



THE CRANE & PELICAN CAFE

Welcome to the Crane & Pelican. We are taking every precaution to keep you safe, and we pride ourselves in offering unique, private dining options. We also offer this menu for curbside pick up. Call us at 563-289-8774. Check our website

www.craneandpelican.com

to see our most current menu.

Thank you for supporting small business!

Starters

Onion Fritters – Cornmeal onion fritters served with a horseradish sauce. \$6.95

Spinach Artichoke Dip – Cream cheese spinach artichoke dip with pita chips. \$6.95

Fried Cheese Curds– White cheddar cheese curds breaded & fried with a chipotle ranch dipping sauce. \$6.95

Soups

Tomato & roasted red pepper soup – Chef's special recipe. \$3.95 cup \$4.95 bowl

Soup Du Jour – Our from scratch soup. \$3.95 cup \$4.95 bowl

Salads

Garlic Salad – Romaine lettuce, garlic chips, & shaved Parmesan tossed in our house garlic dressing. \$6.95 half/ \$8.95 full

Orange Chicken Salad– Marinated grilled chicken breast on arugula blended with romaine, topped with pistachios, mandarin oranges, dried cranberries, & water chestnuts, drizzled with a peanut dressing. \$10.95 half/ \$15.95 full

Sandwiches

With your choice of kettle chips, smashed potatoes, or mushroom risotto

Asparagus Sandwich – Blanched asparagus with cream cheese, lemon aioli, roasted red peppers, & arugula on pumpernickel. \$11.95

Rueben – Corned beef on Pumpernickel topped with swiss cheese, thousand island, & saurkraut. Served hot & melty. \$13.95

Meatloaf Sandwich - A slab of our from scratch meatloaf with sauteed onions & mushrooms, swiss cheese, & two strips of bacon on a ciabatta bun. \$14.95

Suppers

Available at lunch/dinner

Mom's Meatloaf – A huge slice of meatloaf topped with a red wine demi-glace served with smashed potatoes, & grilled asparagus. \$15.95

Lobster Mac & Cheese - Lobster, roasted red peppers, & wild mushrooms with pasta shells, smoked gouda, & cheddar cheese topped with bread crumbs. \$22.95 Lunch Portion \$16.95

**now available with Beef Brisket too*

Toasted Pecan Salmon – Salmon Filet topped with toasted pecans & a blueberry compote served with mushroom risotto, & grilled asparagus. \$20.95

Parmesan Crusted Chicken – Tender chicken breast coated with parmesan & panko, topped with a dijon & white wine sauce, served with mushroom risotto & grilled asparagus. \$19.95

Brisket Supper – Our slow roasted beef brisket with smashed potatoes open faced on our soda bread dripping with our pan gravy, served with grilled asparagus drizzled with hollandaise. \$26.95

Shrimp & Angel – Large sauteed shrimp & mushrooms in a cognac cream sauce with angel hair pasta with freshly grated parmesan cheese on top. \$17.95

Sweets

Orange Crepes – Sweet, delicate crepe filled with an orange cream cheese smothered in a decadent orange liqueur caramel sauce. \$7.95

Homemade Ice Cream – We always have real vanilla ice cream and a unique flavor. \$4/scoop add hot fudge \$1.95

Tiramisu – Espresso & rum soaked lady fingers topped with a whipped mascarpone & espresso powder. \$6.95

Baked Rhubarb – Rhubarb & strawberries baked in a caramel sauce topped with granola served with a scoop of our homemade vanilla ice cream. \$7.95

Ice Cream Drinks

Mississippi Mudslide, Grasshopper, Golden Cadillac, Pink Squirrel \$10

Beverages

Bottomless - Coke, Diet Coke, Sprite, Cherry Coke, Cherry Sprite, Iced Tea, Hot tea, Lemonade, Regular & Decaf Coffee. \$3
Pure Cane Sugar in a Glass Bottle -
IBC Rootbeer, IBC Cream Soda \$3

Juices – Apple, Cranberry, Orange, Grapefruit, Grape, Pineapple \$3

Beer

On Tap – Green Tree Mango me Hoppy, Back Road Stout, Blue Moon Ale, \$6/pint

Bottles – Bud Light, Coors Light, O'douls (N/A) \$4

Exile-Hannah wheat, Ruthie IPA, Beatnik Sour, *Front Street* - Raging River IPA, Cherry Bomb, Pineapple Radler, *Big Grove* Double Blackberry Sour, Boomtown, *Mill Stream* - Schild Brau Amber, *Sam Smith* - Porter - \$6

Lindemans - Peach/Raspberry Lambic, \$6.50

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Wine

Salmon Creek Pinot Noir - \$5.95/glass, \$19.95/bottle

CK Mondavi, Cabernet, Merlot, Chardonnay, White Zinfandel, Pinot Grigio - \$5.95/glass, \$19.95/bottle

La Crema, Chardonnay - \$8.95/glass, \$32.95/bottle

Brancott, Sauvignon Blanc, \$7.95/glass, \$28.95/bottle

Jacobs Creek, Shiraz \$6.95/glass, \$26.95/bottle

Moscato split - \$7 Prosecco Split - \$7

Salmon Creek Brut Split - \$8

Yellow Tail Bubbles - \$25/bottle

Wide River Winery - Felony Red/Ms D'meanor

White - \$7.95/glass \$28.95/bottle

Cocktails

We can make anything your heart desires but here are some of our specialties.

Pomegranate Sangria – Mandy's famous red wine sangria. \$6/glass \$10 small carafe, \$18 large carafe

Rusty Nail - Scotch, Drambuie on the rocks with a lemon twist. \$8

LeClaire Snow Day – River pilot, rumchata, lowish cream with fresh grated nutmeg on top \$8

River Rose Gimlet – River Rose gin on the rocks with rose's lime and a fresh lime wheel garnish. \$8

The Top Shelf

Now accepting reservations for the top floor of the Crane & Pelican of up to six guests. Enjoy the fabulous view & a private dining experience unlike any other. Tuesdays, Fridays & Saturdays, menu must be prearranged. See the website for more details.

Call 563-289-8774 to make a reservation, tell them you want the top shelf.

