

## Starters

**Hummus Plate**– Your choice of garlic or cranberry hummus, drizzled with extra virgin olive oil & served with warm pita bread & vegetables. \$7.95

**Thai Corn Fritters** – 3 fritters of sweet corn kernels pan fried in a red curry paste served with a sweet chili dipping sauce. \$6.50

**Welsh Rarebit** – Rich dip made with havarti, gruyere, & parmesan, Blue Moon Belgian Ale, & Boetjes stone ground mustard, served with grilled baguette bread. \$6.95

**Crab Dip** – This hot cream cheese dip has real crab claw meat seasoned with Old Bay, topped with a parmesan crust, garnished with chives, served with our home-made pita chips. \$9.95

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

## Salads

**Dawley House Salad** – Crisp romaine lettuce with red onion, tomato, & cucumber. Your choice of Maytag blue cheese, red wine vinaigrette, ranch, or garlic dressing. \$5.50

**Caesar Salad** - Crisp romaine lettuce tossed with croutons, parmesan cheese, and our home-made classic caesar dressing topped with a parmesan Crisp. \$6

**Southwest Shrimp Salad** – Sautéed 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 full, \$6.95 half

**Steak & Blue Salad** – Mixed greens, blue cheese crumbles, slices of sirloin steak tossed with a sweet Red Wine Vinaigrette. \$12.95 full, \$9.95 half

**Cobb Salad** – Crisp romaine lettuce, egg, blue cheese crumbles, bacon, avocado, tomato, & chicken. Your choice of Maytag Blue cheese, Red Wine Vinaigrette, Ranch, or Garlic dressing. \$11 full \$7.95 half

## Sandwiches

with choice of sandwich side  
Sandwich Split Plate Charge \$2

**Chicken Sandwich** - Grilled chicken breast topped with bacon, swiss cheese, avocado and chipotle mayonnaise, served on a ciabatta bun. \$11

**Beef Tenderloin Sandwich** – Thin strips of prime angus beef tenderloin, topped with swiss cheese, sautéed red onions, arugula, & tomato, served with a horseradish mayo on a ciabatta bun. \$13

**Asparagus Sandwich** – Asparagus spears, roasted red peppers, arugula, & cream cheese on pumpnickel bread with lemon aioli. \$10  
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

**Chicken Salad Sandwich** – Diced chicken with almonds, cranberries, bacon, onion, & celery in a creamy dressing served on a croissant. \$11

**Korey's Veggie Burger** – House made 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. \$10

**Croque Sabina** – Pancetta ham, tomato, & dill havarti served open-faced on sour dough bread crusted with gruyere cheese topped with a sunny side up fried egg and a mornay sauce. \$12

**Portabella Sandwich** – Portabella mushroom cap basted in a red wine vinaigrette & roasted, served on a ciabatta bun & topped with swiss cheese and a garlic hummus spread. \$10

## Meatloaf Sandwich

Select one of the three following toppings to adorn your sandwich, or get it plain. Each option has our meatloaf on a brioche bun, & comes with choice of a sandwich side.

**The Lone Star**-Tangy barbeque sauce, bacon, onion & crunchy dill pickles. \$12

**River Bend**- Sautéed mushrooms, red onions, & melted swiss cheese. \$12

**Cody Road**- Cody Road Bourbon glaze garnished with fresh parsley & topped with onion straws. \$12

## Sandwich sides

cole slaw, cottage cheese, goat cheese smashed potatoes, creamy risotto, 3 cheese polenta, or kettle chips.

Gluten free bread available upon request for \$1

Substitute cup of soup for your side for \$2

## Chef's Burger

Chef's choice of toppings on a 1/2 pound Sawyer Farms ground beef patty served on a brioche bun with your choice of sandwich side. \$12

## Soups

\$4.5 cup \$6 bowl

**Sawyer Beef Chili** – Our chef's traditional beef chili recipe with kidney beans.

Top with cheese & onions for \$.50

**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

Served all day long! Supper split plate charge \$5

**Ribeye** – Beautifully marbled 14 oz hand cut prime ribeye seasoned with chef's special blend & served with 3 cheese polenta, sauteed fresh vegetables, & bread. \$25.95

**Filet of Beef Tenderloin** – 6oz Melt in your mouth, tender, flavorful steak wrapped in applewood smoked bacon grilled to order & served with grilled asparagus, goat cheese smashed potatoes, & bread. \$26.95

**Open Faced Roast Beef** – Slow roasted, until it melts in your mouth, beef from Sawyer Farms served open faced on our rollerdam red beer bread with home-style smashed potatoes & smothered in savory gravy, served with roasted vegetables. \$16.95

**Iowa Cut Pork Chop** – Thick bone-in Iowa cut pork chop dredged & pan seared drizzled with an herbed butter., served with mushroom risotto, vegetables, & bread. \$17.95

**Meatloaf Supper** – A huge slab of our meatloaf served supper style smothered with savory gravy, served with homestyle smashed potatoes, sauteed fresh vegetables, & bread. \$14.95

**Pecan Crusted Salmon** – 10 oz cut of Atlantic Salmon baked with a crunchy pecan crust, topped with a blueberry compote, served with goat cheese smashed potatoes, sauteed fresh vegetables, & bread. \$17.95

**Chicken Supper** – Butterflied chicken breast grilled and glazed with a sweet apricot sauce, served with goat cheese smashed potatoes, vegetables, & bread. \$17.95

## Chef's Vegan Entree

**Curried Cauliflower** – Spicy curried cauliflower with a garbanzo bean roux, parsnips, carrots, and coconut milk. \$14.95

## Pastas

Gluten Free Penne available \$1

Pasta split plate charge \$3

**Creamy Bolognese** - Penne pasta tossed in a creamy bolognese sauce with italian sausage and our home-made marinara, topped with slices of Italian Rope sausage. \$18.95

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

**Rustic River Baron Pasta** – Angel hair noodles topped with a rustic tomato sauce splashed with River Baron Vodka. \$12.95

Add Sawyer beef & pork meatballs \$2.95

## Sweets

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

**Root Beer Float** – Our homemade ice cream with Great River Brewery's root beer. \$6.50

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

**Kahlua Chocolate Cake** – Dense & Moist chocolate cake with a hint of coffee liquer and chocolate frosting \$6

**Carrot Cake** – Rich carrot cake with crunchy walnuts and layers of cream cheese frosting. \$6

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

## Sippers

**Bottomless** -Coke, Diet Coke, Sprite, Root Beer, Cherry Coke, Fresh Brewed Iced Tea Regular & Decaf Coffee, Hot Tea \$2.5

**Single Servings** -Gingerale, Gingerbeer \$2.5  
Great River Root Beer \$3.5

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

**Green River** – The soda fountain classic \$3

## Cocktails

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

**Homemade Limoncello** – Absolute 100 vodka & the zest from 15 lemons, this digestif is served up for sipping in an authentic Italian Limoncello glass. \$4

**Brandy Flip** – Christian Brothers Brandy, cream, & egg whites shaken to frothy goodness and topped with freshly grated nutmeg. \$7

**Ward 8** – Jim Beam Bourbon shaken with simple syrup, fresh lemon juice, and a splash of grenadine, served with a lemon wedge & cherry garnish. \$7

**Mojito** – Fresh mint muddled with Mount Gay Barbados Rum, sugar, & home-made sour mix. \$7

**Dark & Stormy** – This highball is made with Meyers Dark Rum & ginger beer, garnished with a lime. \$6

**California Rootbeer** – Galliano, Kahlua, soda water and a splash of Roller Dam Red Beer. \$7

**Blue Bubbler** – Champagne with Blue Curacao. \$7



MISSISSIPPI RIVER  
DISTILLING COMPANY

**These recipes all use Mississippi River Distillery products made right here in LeClaire!**

**French Martini** – River Baron Artisan Spirit, pineapple juice, & Chambord, shaken until it has a nice foam on top, served up. \$7

**Christmas Collins**– River Rose Gin, Fresh Sour Mix, & soda water with a dash of Green Crème de Menthe garnished with a cherry. \$7

**River Rose Gibson**- River Rose Gin shaken & served up in a vermouth washed glass, garnished with our homemade pickled cocktail onions. \$7

**LeClaire Snow Day** – River Baron Vodka, Rumchata, and frangelico served on the rocks with freshly grated nutmeg on top. \$8

**Cody Road Blizzard**– Cody Road Bourbon, cranberry juice, lemon juice, and simple syrup served with over crushed ice.

## Wine by the glass

We have more wines by the bottle. Ask your server to see the full wine list.

**Salmon Creek**, Pinot Noir, California, \$5 gl, \$17 btl

**CK Mondavi**. Cabernet, Zinfandel, Merlot, Chardonnay, White Zinfandel, Pinot Grigio, California, \$5 gl, \$17 btl

**Rosemount**, Shiraz, Australia, \$7 gl, \$26 btl

**La Crema**, Chardonnay, California, \$8 gl. \$28 btl

**Jakob Demmer**, Riesling, Germany, \$5 gl, \$20 btl

**Mossimo**, Sauv. Blanc, New Zealand, \$7 gl, \$26 btl

**Ruinite Split**, Moscato, Italy \$6

**Salmon Creek Split**, Sparkling, California, \$6

## Local Wines

We proudly feature wines from Wide River Winery: Felony Red or Ms. D'meanor White - \$6 gl/\$20 btl

## Beer

**On Tap**- Sierra Nevada Rye IPA, Blue Moon, and Rollerdam Red \$4 pints

**Bottles**- Bud Light, Miller Lite, Coors Light, O'douls (N/A)\$3 Stella Artois \$4

**Midwestern Brews** -Dark Side Vanilla Porter, Farmer Brown, Dos Pistoles, Blonde Fatale, Uncommon Stout, Mississippi Blonde, Hop Wrangler, Red Rambler, Domino Effect \$4

**Ciders & Ale** - Strawberry & Apple Cider, Cranberry & Apple Cider, Red's Apple Ale \$4