

# PELICAN GRILL & BAR

## TO BEGIN

### BRUSCHETTA 12

cherry tomatoes, balsamic reduction, basil pesto, burrata

### SEASONAL SOUP OF THE DAY 13

### SPICY TORTILLA SOUP 13

chicken, cotija cheese, avocado purée

### PELICAN GRILL CRAB CAKE\* 17

green curry emulsion, hearts of palm, avocado, watercress, pickled onions

### AHI TUNA TARTARE\* 19

miso glaze, avocado, charred scallions, yuzu ponzu, furikake, gyozu crisps

### JUMBO PRAWN COCKTAIL\* 21

cocktail sauce, lemons

### OYSTERS ON THE HALF SHELL\* MP

chef's daily selection, champagne mignonette

### FRUITS DE MER SEAFOOD PLATTER\*

oysters on the half shell, shrimp cocktail, marinated bay scallops, mussels, snow crab claws, lobster tail, champagne mignonette, cocktail sauce, lemon

2 guests 50 | 4-6 guests 80 | 6-8 guests 120

## SALADS

### CAESAR SALAD\* 14

romaine, parmesan crisps, croutons

### MIXED GREENS SALAD 14

cherry tomatoes, shaved radishes, cucumbers, croutons, balsamic vinaigrette

### BABY ICEBERG WEDGE 16

blue cheese, egg, smoked bacon, cherry tomatoes, shaved red onion, blue cheese dressing

### ROASTED BEET SALAD 16

burrata, baby carrots, currants, arugula, pistachio pistou, red wine vinaigrette

### ADD TO ANY SALAD\*:

chicken 9 | shrimp 12 | flat iron steak 12

## WOODFIRE PIZZAS

### MARGHERITA PIZZA 17

sliced heirloom tomatoes, basil, fresh mozzarella

### BBQ GRILLED CHICKEN PIZZA 18

red onions, cilantro, house-made bbq sauce, mozzarella

### FENNEL SAUSAGE PIZZA 18

red onions, piquillo peppers, scallions, marinara, mozzarella

## BY LAND & SEA

### LOBSTER MAC 'N CHEESE\* 28

white cheddar & parmesan

### BRAISED SHORT RIBS 31

brussels sprouts, cipolini onions, farro, celery root purée, pickled celery ribbons

### GONESTRAW FARMS

### HALF-CHICKEN 32

kabocha squash, wild rice, lollipop kale, pancetta

### PELICAN GRILL CIOPPINO\* 33

mussels, fish, jumbo shrimp, calamari  
add: pasta 4

### PAN-ROASTED SALMON\* 35

lentils du puy, butternut squash, wild mushrooms, blood orange emulsion

### ROASTED DIVER SCALLOPS\* 37

baby gold beets, purple cauliflower, pickled mustard seeds, grapefruit gastrique

### PAN-SEARED CHILEAN SEA BASS\* 41

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.

### 10 OZ. TASMANIAN GRASSFED NY STRIP\* 47

### 8 OZ. PRIME FILET\* 49

### 12 OZ. BONE-IN PRIME RIBEYE\* 51

### 14 OZ. VEAL CHOP\* 55

### COLORADO RACK OF LAMB\* 59

### ADD TO ANY STEAK\*:

oscar style 16 | king crab legs 19

## SIDE ORDERS

### HERB FRIES 8

### SWEET POTATO FRIES 8

### ONION RINGS 9

### BROCCOLINI 10

### CRISPY BRUSSELS SPROUTS 10

### GARLIC MASHED POTATOES 10

add: truffles 5

### WILD MUSHROOMS 10

### TRUFFLE MAC 'N CHEESE 15

## DESSERTS

### DAILY-MADE GELATO & SORBET 10

### WARM FIRE-ROASTED

### APPLE CRUMBLE 12

choice of gelato

### CHOCOLATE LAVA CAKE 12

sea salt caramel sauce, chantilly

### VANILLA CRÈME BRÛLÉE 12

seasonal fruit compote, biscotti

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## COCKTAILS

### AUDREY HEPBURN 16

ketel one citroen vodka, soho lychee liqueur, fresh lime juice, cucumber

### FIRST TEE 16

grey goose l'orange vodka, fresh grapefruit & lemon juices, agave syrup, rosé champagne

### NEW OLD FASHION 16

kikori japanese whiskey, fresh muddled ginger, simple syrup, angostura bitters

### JALAMIGOS 16

jalapeño-infused patron reposado, lime, licor 43, pineapple

### WHISKEY MULE 16

maker's mark bourbon, lemon juice, ginger syrup, angostura bitters

### SUGAR PLUM 16

tanqueray gin, grapefruit juice, grenadine

### LEFTY 16

angel's envy bourbon, campari, sweet vermouth, australian chocolate bitters

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## SEASONAL

### TUSCAN MANHATTAN 16

woodford reserve bourbon, tuaca, orange bitters, nutmeg

### AUTUMN PEAR 18

grey goose la poire, lemon juice, apple cider, cinnamon

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## SOFT LIBATIONS SANS ALCOHOL

### LIME & THE COCONUT 11

coconut water, lime juice, cucumber, mint

### NEWPORT SUNSET 11

orange, pineapple, mango, grapefruit, pomegranate juices

## BEERS

bud light, coors light, miller lite, 9

blue moon, corona extra,  
guinness draught, michelob ultra,  
pacifico, peroni, stella artois

anchor steam liberty ale, 10  
ballast point grapefruit sculpin,  
lagunitas pils, sierra nevada pale ale,  
scrimshaw pilsner, stone ruination ipa,  
pelican hill blonde

## CHAMPAGNE / SPARKLING WINE

	GLASS
mumm napa, brut prestige, napa valley	14
heidsieck-monopole, brut, reims	20
schramsberg, blanc de blanc, napa valley	24
taittinger, brut, la francaise	25
veuve clicquot 'yellow label,' reims	28
moët & chandon, 'imperial rosé,' epernay	30

## WHITES

riesling, eroica, columbia valley	13
fume blanc, ferrari-carano, sonoma county	14
rosé, domaines ott 'by.ott,' côtes de provence	15
chardonnay, ferrari-carano, alexander valley	17
pinot grigio, livio felluga, collio	18
sauvignon blanc, duckhorn, napa valley	21
chardonnay, rombauer, carneros	23
chardonnay, cakebread cellars, napa valley	30

## REDS

merlot, cline cellars, sonoma coast	13
malbec, achaval ferrer, mendoza	14
blend, duckhorn 'decoy,' sonoma valley	16
cabernet sauvignon, ferrari-carano, alexander valley	18
pinot noir, louis latour, mercurey, burgundy	19
pinot noir, frank family, carneros	24
cabernet sauvignon, daou 'reserve,' paso robles	25
blend, the prisoner, napa valley	26
cabernet sauvignon, frank family, napa valley	33
cabernet sauvignon, silver oak, alexander valley	40

## SWEET WINES -2 oz.-

vidal ice wine, inniskillin, niagra peninsula	20
far niente 'dolce,' late harvest, napa valley	32