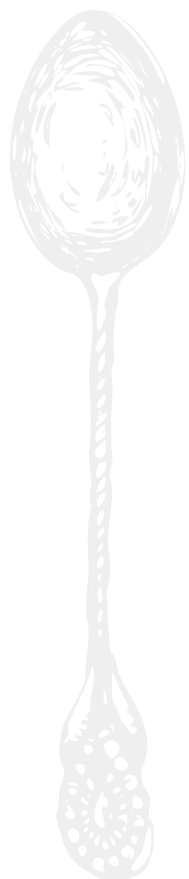




*Pelican Grand*  
BEACH RESORT  
A NOBLE HOUSE RESORT

# 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", tuscany, 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 \$14

## perfect pear

grey goose "la poire" vodka, licor 43, lemon, pomegranate, simple syrup

## lychee martini

ketel one vodka, simple syrup, lime

## botanical collins

ketel one "botanical", lemon, simple syrup, club soda

## silver surfer

sobieski raspberry vodka, lemon, peach, nicolas feuillatte

## ocean beach

belvedere vodka, dekuyper blackberry, lime, pineapple, simple syrup

## espresso martini

grey goose vodka, bailey's irish cream, kahlúa, espresso

## dragonberry mojito

bacardi dragonberry rum, pomegranate, lime, fresh mint

## hurricane

captain morgan spiced rum, cruzan hurricane rum, passion fruit, pineapple, lemon, orange, grenadine

## tropical banana punch

bacardi "superior" rum, bacardi banana rum, orange, lime, pineapple, coco lopez

## pelican punch

cruzan coconut rum, pineapple, orange, grenadine, cruzan hurricane rum float

## frozen mojito

bacardi lime rum, simple syrup, lime, mint

## banana colada

bacardi rum, rum chata, coconut milk, whole banana

## pineapple & tequila sour

don julio reposado tequila, patron citronge pineapple tequila, pineapple juice, fresh lemon, agave syrup

## passion fruit margarita

don julio blanco tequila, napoleon mandarin liqueur, lime, simple syrup

## paloma

sombra mezcal, grapefruit

## el guapo

volcan de mi tierra tequila, campari, simple syrup, lime, pomegranate float

## tequila daisy

patron silver tequila, marie brizard parfait amour, lemon, simple syrup, pomegranate

## negroni

bombay "sapphire" gin, campari, carpano "antica formula" sweet vermouth, amaro nonino

## seahorse cooler

bulleit bourbon, licor 43, pineapple, lemon, simple syrup, club soda

## old fashioned "your way"

angel's envy bourbon or bacardi quatro, simple syrup, angostura bitters

## manhattan

maker's mark bourbon, noilly prat sweet vermouth, amaro nonino, angostura bitters, luxardo brandied cherries

## summer's spritz

hennessy "privilège" vsop cognac, st. germain elderflower liqueur, lemon, simple syrup, mionetto prosecco

## a walk on the shore

glenmorangie 10-year single malt scotch, lemonade, lime, angostura bitters

## pink martini

belvedere grapefruit flavor vodka, marcati limoncello, lime, grapefruit, simple syrup





# breakfast

7AM - 10:30AM

## 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 \$3  
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 \$13

- 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

11 A M - 5 P M

## SMALL PLATES

hummus \$11  
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 \$20  
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

asian salad \$16  
chicken or shrimp, chilled rice noodles, shaved cabbage,  
scallions, thai basil, mustard-sesame dressing

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 \$10

## 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\* 1\$19  
cheese, iceberg lettuce, tomato, onion,  
pickles, brioche bun\*

## SIDES

fresh fruit GF \$8

cole slaw GF \$5

french fries \$5

truffle fries \$7

# dinner

SUNDAY - THURSDAY 5PM-10PM | FRIDAY & SATURDAY 5PM-11PM

## 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 \$10

## 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 teak\* 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 \$2

green peppercorn GF \$2

chimichurri GF \$2

béarnaise GF \$2

horseradish GF \$2

## 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

SUNDAY - THURSDAY 11AM-10PM | FRIDAY & SATURDAY 11AM-11PM

## 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

### patty melt\*

5 oz. beef patty, swiss cheese,

mushrooms, brioche bun, fries or fruit

