

PELICAN GRILL & BAR

FOR THE TABLE

CAVIAR & FRIES \$40

creme fraiche | chive oil | crispy fries

TRUFFLE & PARMESAN FRIES \$16

fine herbs | garlic aioli

BURRATA \$19

blistered tomatoes | pomodoro | grilled bread

ROASTED STREET CORN \$16

roasted peppers | cotija cheese | tajin | garlic aioli

MUSSELS AND CLAMS \$29

confit leek | white wine | fine herbs | grilled bread

CRAB CAKE \$36

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

SEA BASS CEVICHE \$24

tomato | cucumber | onion | jalapeno | micro radish
taro chip

WOOD FIRED "GOLF" MEATBALL \$28

basil | ricotta | pomodoro | grilled sourdough

POUND OF WINGS \$28

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

SOUP OF THE DAY \$17

chef's daily inspired soup

WOOD FIRED PIZZA

MARGHERITA \$22

fior di latte mozzarella | basil emulsion

CACIO PEPE PIZZA \$25

pecorino | fior di latte mozzarella | ricotta | black pepper

PG SUPREME \$25

pepperoni | fennel sausage | red pepper | mushroom
mozzarella

FROM LOCAL GARDENS

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

WEDGE SALAD \$22 | 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

MARINATED BEET SALAD \$23

lemon mint | dill yogurt | wild arugula | pine nut crumble

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

SANDWICHES

LOBSTER ROLL \$36

tarragon aioli | celery | red onion | toasted brioche

CALIFORNIAN "FRENCH DIP" \$26

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

REUBEN \$29

shaved pastrami | sauerkraut | thousand island | swiss cheese
toasted rye

PG TBLT \$26

roasted turkey | bibb lettuce | heirloom tomato | alfalfa
sprouts | bacon | harissa aioli | sourdough

THE PELICAN GRILL BURGER \$30

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

PLANT-BASED SUBSTITUTE: BEYOND BURGER PATTY | VG

MAIN

SPRING RISOTTO \$31 | GF

morels | spring peas | favas | pesto shishito

FISH & CHIPS \$38

beer battered local catch | french fries | malt vinegar aioli

CHICKEN POT PIE \$28

slow roasted | pearl onions | spring 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

roasted fingerlings | pea puree | baby turnips
lemon creme fraiche

WOOD FIRED HALF CHICKEN \$46 | GF

sweet heat chilies | roasted cipollini | creamy polenta

SRF WAGYU FILET 8oz \$71 | GF

achiote rub | chimichurri butter | 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.*

