



VILLAS AT PELICAN HILL

— NEWPORT COAST —

LUNCH

SHAREABLES

CHIPS & GUACAMOLE 29 ^{GF}

all natural corn chips, california guacamole, salsa molcajete

MEDITERRANEAN SHRIMP COCKTAIL 38 ^{GF}

poached wild shrimp, calabrian chili cocktail sauce, olive tapenade aioli, fresh horseradish, shaved fennel & cucumber salad

CHICKEN TENDERS, MUSHROOM & TRUFFLE EGG YOLK 36

breaded chicken tenders, french fries, crème fraiche, chives, truffled egg yolk, mushroom gravy

TAPENADE & HUMMUS 33

toasted herb focaccia, fennel & cucumber salad, marinated tomato, ricotta salata, castelvetro olive tapenade, roasted garlic hummus

WINGS 28

choice of buffalo or lemon pepper, celery sticks, housemade bleu cheese

SALADS

TUSCAN CAESAR 24

add: grilled chicken +14, grilled prawns +22, steak +24

crisp romaine hearts, parmigiano-reggiano, focaccia crisps, lemon-anchovy dressing

PELICAN HILL AHI TUNA

POKE BOWL 40 ^{GF}

marinated ahi tuna, calrose rice, avocado, cucumber, edamame, sesame seed, spicy aioli

SEASONAL FRUIT PLATTER 24 ^{GF}

chefs choice assorted fruits, yogurt, coconut lechera

PEACH SALAD 25 ^{GF}

oak grove farms greens, chevre, peach, candied pecans, crispy prosciutto, blueberry, honeylime vinaigrette

SANDWICHES

VILLA CLUB PANINO 36

prosciutto di parma, burrata, arugula, fig jam, focaccia, truffle aioli

served with wild arugula salad, white balsamic vinaigrette, parmigiano reggiano

PELICAN HILL BURGER 39

sesame brioche, wagyu patty, tomato, butter lettuce, new school american, crisp onion, pickle, secret sauce

served with rosemary fries

ITALIAN TURKEY WRAP 33

sliced turkey, provolone, roasted peppers, basil pesto aioli, sun-dried tomato wrap

served with wild arugula salad, white balsamic vinaigrette, parmigiano reggiano

PIZZAS

GRILLED VEGETABLE 31 ^{VG}

zucchini, eggplant, bell peppers, whipped ricotta, chili honey drizzle

MARGHERITA 33

san marzano tomato, mozzarella, basil

CAPRICCIOSA 33

san marzano tomato, prosciutto cotto, artichoke hearts, olive, mozzarella

CAVIAR

KALUGA 185

RUSSIAN OSETRA 245

SYBERIAN 300

BELUGA 525

30g caviar, chive, egg yolk & white, caper, shallot, crème fraîche, warm blini

LAND & SEA

KING SALMON 43

farro, chickpea, baby zucchini, corn, heirloom tomato, spring onion vinaigrette, avocado

LOBSTER ROLL “VIA POSITANO” 46

maine lobster, lemon-tarragon aioli, celery, brioche bun

BLACKENED MAHI TACOS 34 ^{GF}

cabbage slaw, lime crema, avocado, chili mango salsa
on corn tortillas

PRIME NY STEAK GYRO 38

rosemary fries, brûlée tzatziki, agrumato, crispy red onions, kalamata olives tapenade, warm pita bread

LAMB LOLLIPOPS 58 ^{GF}

new zealand chops, harissa marinade, sumac raita, mint chimichurri, petite salad

V= VEGAN VG=VEGETARIAN GF=GLUTEN FREE

**For parties of 6 or more, a 20% Staff Charge is added to menu prices and is distributed entirely to service staff performing the service. All prices and charges are subject to applicable taxes, currently 7.75%.*

Additional gratuities may be offered at your discretion. Please note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.



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BEVERAGE

SPECIALTY COCKTAILS

- THE OBVIOUS CHOICE 22**
vodka, st. germain, cucumber, mint, lime, simple syrup
- THE SUNDECK SPRITZ 21**
limoncello, gin, italicus, lemon, soda
- POOLSIDE MARGARITA 24**
tequila, pineapple, licor 43, jalapeño, agave, lime
- HYDRATION FIRST 22**
whiskey, rum, lime, chocolate angostura,
lime juice ginger beer
- HOUSE-MADE SANGRIA 15 / 35**
made fresh daily, served by the glass or by the pitcher

SIMPLY *by the* BOTTLE

served with traditional mixers & garnish

- BELVEDERE & TITO'S 350**
- GREY GOOSE 375**
- PATRON SILVER 330**
- DON JULIO 1942 875**
- CLASE AZUL REPOSADO 710**
- BACARDI CARTA BLANCA 330**

NON-ALCOHOLIC COCKTAILS

- NOT SO OBVIOUS 15**
lyres dry gin, pineapple, elderflower syrup, mint, lemon, lime
- I AM NOT A PALOMA 15**
lyre's agave blanco, watermelon, coconut water, lime, soda

ADULT SLUSHIES

served in a pelican coconut

- PINEAPPLE-LEMONADE RUM SLUSH 39**
- FROZEN PALOMA 38**
- WATERMELON DAIQUIRI 37**

BOTTLED BEERS

- DOMESTIC 10**
sculpin ipa, grapefruit sculpin ipa, blue moon,
michelob ultra, coors light, 805 blonde ale
- IMPORT 12**
corona, pacifico, peroni, stella artois
- ZERO PERCENT 9**
peroni 0%

WINE

SPARKLING

	glass	bottle
prosecco, luca paretti, venteo, it	17	84
prosecco rosé, jules, veneto, it	21	100
champagne, perrier-jouet grand brut, fr	39	190
champagne, moët imperial rosé, fr	-	186

WHITE

chardonnay, daou, paso robles, ca	16	64
riesling, trefethen, napa, ca	16	64
sauvignon blanc, duckhorn, napa, ca	22	85

RED

cabernet sauvignon, daou, paso robles, ca	22	88
merlot, daou sequentis, paso robles, ca	24	96
pinot noir, bee hunter, mendocino, ca	26	104

ROSÉ

grenache noir, daou rose, paso robles, ca	19	76
provence rosé, château d'escalans rock angel, fr	-	135

