | red onion | cucumber | tomato | cilantro | taro chip

SOUP OF THE DAY \$18
chef's daily inspired soup

FROM LOCAL GARDENS add: chicken \$14 | steak \$24 | shrimp \$22

GARDEN SALAD \$23
drake farms goat cheese | toasted walnuts | citrus | pomegranate vinaigrette

WEDGE SALAD \$21
house-made point reyes blue cheese dressing | nueske's bacon | pickled shallot | deviled egg

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

COBB SALAD \$23
avocado | tomato | bacon | crispy chickpeas | deviled egg | tarragon vinaigrette

FROM THE OCEAN & THE CHOPPING BOARD

RIGATONI PUTTANESCA \$34
summer squash | heirloom tomato | artichokes | olives & capers | spiced breadcrumbs

ARCTIC CHAR \$52
spring vegetables | champagne sauce

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

DOVER SOLE \$75
new potatoes | blistered tomatoes | spinach | beurre blanc

LOBSTER BUCATINI \$63
broccoli rabe | lobster sauce | tomato

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

COLORADO LAMB RACK \$77
brown butter mash potato | lamb jus

SHORT RIB \$49
slow cooked | red wine | brown butter mashed potato | lardons | mushroom | pearl onion

NEW YORK STEAK \$66
brown butter mashed potato | PG-A1 sauce

TENDERLOIN FILET \$71
brown butter mashed potato | au poivre

GRILLED TOMAHAWK STEAK FOR TWO \$185
smashed fingerling potatoes | sofrito | pickled shallots | chimichurri

SIDES

CREAMY SKYLINE MUSHROOMS \$14 | CRISPY BRUSSELS SPROUTS \$13
BROWN BUTTER MASHED POTATOES \$13 | FRENCH FRIES \$12
GRILLED ASPARAGUS \$14 | CREAMED SPINACH \$13
JALAPENO BACON MAC & CHEESE \$18 | SMASHED FINGERLING POTATOES \$16

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.*



DINNER