



PACIFIC GRILL

L U N C H

**SHAREABLE
SMALL PLATES**

ROSEMARY BREAD

la brea bakery rosemary bread
w/ extra-virgin olive oil, 'melted' tomato
+ roasted garlic <v> | 3.95

SALMON + AVOCADO TOAST

grilled rustic sourdough, sliced avocado,
bacon-'smoked' salmon spread w/ dill,
roasted piquillo peppers
+ crispy shallots <v> | 18.95
add maine lobster | 10 add crab | 10
add imported prosciutto | 1.50

OYSTERS ON THE 1/2 SHELL*

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

FLATBREAD OF THE DAY

[please ask your server] | 12.95

SMOKED SALMON*

cold-smoked salmon
w/ multi-grain crackers, red onion,
capers + cream cheese <gf, > | 12.95

CLASSIC SHRIMP COCKTAIL

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

MAC + CHEESE

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

BURRATA

fresh burrata w/ truffle-gatherer's sauce,
black truffles, olives, garlic, capers + anchovies,
arugula + grilled sourdough bread <gf> | 16.95

"IMPOSSIBLE" MEATBALLS

oven-roasted impossible™ meatballs w/ grilled onions
+ garlic, chimichurri, parmesan + herbs <v, > | 12.95

<v> vegan available
<gf> gluten-free available
> superfood

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.

**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 | 14.95
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
add crab | 10

JUNY'S CUBAN SANDWICH

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

TORTA DE PIERNA

griddled mexican-style sandwich w/ mayo,
refried beans, oaxaca cheese, tomato, onion,
shredded cabbage, cilantro + soy-brined jalapeño
chicken | 14.95 pulled pork | 14.95
add avocado | 1.50

CHEESEBURGER 'SLIDERS'*

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

TURKEY SANDWICH

roast turkey breast, griddled french roll,
artichoke tapenade, mayo, havarti, 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 | 18.95
sub "impossible™ meat" | 3

STEAK SANDWICH

sliced teres major steak, griddled french roll,
red peppers, grilled onions, soy-brined jalapeños,
creamy sharp cheddar cheese
+ PG potato chips | 18.95
sub "impossible™ meat" | 3

LOBSTER ROLLS

butter-poached maine lobster on griddled sweet rolls
w/ dijon-dill aioli, smoked sweet potato salad
+ PG chips | 18.95

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

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 / 19.95

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> | 22.95

'LOUIE-LOUIE'

smoked salmon + rock shrimp, iceberg lettuce,
cucumber, red onion, tomato, hard-boiled egg
+ classic louis dressing <gf> | 24.95
add avocado | 1.50 add bacon | 1.50
add maine lobster | 10 add crab | 10

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> | 28

SMOKED SALMON SALAD*

thinly-sliced cold-smoked salmon,
warm swedish potatoes w/ arugula,
snap peas + dijon-dill aioli <gf> | 13.50

WEEKEND BOOZY BRUNCH

SATURDAY + SUNDAY 10AM-2PM

*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,
green beans + red wine sauce <gf> | 48

GRILLED KING SALMON*

fresh B.C. king salmon, za'atar-spiced lentils,
honey-cumin carrots, turmeric yogurt,
sweet onion relish w/ golden raisins <gf> | 36

FISH + CHIPS*

brew-battered catch-of-the-day,
garlic herb fries + house-made tartar sauce | 16.95

PASTA W/ CRAB, MINT + CHILIES*

angel hair pasta, dungeness crab, maine lobster
+ rock shrimp, sweet + spicy red fresno chilies,
mint, lemon + butter | 29
add prawns* | 8.95 add scallops* | 10

QUICHE

baked pastry crust w/ savory egg flan,
grilled corn, green beans, gruyere cheese,
arugula + heirloom tomato salad | 16

STAN THE MAN'S KILLER CLAM LINGUINE*

steamed manila clams, pancetta, white wine,
diced potatoes, italian parsley
+ lemon breadcrumbs | 32
add rock shrimp* | 3.95 add prawns* | 8.95

PORK CHILE VERDE

pork tenderloin, tomatillo sauce, roasted chilies,
potato, cotija cheese, lime, mint, cilantro
+ grilled tortillas <gf> | 28

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



PACIFICGRILL

ALL Menu Items are Necessarily Limited In Quantity
Substitutions + Modifications Not Possible with some Menu Items

v 8.21.19