

# PELICAN GRILL & BAR

## FOR THE TABLE

### BLUEFIN TUNA "TOSTADA" \$32

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

### CAVIAR & FRIES \$40 GF

crème fraîche, 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 mussel, manila clam, 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 stick, 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, 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, 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

## HOUSE SPECIALTY

### 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 green & fig vinaigrette

## SANDWICHES

served with local field green & fig vinaigrette

### LOBSTER ROLL \$39

tarragon aioli, celery, red onion, toasted brioche

### BEEF SHORT RIB DIP \$38

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

### GRILLED VEGGIE WRAP \$31 VG

za'atar squash & zucchini, balsamic portobello, red onion, piquillo relish, sprout, babaganoush spread

### PG "CBLT" \$32

grilled jidori chicken breast, applewood bacon, oak grove lettuce, tomato, sprout, avocado aioli, artisan multi grain bread

## 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

## MAIN

### CHILEAN SEA BASS \$58 GF

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

### ICELANDIC SALMON \$56 GF

charred eggplant purée, 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 crème fraîche

### TIGER PRAWN GNOCCHI \$34

chili, parmesan cream, arugula

### 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

LUNCH MENU

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.

