

Starters

Smoked Trout Mousse* - Flaked Washington state smoked trout whipped into a light & fluffy spread with ricotta cheese, fresh horseradish, scallions, & dill, served with garlic bagel crisps, cucumbers, & fresh lemon wedges. \$6

Roasted Red Pepper Hummus* - A generous portion of our "made from scratch" roasted red pepper hummus, drizzled with extra virgin olive oil & served with warm pita bread & fresh vegetables. \$6

Thai Corn Fritters - Sweet corn kernels pan fried in a red curry paste served with a sweet chili dipping sauce. \$6

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

Oysters on the ½ Shell* - 6 oysters served with our homemade cocktail sauce. \$8

Salads

Homemade dressings- Ranch, Maytag Blue Cheese, Italian Vinaigrette, Russian, Zesty Garlic

Add a grilled chicken breast or shrimp to any salad for \$4

House Salad* - Romaine lettuce, red & green pepper, red onions, radishes, & fresh mozzarella. Your choice of dressing. \$5

Southwest Shrimp Salad - Sauteed shrimp (or a grilled chicken breast) top a bed of romaine lettuce with crispy tortilla strips, corn, onion, tomato, & cilantro salsa with a spicy lime ranch dressing. \$10

Kris's Cranberry Salad* - Romaine lettuce, blue cheese crumbles, red onion, pecans & cranberries topped with a light cranberry vinaigrette. \$10

Cobb Salad* - Crisp romaine lettuce topped with hard boiled egg, blue cheese crumbles, crispy real bacon bits, avocado, tomato, & chicken. Your choice of dressing. \$10

Greek Salad - Crisp romaine lettuce, feta cheese, cucumbers, tomatoes, red onions, and kalamata olives, with a light vinaigrette, topped with hot gyro meat. \$10

Sandwiches

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

Substitute cup of soup for your side for \$2

Chicken Sandwich* - Grilled chicken breast topped with prosciutto, swiss cheese, lettuce, & tomato served on a brioche bun. \$10

Asparagus Sandwich* - Crisp asparagus spears, roasted red peppers, arugula, & cream cheese on pumpnickel bread with lemon aioli. \$9 Add bacon \$1

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

Veggie Pita - Sauteed asparagus, artichokes, mushrooms, onion, garlic, roasted red pepper, & feta cheese, served in a warmed pita. \$9

Vegan Burger - Grilled vegan patty of mushroom, onions, black beans, bulgar wheat, & corn, topped with sliced avocado, tomato, onions, & cilantro, served on a brioche bun. \$9

Mom's Gourmet Grilled Cheese - Cheddar, swiss, & muenster cheeses stacked high in thinly sliced bread & grilled to gooey goodness. \$9 Add bacon \$1

Meatloaf Sandwich

Select one of the three following topping combinations to adorn your sandwich, or get it plain. Each has a large slab of our homestyle meatloaf on a brioche bun, & comes with choice of tabouli, cottage cheese, horseradish smashed potatoes, or kettle chips.

The Lone Star-Tangy barbeque sauce, bacon, onion & crunchy dill pickles. \$11

River Bend- Sauteed mushrooms, red onions, & melted swiss cheese. \$11

Buffalo Bill- Melted cheddar, dill pickles, mustard, onion, lettuce, tomato, & creamy mayo. \$11

Split Plate Charge \$2

Soups

\$4.5 cup \$6 bowl

Smoked Gouda* - Creamy & smokey gouda cheese complimented with roasted red peppers.

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

Trudy's Gazpacho* - In honor of LeClaire's Trudy Rogers, this cold soup with a cream base will refresh you on a hot day with cherry tomatoes, green grapes & bell peppers with cilantro.

Suppers

Suppers are served all day long, but they do take some time to prepare. Served with sauteed fresh vegetables, horseradish smashed potatoes (unless stated otherwise) & bread.

Beef Wellington- Tender 6 oz Angus center cut sirloin with minced mushrooms and shallots wrapped in flaky puff pastry, baked till golden brown, topped with a green peppercorn cream sauce. \$20.95

Naked Steak - Juicy 6oz Angus center cut sirloin grilled to order. \$18.95

Port of LeClaire* - Grilled chicken breast in our scrumptious Ms.ississippi Port sauce (using Wide River Winery Port), onions, & garlic, served with wild rice and vegetables. \$16.95

Duck Breast - Tender & juicy Maple Leaf Farms duck breast topped with a blueberry reduction & served with tabouli & vegetables. \$18.95

Iowa Chop- French cut bone in pork chop, marinated in chipotle & brown sugar, & then grilled to perfection. \$18.95

Meatloaf Supper* - Our homestyle meatloaf served supper style smothered with savory gravy. \$14.95

Heart & Sole - Flaky white sole filet, artichoke hearts, fresh dill, & an herbed butter, wrapped in parchment paper & baked. Served with wild rice and vegetables. \$15.95

Here at the Crane & Pelican we proudly prepare each dish to order, but this does take some time. If you are in a hurry please consider ordering one of the * items.

Sawyer Beef

We are proudly partnering with Sawyer farms in Princeton Iowa to offer you locally raised beef. Ask your server about today's Sawyer Steak Feature.

Pastas

Add a Grilled Chicken Breast \$4

Pasta Della California - This healthy & vegan friendly dish has fettuccine noodles with avocado slices, arugula, cilantro, sun dried tomato, shitake mushrooms, & broccoli florets tossed in a white wine chili & lime sauce. \$14.95

Lobster Mac & Cheese - Pasta shells, lobster meat, cremini mushrooms, & red peppers in with smoked gouda & cheddar cheese alfredo sauce, topped with bread crumbs and baked until bubbly. \$18.95

River Baron Rigatoni - Tender rigatoni tubes tossed with a creamy tomato vodka sauce made with River Baron Vodka. \$16.95

Sweets

Homemade Ice Cream* - Ask about today's flavors. \$4/scoop

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

Chocolate Cake* - Moist chocolate cake layered with rich chocolate frosting. \$6

Carrot Cake* - A huge slab of our moist & dense traditional carrot cake. \$6

Orange Crêpes - Two tender crêpes with sweet orange crème filling, gently warmed in orange-caramel pecan sauce. \$7

Sippers

Coke, Diet Coke, Sprite, Root Beer, Cherry Coke, Fresh Brewed Iced Tea \$2.5 **Bottomless**

Regular & Decaf Coffee, Hot Tea \$2.5 **Bottomless**

Gingerale, Gingerbeer \$2.5

Great River Rootbeer \$3.5 Rootbeer float \$6.5

Hot Cocoa, French Vanilla Cappuccino \$3

Juices - Apple Juice, Cranberry Juice, Pineapple Juice, Orange Juice, Grapefruit Juice, Grape Juice, Lemonade, \$3

Green River - The soda fountain classic \$3

Shakes - Chocolate, Strawberry, Rose, Coffee, or Vanilla \$4

Turn the page to see our bar menu