

Starters

Cheese & Fruit Plate - Sliced sharp cheddar, a wedge of brie, and cuts of smoked gouda, with fresh fruit and our homemade blue cheese walnut crackers. \$8

Hummus - A generous portion of our "made from scratch" garlic hummus, drizzled with extra virgin olive oil and served with pita bread and fresh vegetables. \$5

Heirloom Tomato Caprese - Sliced heirloom tomatoes with fresh mozzarella and basil, seasoned with pink himalayan sea salt and drizzled with extra virgin olive oil and a balsamic vinegar reduction. \$8

Stuffed Dates - Our dates are stuffed with a mixture of toasted almonds, tart cranberries, and creamy chevre, then gently warmed through. \$5

Side Salads

Homemade dressings- Ranch, Blue Cheese, Balsamic Vinaigrette, Italian Vinaigrette, Russian Dressing

Add a grilled chicken breast for \$4

House Salad - Romaine lettuce, red and green pepper, red onions, radishes, and fresh mozzarella. Your choice of dressing. \$4

Garlic Salad - Vampires BEWARE! Romaine lettuce tossed with our homemade SPICY garlic dressing, onions, parmesan cheese and Dawley house croutons. \$5

Frisee Salad - Our take on this classic French country salad. A bed of tender frisee greens with sauteed bacon and shallot in a warm red wine dressing and topped with a fried egg (Chef recommends egg over easy). \$7

Entree Salads

Cobb Salad - Crisp romaine lettuce topped with hard boiled egg, gorgonzola crumbles, crispy real bacon bits, avocado, tomato, and chicken. Your choice of dressing. \$9

Greek Salad - Crisp romaine lettuce, feta cheese, cucumbers, tomatoes, red onions, and kalamata olives, with a light vinaigrette, topped with hot gyro meat. \$9

Sandwiches

with choice of oriental slaw, cottage cheese, horseradish smashed potatoes, or kettle chips.

Substitute cup of soup for your side for \$2

Chicken Sandwich - Grilled chicken breast with brown sugar bacon, lettuce, tomato, and ranch on toasted ciabatta bread. \$10

Buffalo Chicken - Grilled chicken breast with a spicy Buffalo sauce, topped with blue cheese and celery cole-slaw, on toasted ciabatta bread. \$10

Gyro Pita/Chicken Pita - An herbed blend of lamb & beef (or a chicken breast) served in a pita with tomato, onion, feta cheese, kalamata olives and tzatziki sauce. \$10

Veggie Pita - Sauteed red & green peppers, mushrooms, zucchini, onions, artichokes, tomatoes, garlic, and choice of feta cheese or hummus. Served on warmed pita \$9

The Harbinger - Crisp Asparagus spears, roasted red peppers, spicy arugula, and cream cheese on pumpernickel bread with lemon aioli. \$9 Add bacon \$1

Korey's Veggie Burger - Tasty grilled vegan black bean / quinoa patty flavored with tomatoes, spinach, and cumin, topped with fresh basil leaves and roasted red pepper coulis and served on toasted ciabatta. \$9

Meatloaf Sandwich

Select one of the following topping combinations to adorn your sandwich. Each has a large slab of our homestyle meatloaf on a ciabatta bun, and comes with choice of oriental slaw, cottage cheese, smashed potatoes, or kettle chips.

The Lone Star-Tangy barbeque sauce, crisp bacon, chopped onion and crunchy dill pickles. \$10

River Bend- Sauteed mushrooms, red onions, and melted swiss cheese. \$10

Buffalo Bill- Melted cheddar, pickle, mustard, onion, lettuce, tomato, and mayo. \$10

We can substitute veggie burger for meatloaf

Split Plate Charge \$2

Soups

\$4 cup \$6 bowl

Canadian Cheese - Just like mom used to make. This is a rich cheesy soup with real bacon bits.

Freda's Chicken & Dumplings - Our family heirloom recipe handed down for three generations. Delectable dumplings with shredded chicken in a thick broth.

Suppers

Served all day long, each supper is served with sauteed fresh vegetables, horseradish smashed potatoes, and a slice of homemade bread.

Beef Wellington- Tender 6 oz Angus center cut sirloin with minced mushrooms and shallots wrapped in flaky puff pastry and baked till golden brown. Served with a green peppercorn cream sauce. \$19

Naked Steak - Juicy 6oz Angus center cut sirloin grilled to order. \$16

Rare = red center. Medium = pink center.

Well = brown center.

Dress your naked steak with the following toppings for \$2 each: blue cheese crumbles, sauteed onions, sauteed mushrooms.

Chicken & Ham Bake - A casserole of chicken, ham, water chestnuts and mushrooms slowly simmered in a rich sherry cream sauce, then topped with toasted bread crumbs and swiss cheese. \$15

Iowa Chop- 12oz Iowa cut pork chop dredged with seasoned flour, pan fried and oven baked until tender and juicy, then topped with a rosemary butter pan reduction. \$17

Meatloaf Supper - Our homestyle meatloaf served supper style smothered with savory gravy. \$14

Catch of the Day

Ask your server about today's fresh fish.

Pastas

Add a Grilled Chicken Breast \$4

Greenie Linguine - Spinach linguine with garden fresh basil and cilantro, garlic pesto, and artichoke hearts. A divine vegan friendly recipe. Very tasty. \$13

Wild Mushroom Ravioli- Roasted porcini and cremini mushroom ravioli served in a rich gorgonzola cream sauce. \$14

Sweets

Homemade Ice Cream - Every day we make a fresh batch of ice cream from scratch. Ask about today's flavor. \$4

Fresh Baked Pie - Light flaky crust with fresh seasonal fruit. Ask about today's flavors. \$5

Bavarian Chocolate Cake- Moist chocolate cake layered with white cream frosting. \$5

Orange Crêpes - Tender crêpes with sweet orange crème filling, gently warmed in orange-caramel pecan sauce. \$6

Sippers

\$2 (sodas, tea, and coffee are bottomless) Coke, Diet Coke, Sprite, Root Beer, Cherry Coke, Cherry Sprite, Iced Tea, Regular and Decaf Coffee, Assorted flavors of Hot Tea, Hot Cocoa (ask for real whipped cream)

Apple Juice, Cranberry Juice, Pineapple Juice, Orange Juice, Grapefruit Juice, Grape Juice.

Red Hat Refresher- Grape juice and sprite topped with cherries. \$3

Green River - The soda fountain classic \$3

Iced Coffee - Strong brew shaken with sugar and cream. \$2

Milkshakes

chocolate, strawberry, coffee, or vanilla \$4

Turn the page to see our bar menu

Cocktails

Our full service bar can make just about anything your heart desires... but these are some of our specialties

Ice Cream Drinks

Mississippi Mudslide - Baileys Irish Cream, Godiva, and Kalua \$9

Pink Squirrel - Crème de Noyaux and Crème de Cacao \$9

Golden Cadillac - Galliano and Crème de Cacao \$9

Grasshopper - Green Crème de Menthe and Crème de Cacao \$9

Classic Summer Cocktails

Homemade Limoncello - Made with Absolute 100 and the zest from 15 lemons, served up icy cold. \$6

Diamond Hitch - Gin and bitters topped with sparkling wine and a lemon twist. A real thirst quencher. \$9

Bloody Mary - Mandy's famous recipe is now available with our homemade spicy pepper vodka.

Please let your server know how hot you would like your bloody, mild to the temperature of the sun. \$7

Fresh Mint Mojito - Barbados Rum muddled with mint leaves, pure cane sugar, and our fresh squeezed sour mix. \$7

Madison Apple - Travis Hasse's Apple Pie Liqueur and Sprite served on the rocks. \$6

Wine

House - Salmon Creek, California

Merlot, Pinot Noir, Cabernet Sauvignon, Chardonnay, White Zinfandel, Pinot Grigio \$4 glass, \$15 bottle

Champagne splits \$6

½ Bottle of Moscato- \$12

Arancio, Grillo, Sicily \$6 glass, \$24 bottle

An elegant and fruity varietal. Perfect for summer

Fronterra, Riesling, Chile \$5 glass, \$20 bottle

Floral notes mixed with hints of peach and mango

Matua, Sauv. Blanc, New Zealand \$7 glass, \$28 bottle

Fruit driven with classic Marlborough acidity

La Crema, Chardonnay, California \$8 glass, \$30 bottle

Vibrant citrus laced with butterscotch and clove

Acre, Cabernet, California \$8 glass, \$30 bottle

Blackberry, espresso, and toasty oak flavors

Salmon Run, Petit Noir, New York \$8 glass, \$30 bottle

Hints of violet, backed by plum and cherries

Bottles

Inkberry, Shiraz Cabernet, Australia \$26

"inky" berries display superb aromatics and rich fruit

Broquel, Malbec, Argentina \$30

Beautiful balance of ripe tannins with a long finish

Slingshot, Cabernet, Napa Valley California \$38

Blackberries, fresh roasted coffee, and caramel flavors

Melini, Chanti Classico Issasi, Italy \$30

Dry, fine, and full, with lingering almond and raspberry

Vina Zaco, Tempranillo Rioja, Spain \$38

Cherry flavors framed by smoky chocolate oak

Twisted Sister, Zinfandel, California, \$45

Silky textured tannins complimented by oak nuances

Luchador, Shiraz, Australia \$30

A wine that will body slam your tongue

Bovila, Cahors, France, \$36

Deep, dry, earthy red, pairs well with rich foods

Chat. St. Michelle, Merlot, Washington \$38

Black cherry, cola, leather and spice notes

Chateau Julian, White Bordeaux, France, \$35

Apple aromas with strong grapefruit flavors

St. Francis, Chardonnay, California \$35

100% chardonnay, rich and buttery

Beer

On Tap- Sheeps Head IPA, Blue Moon, Michelob Ultra \$3

Domestic Bottles- Budweiser, Bud Light, Miller Lite, Coors Light, Lienenkugel Summer Shandy, O'douls \$3

Import & Micro-brew Bottles- Stella Artois, Heineken, Corona, Negra Modelo, Fat Tire, Ranger IPA, Goose Island 312 Urban Wheat, Sam Adams Lager, New Castle, Bass Ale, Guinness Draught \$4

18% gratuity may be added to parties of 6 or more