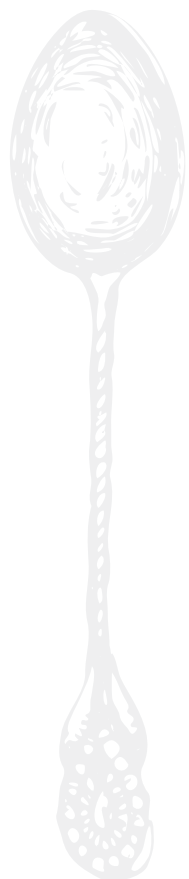




Pelican Grand
BEACH RESORT
A NOBLE HOUSE RESORT

In-Room Dining Menu

Dial 229 to order



pelicanbeach.com | 954.568.9431 | 2000 north ocean boulevard, fort lauderdale, florida

NOBLE HOUSE
HOTELS & RESORTS

wine

SPARKLING

prosecco

mionetto brut, treviso, italy nv \$12/\$46

prosecco

mionetto extra dry rosé, veneto/trentino, italy \$12/\$46

sparkling

chandon brut rosé, california \$16/\$61

champagne

nicolas feuillatte brut, chouilly, france (187 ml) \$24

WHITE

chardonnay

drumheller, columbia valley, washington \$11/\$42

chardonnay

meiomi, tri-county, california \$14/\$53

chardonnay

stag's leap "hands of time", napa valley, california \$16/\$61

pinot grigio

alto vento, venezie, italy \$12/\$46

pinot gris

erath, oregon \$13/\$50

riesling

charles smith "kung fu girl", ancient lakes, washington \$11/\$42

sauvignon blanc

gérard bertrand "perles", languedoc, france \$12/\$46

sauvignon blanc

kim crawford, marlborough, new zealand \$15/\$57

PINK

rosé

ferrari-carano, sonoma county, california \$14/\$53

rosé

gérard bertrand "cote des roses", languedoc, france \$15/\$57

RED

cabernet sauvignon

newton "skyside", north coast, california \$15/\$57

cabernet sauvignon

robert mondavi, napa valley, california \$18/\$68

cabernet sauvignon

seven falls cellars, wahluke slope, washington \$12/\$46

chianti

castello di Monsanto "monrosso", tuscan, italy \$14/\$53

malbec

terrazas "altos del plata", mendoza, argentina \$15/\$57

merlot

tangley oaks, napa valley, california \$14/\$53

pinot noir

böen, russian river valley, california \$16/\$61

pinot noir

elouan, oregon \$14/\$53

syrah

charles smith "boom boom!", columbia valley, washington \$12/\$46

zinfandel

beran, sonoma county, california \$14/\$53

cocktails \$15

banana my thai

captain morgan white rum, captain morgan spiced rum, banana liqueur, pineapple juice, simple syrup, amaretto float, grenadine

coconut & blueberry mojito

captain morgan coconut rum, mint, blueberries, lime juice, blueberry red bull, simple syrup

pepe-tini

captain morgan coconut rum, peach schnapps, pineapple juice, cranberry juice

pelican lifeguard

don julio silver tequila, lime juice, grenadine, aromatic bitters, simple syrup

smokey on the water

sombra mezcal, lime juice, triple sec, agave, chipotle simple syrup, tajin salted rim

lychee martini

ketel one vodka, lychee juice, lemon juice, simple syrup

espresso martini

sobieski vanilla vodka, bailey's irish cream, kahlua, single shot espresso

flying flamingo

aviation gin, cointreau, lime juice, cranberry juice, club soda, simple syrup

noble negroni

bombay "sapphire" gin, campari, carpano "antica" sweet vermouth

envious old fashioned

angel's envy bourbon, augustus bitters, orange bitters, simple syrup



breakfast

7AM - 11AM

STARTERS

assorted seasonal fruit plate GF \$15
cottage cheese

steel cut oatmeal \$14
brown sugar, raisins, berries, sliced almonds

continental \$15
pastries, seasonal fruit, coffee or hot tea, juice

smoked salmon platter* \$19
red onion, capers, vine-ripe tomato, cream cheese, bagel

CLASSICS

rosemary & thyme-roasted potatoes,
sausage or bacon, toast

two eggs "any-style"* \$17

spinach & egg white scramble* \$16
quinoa, tomato, spinach, onion

create-your-own omelet* \$18
select three
each additional · \$1
spinach, tomato, mushrooms,
swiss, cheddar, goat cheese,
sausage, bacon, ham
smoked salmon · \$5



CHEF'S SPECIALTIES

huevos rancheros* \$20
two sunny-side-up eggs, black bean quesadilla, avocado,
queso fresco, ranchero sauce, pico de gallo, grilled chorizo

wagyu flatiron steak & eggs* GF \$26
two eggs "any-style", cotija cheese, diced tomato,
green onion, chimichurri

tofu scramble GF \$16
quinoa, tomato, spinach, onion, peppers,
rosemary & thyme-roasted potatoes

sunrise breakfast wrap \$17
scrambled eggs, sun-dried tomatoes, peppers,
onion, cheddar cheese, rosemary & thyme-roasted potatoes

BENEDICTS

rosemary & thyme-roasted potatoes

traditional* \$18
two poached eggs, canadian bacon, lemon hollandaise

blue crab cake* \$22
two poached eggs, green onion, old bay hollandaise

smoked salmon* \$21
two poached eggs, sliced tomato, hollandaise

FROM THE GRIDDLE

sweet butter, pure maple syrup
fresh strawberries, chocolate chips, or banana +\$2

buttermilk pancakes
full \$13

challah french toast \$13

belgian waffle \$13

breakfast

7AM-11AM

SIDES

fresh seasonal fruit GF \$10

bowl of berries GF \$11

sausage links GF \$6

applewood-smoked bacon GF \$7

smoked ham GF \$6

corned beef hash GF \$12

assorted cold cereals \$6

greek yogurt GF \$6

yogurt parfait \$10
berries, granola

pancake short stack \$10

toast or english muffin \$4

gluten-free toast GF \$5

pastry or bagel \$5

COLD BEVERAGES

green monster smoothie \$12
spinach, kale, peanut butter, greek yogurt, honey

superfood smoothie \$12
assorted berries, banana, parsley

fresh florida orange juice \$5

other juice \$4
apple, cranberry, grapefruit

milk \$3

soda \$4
coke, diet coke, sprite

HOT BEVERAGES

small pot of coffee \$10

large pot of coffee \$18

espresso \$5

double espresso \$7

cappuccino \$6

latte \$6

hot tea \$5

hot chocolate \$5

SUNRISE CELEBRATIONS \$14

mimosa
mionetto brut prosecco, florida orange juice

bloody mary
sobieski vodka, spicy house-made mix

bloody maria
sauza tequila, spicy house-made mix, lime juice

mexican coffee
don julio tequila, kahlúa, whipped cream

irish coffee
bailey's irish cream, teeling irish whiskey, whipped cream

top of the morning
mionetto rosé prosecco, grand marnier, grapefruit juice

lunch

11AM - 4PM

SMALL PLATES

hummus \$13
jicama, carrot, celery, pita

spicy tuna ahi tacos* \$18
avocado crema, sriracha aioli, ginger, lime

new england clam chowder \$14
vegetables, fine herbs, oyster crackers

lobster mac & cheese \$20
four cheese fondue, butter crumbs, chives

crab & lobster cake \$21
jalapeño-fennel slaw, balsamic vinegar-rum glaze,
basil aioli

SALADS

creamy burrata GF \$19
heirloom tomatoes, white balsamic vinaigrette, basil oil

caesar* \$13
baby gem romaine, shaved parmigiano-reggiano cheese,
parmesan crostini

chopped GF \$15
baby gem romaine, watercress, tomato, avocado,
radish, corn, cucumber, black olives, citrus vinaigrette

SALAD ADD-ONS

shrimp GF \$5 each

salmon* GF \$10

mahi mahi GF \$10

chicken GF \$8

wagyu flat iron steak* GF \$11

LARGER PLATES

florida-style fish & chips \$21
coconut ale batter, shoestring fries, tartar sauce

filet mignon wrap \$23
smoked gouda cheese, arugula, caramelized onion,
wild mushrooms, poblano peppers

steaks frites* \$26
8 oz. wagyu flat iron steak, truffle fries, chimichurri

SANDWICHES

french fries, plantain chips or cole slaw
*available with gluten-free bread or as a wrap

chicken panini \$18
sharp white cheddar cheese, pancetta,
basil aioli, sourdough bread

cubano panini \$18
mojo-roasted pork, ham, swiss cheese,
dill pickles, cuban bread

salmon burger* \$21
avocado, baby arugula, pickled onion, tartar sauce,
toasted brioche bun*

wagyu beef sliders \$23
caramelized onion, smoked blue cheese,
burger sauce, sriracha aioli, pretzel bun*

ocean2000 burger* \$19
cheese, iceberg lettuce, tomato, onion,
pickles, brioche bun*

SIDES

fresh fruit GF \$8

cole slaw GF \$5

french fries \$7

truffle fries \$9

*O2k would like to inform you that consuming raw or undercooked meat, poultry, seafood or eggs may increase the risk of foodborne illness.
Please alert your server to any food allergy concerns prior to ordering.

dinner

5 PM - 10 PM

STARTERS

lobster bisque "cappuccino" GF \$16
crab knuckle, tarragon foam

crab & lobster cake \$20
jalapeño-fennel slaw, balsamic vinegar-rum glaze, basil aioli

charcuterie & cheese board \$26
local honeycomb, house-made pickles, mixed olives,
chiles, house-made blueberry jam

SALADS

creamy burrata GF \$19
heirloom tomatoes, white balsamic vinaigrette, basil oil

iceberg wedge GF \$14
candied bacon, tomato, cucumber, crumbled blue cheese,
chile-lime ranch

caesar* \$13
baby gem romaine, shaved parmigiano-reggiano cheese,
parmesan crostini

chopped GF \$15
baby gem romaine, watercress, tomato, avocado, radish, corn,
cucumber, black olives, citrus vinaigrette

SALAD ADD-ONS

shrimp GF \$5 each

salmon* GF \$10

mahi mahi GF \$10

chicken GF \$8

wagyu flat iron steak* GF \$11

FROM THE OCEAN

shrimp & scallop scampi GF \$48
coconut-scented jasmine rice,
caper & sun-dried tomato butter

cedar plank salmon* \$34
vermont maple syrup-soy glaze, stir-fried grains,
sweet peas, corn

pan-roasted seabass GF \$51
yukon gold mashed potatoes, baby bok choy,
truffle nage

FROM THE BROILER

thyme-roasted free-range chicken GF \$31
creamy goat cheese polenta,
gremolata green beans, pan jus reduction

pork chop* \$41
roasted potatoes, peach-onion escabeche, korean bbq sauce

8 oz. wagyu filet of beef* GF \$46
black truffle mashed potatoes, grilled asparagus,
cabernet sauvignon périgord reduction

12 oz. wagyu rib eye steak* \$51
truffle mac & cheese, green peppercorn sauce

CUSTOM CUTS

black truffle mashed potatoes, roasted bone marrow

16 oz. cowboy steak* GF / \$55
lobster butter

16 oz. kansas city steak* GF / \$55
maitre d'hotel butter

16 oz. wagyu new york strip steak* GF / \$61
maitre d'hotel butter, sea salt, cracked black pepper

SAUCES

red wine GF \$4

green peppercorn GF \$4

chimichurri GF \$4

béarnaise GF \$4

horseradish GF \$4

SIDES

sautéed spinach GF \$9

green beans GF \$9

grilled asparagus GF \$9

truffle fries \$9

mashed potatoes GF \$9

lobster mac & cheese \$18

**O2k would like to inform you that consuming raw or undercooked meat, poultry, seafood or eggs may increase the risk of foodborne illness.
Please alert your server to any food allergy concerns prior to ordering.*

kids' menu

11AM-10PM

ALL-DAY \$13

small beverage

mac & cheese

broccoli

penne pasta

butter, alfredo or pomodoro sauce

gluten-free pasta available

crispy chicken fingers

honey mustard, fries or fruit

grilled cheese sandwich

fries or fruit

hot dog

american cheese, mustard, ketchup, fries or fruit

burger*

cheddar or american cheese, brioche bun, fries or fruit

