

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

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

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.

Turn the page to see our bar menu

