

PELICAN GRILL & BAR

FOR THE TABLE

BLUEFIN TUNA "TOSTADA" \$32

tangerine ponzu | avocado | pickled fresno scallion | chili aioli | sesame | wonton

CAVIAR & FRIES \$40 GF

creme fraiche | chive oil

WEST COAST OYSTERS ½ DOZ. \$36 GF

mignonette | cocktail | lemon | tabasco

SRF WAGYU BEEF CARPACCIO \$38

sliced wagyu beef tenderloin | black garlic molasses nori | chili pangrattato | arugula parmigiano reggiano

CLAMS & MUSSELS \$33

salt spring mussels | manila clams | spanish chorizo caramelized onion | braised fennel | saffron broth grilled sourdough

SALTED PELICAN GRILL PRETZEL \$21 VG

cheese fondue | dijon mustard

POUND OF WINGS \$28 GF

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

TRUFFLE PARMESAN FRIES \$18 VG/GF

garlic aioli

WOOD-FIRED MEATBALL \$28

ricotta | pomodoro | parmigiano reggiano grilled sourdough

SOUP OF THE DAY \$17

chef's daily inspired soup

FROM LOCAL GARDENS

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

NEWPORT SALAD \$26 VG/GF

oak grove farms lettuces | endive humboldt fog | cotton candy grapes candied pecan | fig vinaigrette

PG WEDGE SALAD \$27 VG/GF

gem lettuce | point reyes blue cheese emulsion applewood bacon | yolks | shallot crisps citrus herbs

CAESAR SALAD \$24

romaine | 24-month aged parmigiano reggiano ciabatta crouton | classic dressing

MAINE LOBSTER TABOULI SALAD \$42

red & white organic quinoa | cucumber cherry tomato | celery leaf | lemon vinaigrette avocado creme | house made lavosh

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.

THE PELICAN GRILL BURGER \$34

brandt prime beef patty
new school american cheese | shredded lettuce
pickle | secret sauce | brioche bun
served with potato fries - or -
local field greens & fig vinaigrette

SANDWICHES

served with local field greens & fig vinaigrette

LOBSTER ROLL \$39

tarragon aioli | celery | red onion | toasted brioche

BEEF SHORT RIB DIP \$38

12-hour braised short rib | caramelized onion
gruyere | crisp potato chip | harissa aioli
artisan roll | bordelaise au jus

OPEN-FACED GRILLED VEGGIES & FETA \$31 VG

za'atar squash & zucchini | balsamic portobello
seared red onion | piquillo pepper relish | sprouts
greek feta | babaganoush spread
parmesan country bread

PG "CBLT" \$32

grilled jidori chicken breast | applewood bacon
oak grove lettuces | tomato | sprouts
avocado aioli | artisan multi grain bread

WOOD-FIRED PIZZA

hand-stretched dough

FROMAGGI \$25 VG

mozzarella | parmigiano reggiano | ricotta
12-month aged havarti | herbs

WILD MUSHROOM \$26 VG

12-month aged havarti | foraged mushroom blend
ricotta | parmigiano reggiano cream | basil

MAIN

CHILEAN SEA BASS \$58 GF

forbidden rice | pickled shallot | orange
toasted almond | coconut beurre blanc

ICELANDIC SALMON \$56 GF

charred eggplant puree | red pepper coulis
persian cucumber | fennel | toasted sesame seed

THE OC FISH & CHIPS \$38 GF

battered so cal halibut | potato fries | remoulade

JIDORI CHICKEN \$48 GF

crisp marble potato | chimichurri
harissa creme fraiche

BROWNE BUTTER GNOCCHI \$34 VG

house-made potato gnocchi | sage
winter squash | ricotta salata | red frill | arugula
pine nut crumble

SNAKE RIVER FARMS WAGYU FILET \$85 GF

wagyu filet mignon | whipped truffle potato
bordelaise | watercress | balsamic

16 oz. GRILLED PRIME RIBEYE \$79 GF

grilled prime boneless ribeye | gremolata
seasoned wedge potato | garlic aioli