

LUNCH PRE SET 1

APPETIZERS

For the table to share

The Pelican

Mesclun Greens, Cucumber, Fried Plantains, Mustard Aioli

Fried Calamari

Cayenne Buttermilk Marinade, Smoked Tomato "Marinara"

Pork Belly Skewers

Caramelized Apples, Blood Orange Balsamic Reduction

ENTREES

Lobster Salad Roll

Mayo, Cucumber, Celery Tomato, Terra Chips
Or

Grilled Chicken Ciabatta

Provolone, Piquillo Peppers, Arugula, Aioli, Homemade Ciabatta
Or

Baby Octopus Greek Salad

Grilled Baby Octopus, Feta Cheese, Cucumber, Plum Tomatoes, Red Onions,
Kalamata Olives, Oregano, Red Wine Vinaigrette

DESSERT

Goat Cheese Cheesecake

Strawberry Compote

\$30



LUNCH PRE SET 2

APPETIZERS

For the table to share

Goat Cheese Salad

Goat Cheese-Golden Baby Beet & Beet Jelly 'Napoleon'
Passion fruit Dressing

Sea Bass Ceviche

Sweet Potatoes, Choclo, Red Onions, Lime Juice, Aji Amarillo, Cilantro

Avocado "Fries"

Tempura Wedges, Salsa Roja

Ahi Tuna Taco

Guacamole, Lettuce, Espelette, Fennel Pollen

All American Cheese Plate

Aged Goat - Midnight Moon, Vermont
Mature Cheddar-California
Smokey Blue-Oregon
Grana-Wisconsin
Pear Mustard, Blood Orange Marmalade

ENTREES

Boneless Half Roasted Chicken

Roasted Garlic Mashed Potatoes, Baby Vegetables, Red Wine Vinegar Sauce
Or

Grilled Columbia River Salmon

Saffron Risotto Cake, Red Pepper Coulis
Or

The Duck Salad

Soy-Honey Roasted Duck Breast, Three Bean Salad, Pee Wee Potatoes, Hazelnut Vinaigrette

DESSERT

Key Biscayne Pie

Graham Cracker Crumbs, Key Lime Curd, Cream

\$45



RUSTY PELICAN
WATERFRONT RESTAURANT • LOUNGE • EVENTS

LUNCH PRE SET 3

APPETIZERS

For the table to share

Lobster Crudo

Cucumber, Piquillo Peppers, Key Lime Dressing

Duck Confit, Foie Gras & Goat Cheese Empanadas

Sherry Vinegar Paint

The Rusty

Heirloom Tomatoes, Hearts of Palm, Avocado, Mache, Vanilla-Jalapeno Vinaigrette

Baked Crab Cake

Grilled Corn, Chives, Peppers, Chipotle Aioli

All American Charcuterie Plate

Prosciutto-Berkshire, Iowa
Salami-San Francisco, California
Duck Prosciutto-Hudson Valley NY
Sopressata- San Francisco, California
Crab Apple Mustard, Cornichons, Quince Paste

ENTREES

Grilled Filet Mignon

Pork Belly- Pee Wee Potato Hash, Cabernet Reduction
Or

Shrimp Salad

Grilled Shrimp, Rice Noodles, Snow Peas, Peppers, Ginger-Miso Dressing
Or

Wild Mushroom Ravioli

Shaved Truffles, Porcini Essence

DESSERTS

Chocolate Sabotage

Duo of Chocolate Mousse, Chocolate Lava Cake, Ganache, Chocolate Panna Cotta

\$60



RUSTY PELICAN
WATERFRONT RESTAURANT • LOUNGE • EVENTS

DINNER PRE SET 1

APPETIZERS

For the table to share

The Pelican

Mesclun Greens, Cucumber, Fried Plantains, Mustard Aioli

Fried Calamari

Cayenne Buttermilk Marinade, Smoked Tomato 'Marinara'

Pork Belly Skewers

Caramelized Apples, Blood Orange Balsamic Reduction

ENTREES

Baked Salmon Roulade

Sweet Water Prawns, Teardrop Tomato Ceviche, Braised Leek Fondue
Or

Boneless Half Roasted Organic Chicken

Roasted Garlic Mashed Potatoes, Red Wine Vinegar Reduction

DESSERTS

Goat Cheese Cheesecake

Strawberry Compote

\$45



DINNER PRE SET 2

APPETIZERS

For the table to share

Goat Cheese Salad

Goat Cheese-Golden Baby Beet & Beet Jelly 'Napoleon'
Passion fruit Dressing

Sea Bass Ceviche

Sweet Potatoes, Choclo, Red Onions, Lime Juice, Aji Amarillo, Cilantro

Avocado "Fries"

Tempura Wedges, Salsa Roja

Ahi Tuna Taco

Guacamole, Lettuce, Espelette, Fennel Pollen

All American Cheese Plate

Aged Goat - Midnight Moon, Vermont
Mature Cheddar-California
Smokey Blue-Oregon
Grana-Wisconsin
Pear Mustard, Blood Orange Marmalade

ENTREES

Baked Colorado Lamb Loin

Phyllo Pastry, Caramelized Onions, Sweet Potato Mash, Mint Jus
Or

Sautéed Black Sea Bass

Green & White Asparagus, Jasmine Rice, Cinnamon Broth
Or

Fresh Tagliatelle

Tomato-Basil Sauce, Asparagus, Herb Oil

DESSERTS

Individual Baked Alaska

Vanilla Ice Cream, Sponge Cake, Meringue

\$60



RUSTY PELICAN
WATERFRONT RESTAURANT • LOUNGE • EVENTS

DINNER PRE SET 3

APPETIZERS

For the table to share

Lobster Crudo

Cucumber, Piquillo Peppers, Key Lime Dressing

Duck Confit, Foie Gras & Goat Cheese Empanadas

Sherry Vinegar Paint

The Rusty

Heirloom Tomatoes, Hearts of Palm, Avocado, Mache, Vanilla-Jalapeno Vinaigrette

Baked Crab Cake

Grilled Corn, Chives, Peppers, Chipotle Aioli

All American Charcuterie Plate

Prosciutto-Berkshire, Iowa
Salami-San Francisco, California
Duck Prosciutto-Hudson Valley NY
Sopressata- San Francisco, California
Crab Apple Mustard, Cornichons, Quince Paste

ENTREES

Pan Seared Sea Scallops

Saffron Risotto Cakes, Japanese Eggplant, Roasted Red Pepper Coulis
Or

Grilled Filet Mignon

Pork Belly-Pee Wee Potato hash, Cabernet Reduction
Or

Wild Mushroom Ravioli

Shaved Truffles, Porcini Essence

DESSERTS

Chocolate Sabotage

Duo of Chocolate Mousse, Chocolate Lava Cake, Ganache, Chocolate Panna Cotta

\$75



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WATERFRONT RESTAURANT • LOUNGE • EVENTS