

starters

Stuffed Dates – Chevre, almonds & cranberry filling in 6 gently warmed sweet dates. \$6.95

Hummus Plate – Chef Jeana's from scratch sweet potato hummus with some zip, served with pita chips, celery, tomatoes, & asparagus. \$6.95

Spinach & Artichoke Dip – Warm cream cheese dip with spinach, artichokes, & pita chips. \$7.95

salads

Add Chicken or Shrimp \$4.95

Beet Salad – Oven roasted beets on a bed of arugula with pistachios & a balsamic vinaigrette, topped with fried goat cheese.
\$10.95 full \$7.95 half

Dawley House Salad – Tri color tomatoes with crumbled bacon, & shredded sharp cheddar on a bed of mixed greens with balsamic vinaigrette or house ranch.
\$9.95 full \$6.95 half

Garlic Salad – Vampires Beware. House garlic dressing, tossed with romaine lettuce, Melba toast, & shaved parmesan cheese.
\$9.95 full \$6.95 half

soups

Dill Pickle Soup – Chef Jeana's specialty. Cream base with bright & crunchy Schwartz pickles. \$3.95 cup \$4.95 bowl

Soup of the Day
3.95 cup \$4.95 bowl

sandwiches

with your choice of side

Croque Daniel/Sabina – Our Dawley house version of the infamous Croque Monsieur/Madame is back by popular demand. Black forest ham open faced on sour dough with a cherry tomato jam, topped with Swiss cheese & a béchamel sauce. Croque Daniel. \$13.95
Add a fried egg for a Croque Sabina \$15.95

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

Asparagus Sandwich – A Crane & Pelican favorite. Blanched asparagus on pumpernickel bread with cream cheese, lemon aioli, roasted red peppers, & arugula. (Sub Hummus to make it vegan) \$12.95

Chicken Salad Sandwich – Oven roasted chicken with dried cranberries, bacon, toasted almonds, & celery in creamy dressing on a buttery croissant.
\$13.95

sides

Add an extra side for \$4.95

Twice baked potato, Smashed Yams, Mushroom Risotto, Sweet Corn Salad, South Side Kettle Chips

Become a Picker

Pick any combination of a half salad, half sandwich (limit 1 per order), or soup cup.

Pick 2 - \$13.95

Pick 3 - \$15.95

Suppers

Served any time

Pecan Crusted Salmon – Grilled salmon filet topped with toasted pecans, complimented with a blueberry compote, served with mushroom risotto & seasonal vegetables. \$20.95

Cajun Pasta – Rigatoni noodles in a Cajun cream sauce with blackened chicken breast or sautéed shrimp. \$19.95 Dinner \$12.95 Lunch

Mom's Meatloaf – A huge slice of mom's meatloaf topped with a mushroom & red wine demi-glace, served with a twice baked potato & seasonal vegetables. \$15.95

The Grouch – Filet of beef tenderloin steak grilled to order topped with lobster, sautéed asparagus spears, & béarnaise served with a twice baked potato & seasonal vegetables. \$35.95

Lobster Mac & Cheese – Cavatappi pasta in a smoked Gouda & cheddar cheese sauce with mushrooms, roasted red peppers, & lobster, topped with panko & baked until bubbly. \$24.95 Dinner \$15.95 Lunch



Sweets

Orange Crepes – Sweet thin crepe filled with an orange crème filling & warmed in a caramel pecan sauce. \$10.95

Cherry Turnover – Sweet cherry filling wrapped with flaky puff pastry. \$7.95

Homemade Ice Cream – A Crane & Pelican staple. We always have real vanilla & a unique flavor. \$4.95/scoop
Add to another dessert for \$3.95/scoop

Add our hot fudge \$1.95

Ask about our private party options & check out our website for more information

www.craneandpelican.com

Join us on Friday & Saturday nights for Jazz on the lawn from 5pm-8pm & features from the grill. All ages welcome, tables & chairs are first come first serve.

MAY – AUGUST WEATHER PERMITTING

Beverages

\$3 each

Coke, Diet, Sprite, Root beer, Club Soda, Ginger Ale, Perrier, Roy Rogers, Shirley Temple, Iced Tea, Hot tea, Lemonade, Regular & Decaf Coffee, Hot Chocolate

Hard Seltzers

\$7 each

Plume & Petal – Peach Spritz, Cucumber Spritz
Sauza - Agua Fuerte Grapefruit
Wilson's Orchard – Blueberry, Pineapple

Cocktails

Our full service bar can make almost anything your heart desires... but these are this season's specialties.

Cody Lou– Cody Road Bourbon & Chambord neat in a cordial. \$8.95

Summer Sangria – White wine sangria with soaked honey dew melon balls. \$6.95

Jameson & Ginger – Jameson Irish Whiskey & ginger ale served in a highball on the rocks with a lime garnish. \$8.95

Salty Dog – Highball with a salted rim, River Pilot Vodka & Grapefruit. \$7.95

Irish Kilt – Tullamore Dew Irish whiskey, Scotch, fresh sour mix and orange bitters shaken & served up with lemon garnish. \$8.95

Laura's Cosmo – Citrus Vodka, Cointreau, Rose's Lime, & Cranberry juice shaken & served up with lemon twist. \$7.95

Beer

\$6 each

On Tap – *Green Tree* River Bottom Red, *Front Street* Cherry Bomb Blonde, *Big Grove* Easy Eddy Hazy IPA

Local Brews – *Toppling Goliath* Psuedo Sue, *Front Street* Raging River IPA, *Singlespeed* Tip the Cow Cocoa Espresso Milk Stout, *Sive Cities*, *Bikini Bottom* Pineapple Wheat *Back Pocket*, *Slingshot* Dunkel, *Bubba* Hazy IPA *Exile* Ruthie Lager, *Hannah* Bavarian Style Wheat, *Lion Bridge* Compensation English Mild Ale *Big Grove* Boomtown Golden Ale, *Peace Tree* Red Rambler, *Blonde Fatale*

Wine

CK Mondavi – Cabernet, Pinot Grigio, \$6/glass \$20/bottle

Proverb – Chardonnay, Pinot Noir \$6/glass \$20/bottle

Scarlet Vine – Cabernet \$9 glass \$30/bottle

Maverick – Pinot Noir \$9 glass \$30/bottle

Pine Ridge – Chenin Blanc & Viognier \$9 glass \$30/bottle

Ms. D'meanor, White Blend \$7/ glass \$26/bottle

So Sue Me, Sweet White \$7/ glass \$26/bottle

Dashwood Sauvignon Blanc \$9 glass \$30/bottle

Banshee, Rose \$7/ glass \$26/bottle

Bluefeld, Riesling \$7 glass, \$26 bottle

Moscato Splits \$7/each

Felony Red, Red Blend \$7/ glass \$26/bottle

Cody Road Felony, Barrel Aged \$9/glass \$30/bottle

Salmon Creek, Pinot Noir \$7 glass, \$26 bottle

Don David – Malbec \$9 glass \$30/bottle

Lambrusco – Sweet Red \$7/each