



LUNCH

SHAREABLE SMALL PLATES

ROSEMARY BREAD

la brea bakery rosemary bread
w/ extra-virgin olive oil, 'melted' tomato
+ roasted garlic <v> | 2.95

SALMON + AVOCADO TOAST

grilled rustic sourdough, sliced avocado,
bacon-'smoked' salmon spread w/ dill,
roasted piquillo peppers
+ crispy shallots <v> | 13.95
add maine lobster | 10
add imported prosciutto | 1.50

OYSTERS ON THE 1/2 SHELL*

Chef's daily selection
mignonette + classic cocktail sauce <gf, <v> | 12.95 [per 3] | 19.95 [half dz]

FLATBREAD OF THE DAY

[please ask your server] | 12.95

SMOKED SALMON*

cold-smoked salmon
w/ 'everything' lavash crackers, red onion,
capers + cream cheese <gf, <v> | 12.95

CLASSIC SHRIMP COCKTAIL

prawns + rock shrimp w/ classic cocktail sauce
or russian dressing <gf> | 15.95
add maine lobster | 10

MAC + CHEESE

cavatappi pasta w/ creamy sharp cheddar cheese,
italian sausage, red peppers, grilled onions
+ crispy onion | 12.95
add nueske's applewood-smoked bacon | 1.50
add avocado | 1.50 add pulled pork | 2.95
add rock shrimp* | 3.95 add chicken | 2.95

BURRATA

fresh burrata w/ truffle-gatherer's sauce,
black truffles, olives, garlic,
capers + anchovies, arugula
+ grilled sourdough bread <gf> | 16

Pacific Grill adds a 20% Service Charge to all bills
[excluding take-out & gift card purchases]

75% goes to employees servicing your table
25% to the house to compensate Support Staff.
Any additional tip goes directly to your server.
Service Charges & Tips cannot be paid with
gift cards or certificates.

If the service does not meet your expectations,
please ask for the manager on duty.

Thank you for joining us; we appreciate your business.

Split Charges appetizers & salads 3.50 main courses 7
Substitutions will be at a modest additional charge.

SOUP + SANDWICH

SOUP OF THE DAY

[please ask your server]

CLASSIC GRILLED CHEESE + A CUP OF SOUP

gruyère, white cheddar + fontina cheese,
la brea country sourdough
+ a cup of today's soup | 12.95
add imported prosciutto | 1.50 add avocado | 1.50
add tomato | 1.50 add bacon | 1.50

THE 'BLT' SANDWICH

nueske's applewood-smoked bacon,
country sourdough, mayonnaise, iceberg lettuce,
sliced tomatoes + garlic herb fries | 15.95
add avocado | 1.50 add prawns* | 5.95

JUNY'S CUBAN SANDWICH

panini-pressed french bread, roast pork, ham,
gruyère cheese, zucchini pickle, mayo, mustard
+ PG potato chips | 15.95

BÁNH MÌ

french roll w/ pickled carrots + cucumbers,
cilantro, PG bulldog sauce + thai slaw
chicken | 14.95 pulled pork | 14.95
"impossible™ meatballs" | 16.95

CHEESEBURGER 'SLIDERS'*

[2] certified angus beef® ground chuck burgers,
vintage white cheddar, "secret sauce"
+ garlic herb fries | 12.95
sub "impossible™ burger" | 3
add nueske's applewood-smoked bacon | 1.50
add avocado | 1.50

TURKEY SANDWICH

roast turkey breast, griddled french roll,
artichoke tapenade, truffled goat cheese,
roma tomatoes, arugula + PG potato chips | 16.95

GRILLED PATTY MELT*

grilled 8 oz certified angus beef® burger, griddled sourdough
w/ crushed caraway parmesan butter,
melted onions, aged white cheddar + gruyère,
PG potato chips, french onion soup 'dip'
+ kosher dill pickle | 17.95

STEAK SANDWICH

sliced teres major steak, griddled french roll,
red peppers, grilled onions,
soy-brined jalapeños, creamy sharp cheddar cheese
+ PG potato chips | 17.95
sub "impossible™ meat" | 3

<v> vegan available

<gf> gluten-free available

<v> superfood

EAT YOUR GREENS

THE 'CHOPPED' WEDGE

our version of the classic wedge - but chopped

iceberg lettuce, tomatoes,
nueske's applewood-smoked bacon,
+ blue cheese dressing <gf> | 12.95

add avocado | 1.50 add chicken | 2.95 add salami | 2
add rock shrimp | 3.95 add everything | 7

ASIAN CHICKEN SALAD

shredded chicken, red + green cabbage,
sliced almonds, red bell peppers, carrots,
sesame cracker crumbs + wontons,
spicy ginger-mustard vinaigrette + trinity herbs
<gf, ♡> | 12.95 / 18.95

CLASSIC 'BROWN DERBY' COBB SALAD

roasted chicken, avocado, blue cheese,
nueske's applewood-smoked bacon,
tomato, hard-boiled egg, baby mixed greens,
buttermilk 'ranch' dressing <gf> | 19.95

'LOUIE-LOUIE'

smoked salmon + rock shrimp, iceberg lettuce,
cucumber, red onion, tomato, hard-boiled egg
+ classic louis dressing <gf> | 24
add avocado | 1.50
add nueske's applewood-smoked bacon | 1.50
add maine lobster | 10

KALE SALAD 'CACIO E PEPE'

young kale salad w/ toasted walnuts, snap peas,
fava beans, asparagus,
pecorino + pepper vinaigrette <v, ♡> | 9.95
add prosciutto | 1.50 add prawns | 8.95
add pulled chicken | 2.95 add rock shrimp | 3.95
add burrata | 3

PACIFIC GRILL CAESAR

romaine hearts, parmesan reggiano cheese,
hand-torn rosemary croutons <gf> | 9.95 / 13.95
add imported white anchovies | 1.50
add chicken | 2.95 add rock shrimp | 3.95
add everything | 7

GRILLED STEAK SALAD*

grilled *certified angus beef*® teres major,
mushrooms, sweet onion, arugula, shaved reggiano,
L+P vinaigrette + crispy shallots <gf> | 27

*the small print: These menu items are cooked to order. Consuming raw or under-cooked meats, poultry, oysters, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



EXECUTIVE CHEF | Jessica Armstrong

SOUS CHEFS | Ben Sutton, Jenny Marquis

GENERAL MANAGER | Christopher Johnson

CHEF / OWNER | Gordon Naccarato

SUSTAINABLE MEAT, POULTRY + FRESH FISH

FILET MIGNON*

grilled 8 oz *certified angus beef*® filet
w/ smoked cheddar mashed potatoes,
asparagus + red wine sauce <gf> | 46.95

GRILLED KING SALMON*

fresh B.C. king salmon, za'atar-spiced lentils,
honey-cumin carrots, turmeric yogurt,
sweet onion relish w/ golden raisins | 34

FISH + CHIPS*

brew-battered catch-of-the-day,
garlic herb fries + house-made tartar sauce | 15.95

SHELLFISH PASTA

pappardelle pasta w/ prawns,
rock shrimp, lobster claw, fava beans,
roasted garlic-white pepper butter + tarragon | 28
add scallops | 10

ASPARAGUS QUICHE

baked pastry crust w/ savory egg flan,
spring onions, asparagus, gruyere cheese,
fresh thyme + arugula salad | 15.95

STAN THE MAN'S KILLER CLAM LINGUINE

steamed manila clams, pancetta, white wine,
diced potatoes, italian parsley
+ lemon breadcrumbs | 28.95
add rock shrimp* | 3.95 add prawns* | 8.95

GRILLED YELLOWFIN TUNA

grilled handline-caught yellowfin
w/ coconut-basmati rice, green onion,
canadian bacon, pineapple, cashews, jalapeños,
snap peas, wasabi-sesame seeds
+ firecracker aioli <gf> | 36

BISTRO STEAK FRITES*

grilled marinated *certified angus beef*® teres major,
mixed greens, skinny fries
+ red wine sauce <gf> | 27

CAULIFLOWER 'STEAK'

roasted cauliflower steak, 'melted' tomato,
olive tapenade, whipped truffled goat cheese
+ lemon breadcrumbs <gf, v, ♡> | 22

**WEEKEND
BOOZY BRUNCH**
SATURDAY + SUNDAY 10AM-2PM

We strive to serve the finest, freshest + sustainably harvested ingredients to our guests- therefore

ALL Menu Items are Necessarily Limited In Quantity

Substitutions + Modifications Not Possible with some Menu Items

v 4.9.19