



THE CRANE & PELICAN CAFE

Welcome to the Crane & Pelican. We are taking every precaution to keep you safe, & we pride ourselves in offering unique, private dining options. We also offer this menu for curb side pick up. Call us at 563-289-8774. To see our most current menu go to

www.craneandpelican.com

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

3 Bean Chili– Chef's special recipe. \$3.95 cup \$4.95 bowl

Soup Du Jour – Made 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, & drizzled with a peanut dressing. \$10.95 half/ \$15.95 full

Sandwiches

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

Salmon Sandwich – Grilled Salmon with caper lemon cream cheese, red onion, & lettuce, on toasted pumpernickel. \$14.95

Reuben – Corned beef on pumpernickel topped with Swiss cheese, thousand island, & sauerkraut. Served hot & melty. \$14.95

Meatloaf Sandwich - A slab of our from scratch meatloaf with sauteed onions & mushrooms, swiss cheese, & two strips of bacon on a brioche 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, & brussel sprouts. \$15.95

Lobster Mac & Cheese - Lobster, roasted red peppers, & wild mushrooms with cavatappi pasta, 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, & brussel sprouts. \$20.95

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

Pumpkin Turnover – Pumpkin & cream cheese filling wrapped in puff pastry and baked, served with a scoop of vanilla ice cream. \$6.95

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 Root beer, IBC Cream Soda \$3

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

Beer

On Tap – *Green Tree* Mango Me Hoppy, *Millstream* Back Road Stout, *Front Street* Cherry Bomb Blonde \$6/pint

Bottles – Bud Light, Coors Light, O'Douls \$5
Exile-Hannah wheat, Ruthie, Beatnik Sour, *Front Street* - Raging River IPA, Mahalo Pineapple Radler, *Big Grove* - Boomtown,

Mill Stream - Schild Brau Amber, Great Pumpkin Stout, *Lion Bridge* – Compensation, *Bent River* – Sweet Potato Ale \$6

Lindemans - 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

Wente, Chardonnay - \$8.95/glass, \$32.95/bottle
Grillo. Sicillian White Blend, \$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, Iowish Cream with fresh grated nutmeg on top. \$8

Vanilla White Russian – Vanilla infused vodka with Kahlua & cream. \$8

The Top Shelf

Now accepting reservations up to six guests for the top floor of the Crane & Pelican. Enjoy the fabulous view & a private dining experience unlike any other. Tuesdays, Thursdays & 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".

