



# 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 curbside pick up. Call us at 563-289-8774. To see our most current menu go to

**[www.craneandpelican.com](http://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

**Cream of Broccoli Soup** – 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, & 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*

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

**Rueben** – 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, & broccoli. \$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, & broccoli. \$20.95

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

**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, Pineapple Radler, *Big Grove* - Boomtown, *Mill Stream* - Schild Brau Amber, Great Pumpkin Stout, *Sam Smith* - Porter  
*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".**

