

PELICAN GRILL & BAR

FOR THE TABLE

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

OCTO \$27 GF
grilled spanish octopus, hummus, preserved tomato tapenade, petite herbs

SALT SPRING MUSSELS TOAST \$28
mediterranean mussel, fines herbes beurre blanc, pickled spring onion, country bread

WOOD-FIRED MEATBALL \$28
ricotta, pomodoro, parmigiano reggiano, grilled sourdough

BLUEFIN \$32 GF
seared bluefin tuna, ponzu, scallion, basil, shiso, dynamite aioli, sesame

CAVIAR & FRIES \$40 GF
osetra caviar, crème fraîche, chive oil

SALTED PELICAN GRILL PRETZEL \$21 VG
cheese fondue, dijon mustard

SOUP OF THE DAY \$17
chef's daily inspired soup

**TABLE-SIDE PARMIGIANO WHEEL
FOREST MUSHROOM RISOTTO** \$72 VG/GF
*served from 24-month aged parmesan wheel
serves 2-3*

imported arborio, foraged mushroom, porcini purée, truffle, parmigiano reggiano

FROM LOCAL GARDENS

*add: chicken +\$14, shrimp +\$22, skirt steak +\$28
salmon +\$23*

NEWPORT SALAD \$26 VG/GF
oak grove farms lettuce, endive, humboldt fog, grape, candied pecan, fig vinaigrette

PG WEDGE SALAD \$27 VG/GF
gem lettuce, point reyes blue cheese emulsion, applewood bacon, yolk, shallot crisp, citrus herb

CAESAR SALAD \$24
romaine, 24-month aged parmigiano reggiano, country bread crouton, classic dressing

BEETS & BURRATA \$28 VG/GF
marinated beet, mizuna, upland cress, arugula, burrata, togarashi dukkah, balsamic, parmigiano

VEGETARIAN

FORAGED WEST COAST \$34 VG/GF
coconut beluga lentil, turmeric, ginger, seasonal foraged garnishes

SPRING GNOCCHI \$34 VG
spring vegetable, basil, arugula, pangrattato, parmesan fondue

WOOD-FIRED PIZZA

hand-stretched dough

FROMAGGI \$25 VG
mozzarella, parmigiano reggiano, ricotta, 12-month aged havarti, herb

WILD MUSHROOM \$26 VG
12-month aged havarti, foraged mushroom blend, ricotta, parmigiano reggiano cream, basil

CAVIAR

KALUGA HYBRID...MP

RUSSIAN OSETRA...MP

BELUGA HYBRID...MP

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

PASTA

SAUSAGE CAVATELLI \$42

home-made ricotta cavatelli, nduja sausage, truffle, calabrian chili, arugula, spicy bread crumb

TIGER PRAWN GNOCCHI \$34

chili, parmesan cream, arugula

THE OCEAN

ICELANDIC SALMON \$56 GF

charred eggplant purée, red pepper coulis, persian cucumber, fennel, toasted sesame seed

CHILEAN SEA BASS \$58 GF

forbidden rice, pickled shallot, citrus, toasted almond, coconut beurre blanc

PUTTANESCA DE MER \$46

seared diver scallop, calamari, prawn, salt spring mussel, tonnarelli nero, basil

16 oz. LOBSTER TAIL...MP

caribbean spiny tail lobster, truffle beurre blanc

THE CHOPPING BOARD

JIDORI CHICKEN \$54 GF

whipped crème fraîche potato, thumbelina carrot, haricot vert, rosemary gravy

COLORADO LAMB RACK \$77

almond, couscous, caramelized onion, golden raisin, toum sauce

BRAISED BEEF SHORT-RIB \$64 GF

black truffle whipped potato, caramelized cipollini, gremolata, bordelaise

SNAKE RIVER FARMS WAGYU FILET \$85 GF

foraged mushroom, sauce perigourdine

16 oz. GRILLED PRIME RIBEYE \$81 GF

- OR -

16 oz. AUSTRALIAN WAGYU RIBEYE \$160

shishito, crunchy garlic sauce, pickled shallot, coriander

ADDITIONALS

TALEGGIO MAC & CHEESE \$16

crispy pancetta, pangrattato, chives

COLATURA BROCCOLINI \$17 GF

bulb onion, shishito, almond

TRUFFLE PARMESAN FRIES \$18 VG/GF

garlic aioli

WILD MUSHROOMS \$19 GF/VG

SAUTE GARLIC SPINACH \$17 VG/GF

CRÈME FRAÎCHE WHIPPED POTATO \$16 VG/GF

chive

TRUFFLE WHIPPED POTATO \$19 GF

yukon gold potato, truffle, chive

CRISPY BRUSSELS SPROUTS \$15 GF

agrodolce, nueske's bacon

add: ITALIAN BLACK TRUFFLE +\$55

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.