



VILLAS AT PELICAN HILL

— NEWPORT BEACH —

LUNCH

SHAREABLES

CHIPS & GUACAMOLE 22 ^{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 & CAVIAR 62

breaded chicken tenders, french fries, crème fraîche, chive, egg yolk, kaluga caviar

TAPENADE & HUMMUS 33

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

SANDWICHES

VILLA CLUB PANINO 34

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

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

PELICAN HILL BURGER 32

chuck blend prime beef patty, shredded lettuce, smoked gouda, caramelized onion, truffle aioli

served with rosemary fries & pickle spear

ITALIAN TURKEY WRAP 29

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 ^v

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

CAPRICCIOSA 33

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

SALADS

TUSCAN CAESAR 24

add: grilled chicken +14, grilled prawns +22

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

DRAGON FRUIT SALAD 26 ^{GF}

seasonal fruits & berries, coconut lechera, nuthouse granola

LAND & SEA

SWORDFISH SPIEDINI 44 ^{GF}

marinated swordfish skewers, citrus gremolata, aioli, fennel-citrus slaw

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

PETITE PRIME FILET MIGNON 68 ^{GF}

rosemary fries, chimichurri, truffle aioli

DESSERTS

AFFOGATO AL MARE 18

vanilla bean gelato, cold brew espresso, almond biscotti crumble

HOUSEMADE GELATO OR SORBETTO TRIO 17

SPUMONI TORTE 20

chocolate mousse, amarena cherry, torta al pistachio

CITRUS BUDINO 18

earl grey, sbrisolona, fresh berries

V= VEGAN VG=VEGETARIAN GF=GLUTEN FREE

**Pricing excludes additional alcohol, tax & service charge. 25% Gratuity will be added to parties of 6 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*