

Dinner Menu

PELICAN'S NEST

RESTAURANT
ROCHESTER, NY



OPEN APRIL THRU NOVEMBER

The management and staff here at The Pelican would like to welcome you to another fun filled season! We are committed to making your visit here a pleasurable experience.

The Pelican is known as a place where people of all ages and professions can come together and enjoy themselves. From young children to senior citizens and everyone in between. The Pelican offers the distinction of providing an atmosphere that everyone finds enjoyable!

The Pelican is now better able to satisfy our guests with the addition of our new expanded gazebo together with a glass enclosure. Don't let Rochester's ever changing weather keep you from visiting The Pelican.

The Pelican is enclosed in glass in the early Spring and Fall season. This glass enclosure keeps it warm inside when it's cold outside. We are Rochester's only "convertible" restaurant. Ask any of our staff for more information regarding this unique feature of the
PELICAN'S NEST RESTAURANT!

Open 7 days a week, 11 A.M. - 2 A.M.
Lunches served 11 A.M. - 4 P.M. • Dinners starting at 4 P.M.
Sundays we open at noon • 2 Full Bars
Reservations Accepted • Large parties welcome
Handicapped Accessible
High chairs and booster chairs are available upon request
Free Boat Dockage Available

- ATM AVAILABLE—LOCATED INSIDE THE RESTAURANT •

We accept - VISA, MASTERCARD, AMERICAN EXPRESS & DISCOVER CARD
Pelican's Gift Cards Available • Catering Available

We appreciate your business and welcome any comments you may have

566 River Street • Rochester, New York • 585-663-5910

www.pelicansnestrestaurant.com

Appetizers



CHICKEN WINGS

Our jumbo chicken wings served with creamy blue cheese and celery sticks. Choice of mild, hot, BBQ, sweet and sour, honey garlic, or Country Sweet sauce. \$8.49

CHICKEN FINGERS

Breaded chicken tenders served with honey mustard. \$7.49

CRAB CAKES (2)

Fried cabcakes garnished with sautéed spinach and honey mustard sauce. \$ 8.99

SPINACH & ARTICHOKE DIP

Creamy spinach and artichoke served with corn tortilla chips. \$7.99

CHIPS AND SALSA

A basket of our corn tortilla chips served with a side of salsa and sour cream. \$4.99

SMOTHERED CHEESE FRIES

Our famous battered French Fries smothered with cheddar cheese sauce. \$4.99
add chili \$2.50 add bacon \$2.00

MOZZARELLA STICKS

Golden fried cheese sticks served with marinara. \$5.99



CALAMARI

Lightly fried calamari sauteed with garlic, kalamata olives, pepperoncinis and white wine. \$9.99

BBQ CHICKEN QUESADILLAS

Grilled flour tortilla stuffed with chicken, spicy jack cheese and BBQ sauce. Served with sour cream. (salsa available upon request). \$7.75

STEAK QUESADILLAS

Grilled flour tortilla stuffed with seasoned steak and spicy jack cheese. Served with sour cream. \$8.50
(salsa available upon request)

STEAMED CLAMS

One dozen steamers served with drawn butter and lemon wedge. \$8.99

CLAMS CASINO (6)

Clams topped with casino mixture broiled to a golden brown. \$8.99

COCONUT SHRIMP

Six butterflied shrimp coated with a unique coconut breadcrumb mix. Served with a fresh pineapple salsa. \$8.49

SUPER NACHOS

We top our corn tortilla chips with seasoned ground beef, tomatoes, jalapenos, black olives and cheddar cheese. Served with sour cream and salsa. \$8.99



Soup of the Day

cup \$3.00 bowl \$4.50

Chili

cup \$3.50 bowl \$4.95
add cheese .50

New England Clam Chowder

cup \$4.00 bowl \$5.50

Specialty Salads

PELICAN SALAD

Blend of romaine and iceberg lettuce garnished with tomatoes, cucumber, peppers, onion and black olives. Choice of dressing. \$6.99

TOMATO CAPRESE SALAD

Sliced beefsteak tomatoes and fresh mozzarella cheese drizzled with basil oil. Served with mixed greens and balsamic dressing. \$7.49

COLD BOWTIE PESTO PASTA

Geneoa salami, artichoke hearts, roasted red peppers, onions and diced tomatoes tossed in a pesto sauce topped with parmesan cheese. \$7.99

CAESAR SALAD

Crisp romaine lettuce tossed with our zippy Caesar dressing and grated parmesan cheese and topped with croutons. \$6.25
ADD Chicken \$2.95 Beef \$2.95 Shrimp \$3.95

GREEK SALAD

Fresh iceberg lettuce topped with tomatoes, kalamata olives, pepperoncini peppers, cucumbers, onions and feta cheese. Served with Greek dressing. \$8.99

COBB SALAD

A mixture of iceberg and romaine, garnished with tomatoes, bacon, eggs, chicken and crumbley bleu. Choice of dressing. \$8.99



BLACKENED BLUE

Crisp romaine lettuce tossed with diced tomatoes and creamy bleu cheese dressing, topped with thinly sliced Cajun seasoned beef. \$8.99



CHOICE OF DRESSINGS: Italian, Ranch, Peppercorn Parmesan, Bleu Cheese, Crumbly Blue Cheese, Caesar, Balsamic Vinaigrette, Raspberry Vinaigrette, Vinegar and Oil, Honey Mustard, Greek Dressing.

Entrees

All entrees are served with house salad and bread.

House
Favorite

CHICKEN FRENCH

Tender chicken breast, pan seared in a light egg batter finished with a lemon sherry wine sauce over linguini. \$14.25



NEW

CHICKEN MARSALA

Tender chicken breast coated in seasoned flour and pan seared. Finished with a Marsala wine and mushroom sauce on a bed of rice pilaf and seasonal vegetables. \$14.99

PELICAN CALAMARI

Lightly fried calamari sautéed with garlic, kalamata olives, pepperoncini and white wine. \$11.99

GRILLED SALMON

Lightly seasoned salmon grilled to medium temperature, served on a bed of wilted greens and rice pilaf, drizzled with a maple anjo chili glaze. \$15.95

NEW

ROCK SHRIMP AND SCALLOP PASTA

Fresh bay scallops and rock shrimp sautéed with garlic and fresh herbs deglazed by white wine and finished with a touch of sweet creamed butter tossed with linguini pasta. \$15.99

Served
Daily

THE PELICAN'S PRIME RIB

Slow roasted prime rib seasoned with our special house blend of spices. Served with mashed potatoes and seasoned vegetables. Available in 12 oz or 20 oz cuts. Served daily after 4 pm. 12oz. \$16.99 20oz. \$21.99

ALASKAN KING CRAB

Alaskan King Crab served with drawn butter and lemon wedge. Market Price

NEW

LINGUINI AND WHITE CLAM SAUCE

Fresh baby and littleneck clams sautéed with garlic and herbs finished with white wine and parmesan cheese tossed with linguini pasta. \$14.99

NEW

RIB-EYE STEAK

Choice 14 oz Rib Eye steak crusted with our special house seasoning and grilled to perfection. Served with mashed potatoes and seasonal vegetables. \$15.95

SIRLOIN STEAK

Tender choice 10oz sirloin crusted with our house seasoning and grilled to your liking served with mashed potatoes and fresh vegetables. \$15.99

NEW

FLAT IRON STEAK

Choice 8 oz Flat Iron steak seasoned and grilled to perfection on a bed of caramel onions. Served with mashed potatoes and seasonal vegetables. \$15.49

PELICAN FISH FRY

The best in town! Our famous fresh haddock battered and fried, served with your choice of homemade coleslaw and French fries or a house salad. Wednesday & Friday. \$12.95



Burgers & Sandwiches

All are served with French Fries and a Pickle.

PELICAN BURGER

Our classic burger placed on a hard roll with lettuce, tomato and onions. \$5.99

BACON SWISS BURGER

Our classic burger topped with bacon and Swiss cheese, lettuce and tomato. Served on hard roll. \$7.25

PORTOBELLA MUSHROOM SANDWICH

Grilled marinated portobella mushroom served with red pepper aioli and melted provolone cheese on a hard roll. \$7.49

B.L.T. WRAP

An American classic with crispy bacon, lettuce, chopped tomatoes and mayonnaise rolled in a tomato flavored tortilla wrap. \$7.75

CHARBROILED CHICKEN SANDWICH

Grilled marinated chicken breast on a hard roll topped with lettuce, tomato, and onion. Served with a side of mayonnaise. \$7.25

CHICKEN WRAP

Grilled marinated chicken breast, lettuce, chopped tomatoes and basil aioli rolled in a flour tortilla. \$7.75

CRAB WRAP

Our homemade crab salad and mixed greens hand rolled in a flour tortilla wrap. \$7.75

NEW

SHAVED PRIME RIB SANDWICH

Our famous slow roasted prime rib sliced thin and dipped in a hot au jus served on a fresh hard roll with a side of horseradish. \$8.49

Sides: French Fries • Salt Potatoes • Macaroni Salad • House Salad • Coleslaw

Wine List

WHITE WINES

- Alice White Riesling, Germany** 14.00
Bright floral aromas with fruity flavors of pink grapefruit and melon, and a crisp, delicious finish..
- Covey Run Riesling, WA** 16.00
Honey & nectarine flavors with crisp acidity.
- Fish Eye Pinot Grigio, CA** 14.00
Clean, fruit driven wine, with aromas of apple, pineapple and honey.
- Cavit Pinot Grigio, Italy** 16.00
Distinct aromas of fig, apples, oak and minerals.
- Santa Rita 120 Sauvignon Blanc, Chile** 16.00
Aromas and flavors of citrus fruits such as grapefruit and lemon peel that lend a fresh balance to the tropical fruit character.
- Drylands Sauvignon Blanc, New Zealand** ... 20.00
Lively acidity with juicy flavors of tangerine, peach and honeysuckle.
- Columbia Crest**
"Two Vines" Chardonnay, WA 16.00
Apple & pear aromas with a hint of lemon citrus into a balanced crispness & creaminess on the palate.
- Kendall-Jackson Vintners Reserve**
Chardonnay, CA 24.00
Luscious, fruit forward flavors with a rich buttery finish.

BLUSH WINES

- Leaping Horse White Zinfandel, CA** 14.00
Exhibits a subtle sweetness woven through a basket of berry flavors of strawberry & blackberry.
- Beringer White Zinfandel, CA** 18.00
Light fragrant berry aromas followed by fresh strawberry and watermelon flavors.



WINES BY THE GLASS



- Covey Run Dry Riesling \$6.00
- Fish Eye Pinot Grigio \$6.00
- Columbia Crest Chardonnay \$6.00
- Kendall-Jackson Chardonnay \$7.00
- Beringer White Zinfandel \$6.00
- Cavit Pinot Noir \$6.00
- Red Diamond Shiraz \$6.00
- Columbia Crest Merlot \$6.50
- Cono Sur Merlot \$6.00
- Smoking Loon Cabernet Sauvignon \$6.50
- Gnarley Head Cabernet \$6.00

RED WINES

- Cavit Pinot Noir, Italy** 17.00
Notes of blackcherry, blueberry and pretty hints of framboise.
- Hob Nob Pinot Noir, France** 18.00
Bursting with cherry flavors, medium bodied with soft tannins that create a smooth, rich texture.
- Irony Monterey Pinot Noir, CA** 23.00
Layers of sweet cherry, fresh raspberries, cola & nuts for a medium body with a smooth finish
- Cono Sur Merlot, CA** 15.00
Lots of oak with ripe plum and black cherry notes.
- Yellow Tail Reserve Merlot, Australia** 17.00
Soft & supple with sweet cherry & herb flavors.
- Columbia Crest**
"Grande Estates" Merlot, CA 22.00
Aromas and flavors of blueberry and cherry with a lingering finish of hints of coca.
- Yellow Tail Shiraz, Australia** 15.00
Rich, with layers of black cherry, dark plum, licorice and pepper.
- Red Diamond Shiraz, WA** 19.00
A big luscious wine with hints of black fruit.
- Gnarley Head Cabernet Sauvignon, CA** 17.00
Aromas of black peppercorn, cedar & blackberries with a wave of juicy blackberries & currants.
- Smoking Loon Cabernet Sauvignon, CA** 19.00
Brimming with ripe raspberry and blackberry fruit that finishes with notes of currants and strawberries.

CHAMPAGNE & SPARKLING

- Bouvet Brut by Taittinger, France** 21.00
Delicate fresh fruit with a clean crisp finish.
- Martini & Rossi Asti Spumante, Italy**
Sparkling wine, fresh and fruity with a touch of sweetness.
split 7.00 full bottle 24.00
- Taittinger La Francaise, France**
Elegantly fresh & delicate with a refined flavor of pear & stone fruits.
½ bottle 32.00 full bottle 60.00



\$4.50 glass

HOUSE WINES

We proudly feature

Vendange

from California

Chardonnay

Pinot Grigio

White Zinfandel

Merlot