

## Starters

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

**Hummus\*** - A generous portion of our "made from scratch" garlic hummus, drizzled with extra virgin olive oil and served with warm pita bread and 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, and creamy chevre, then gently warmed through. \$5

## Salads

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

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

**House Salad\*** - Romaine lettuce, red and green pepper, red onions, radishes, and 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, and cilantro salsa with a spicy lime ranch dressing. \$10

**Kris's Cranberry Salad\*** - Romaine lettuce, blue cheese crumbles, red onion, pecans and 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, and 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

**Split Plate Charge \$2**

## Sandwiches

with choice of cucumber salad, 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 a toasted ciabatta bun. \$10

**Asparagus Sandwich\*** - Crisp asparagus spears, roasted red peppers, arugula, and cream cheese on pumpernickel 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 and tzatziki sauce. \$10

**Veggie Pita** - Sauteed red & green peppers, mushrooms, zucchini, onions, artichokes, tomatoes, garlic, and feta cheese, served in a warmed pita. \$9

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

**Mom's Gourmet Grilled Cheese** - Cheddar, swiss, and muenster cheeses stacked high in thinly sliced bread and 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 ciabatta bun, and comes with choice of cucumber salad, cottage cheese, horseradish smashed potatoes, or kettle chips.

**The Lone Star**-Tangy barbeque sauce, crisp bacon, chopped onion and crunchy dill pickles. \$11

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

**Buffalo Bill**- Melted cheddar, pickle, mustard, onion, lettuce, tomato, and mayo. \$11

## Soups

\$4.5 cup \$6 bowl

**Smoked Gouda\*** - Creamy and 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.

**Soup Du Jour\*** - Ask about our soup of the day.

## 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) and 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. \$19

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

Rare = red, medium = pink, well = brown

**Port of LeClaire** - Grilled chicken breast in our scrumptious tawny port, onions, & garlic cream sauce served with wild rice and vegetables. \$16

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

*This dish is served with vegetable and bread only.* \$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

**Heart & Sole** - Flaky white sole filet, artichoke hearts, fresh dill, and an herbed butter, wrapped in parchment paper and baked. Served with wild rice and vegetables. \$14

**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 grass fed beef. Ask your server about today's Sawyer Steak Feature.

## Pastas

Add a Grilled Chicken Breast \$4

**Pasta Della California** - This healthy and vegan friendly dish has fettuccine noodles with avocado slices, arugula, cilantro, sun dried tomato, shitake mushrooms, and broccoli florets tossed in a white wine chili and lime sauce. \$14

**Lobster Mac & Cheese** - Pasta shells, lobster meat, cremini mushrooms, and red peppers in with smoked gouda & cheddar cheese alfredo sauce, topped with bread crumbs and baked until bubbly. \$16

**River Baron Rigatoni** - Tender rigatoni tubes tossed with a creamy tomato vodka sauce made with River Baron Vodka. \$14

## 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 and 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

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, coffee, or vanilla \$4

*Turn the page to see our bar menu*

