

# 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

WINGS \$29

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

BACON JALAPENO MAC & CHEESE \$25

herbed white cheddar | toasted bread crumbs

OCTOPUS CEVICHE \$26

radish | avocado | red onion | cucumber | tomato | cilantro | taro chip

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

SOUP OF THE DAY \$18

chef's daily inspired soup

## WOOD FIRED PIZZA

MARGHERITA \$22

home-made tomato sauce | buffalo mozzarella | basil

BROCCOLI RAPINI & MUSHROOM \$23

charred | mozzarella cheese | mushroom | caramelized onion | parmesan | chili

CARNIVORE \$23

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

SWEET & SPICY \$24

goat cheese mousse | figs | wild arugula | mozzarella cheese | spicy honey drizzle

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

GARDEN SALAD \$23

drake farms goat cheese | candied 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

## 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

PG TBLT \$26

hobbs turkey | bibb lettuce | heirloom tomato | alfalfa sprouts | bacon | harissa aioli | sour dough

CHICKEN SANDWICH \$28

buttermilk | house-made rye bun | spicy chicken thigh | house pickles | comeback sauce

THE PELICAN GRILL BURGER \$29

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

*plant-based substitute: beyond burger patty*

## MAIN

RIGATONI PUTTANESCA \$34

summer squash | heirloom tomato | artichoke | olives | spiced breadcrumbs

FISH & CHIPS \$38

beer battered local catch | smashed fingerlings | malt vinegar aioli

CHILEAN SEA BASS \$54

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

ARCTIC CHAR \$50

spring vegetables | champagne sauce

WOOD FIRED HALF CHICKEN \$46

sweet heat chilies | roasted cippolini | creamy polenta

TENDERLOIN FILET STEAK FRITES \$68

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.

