

PELICAN

GRILL & BAR

TO BEGIN

SPICY TORTILLA SOUP 12
chicken, cotija cheese, avocado purée

BRUSCHETTA 12
cherry tomatoes, balsamic reduction, basil pesto, burrata

PELICAN GRILL CRAB CAKE 14
green curry emulsion, hearts of palm, avocado, watercress, pickled onions

AHI TUNA TARTARE 16
cucumber, avocado, lime zest, black garlic, opal basil

JUMBO PRAWN COCKTAIL 18
cocktail sauce, lemons

OYSTERS ON THE HALF SHELL MP
chef's daily selection, champagne mignonette

SALADS

MIXED GREENS SALAD 12
cherry tomatoes, shaved radishes, cucumber, croutons, balsamic vinaigrette

CAESAR SALAD 14
romaine, parmesan crisps, croutons

BABY ICEBERG WEDGE 14
blue cheese, egg, bacon, red onions, blue cheese dressing

ROASTED BEET SALAD 14
arugula, blackberries, smoked blue cheese, candied pecans, red wine vinaigrette

WOODFIRE PIZZAS

MARGHERITA PIZZA 15
tomatoes, basil, mozzarella

BBQ GRILLED CHICKEN PIZZA 15
red onions, cilantro, house-made bbq sauce, mozzarella

BY LAND & SEA

GONESTRAW FARMS HALF-ROASTED CHICKEN 25
shelling beans, braised greens, pickled mustard seeds, natural jus

LOBSTER MAC 'N CHEESE 27
white cheddar & parmesan

PAN-ROASTED SALMON 31
braised swiss chard, seasonal vegetables

BRAISED SHORT RIBS 32
brussels sprouts, cippolini onions, farro, celery root purée, pickled celery ribbons

PELICAN GRILL CIOPPINO 32
mussels, fish, jumbo shrimp, calamari
(add pasta +4)

PAN-SEARED CHILEAN SEA BASS 35
orange-coconut milk, black forbidden rice, pickled red onions, oranges, toasted almonds

BUTCHER CUTS

Each cut comes à la carte with choice of béarnaise, peppercorn or chimichurri sauce. Sides are recommended.

8 OZ. RACK OF LAMB 43

8 OZ. PRIME FILET 45

12 OZ. PRIME RIBEYE 47

ADD TO ANY STEAK:
oscar style 16
king crab legs 18

SIDE ORDERS

SWEET POTATO FRIES 8

ONION RINGS 9

BROCCOLINI 9

GARLIC MASHED POTATOES 9

WILD MUSHROOMS 10

TRUFFLE MAC 'N CHEESE 12

DESSERTS

DAILY-MADE GELATO & SORBET 11

SEASONAL COBBLER 11
vanilla gelato

CHOCOLATE LAVA CAKE 12
sea salt caramel sauce, chantilly