

starters

Hummus Plate – Chef Jeana's from scratch butternut squash hummus, served with gluten free crackers, celery, tomatoes, & broccoli. \$7.95

Iowa Corn Dip – Warm cream cheese dip with sweet corn, & gluten free crackers. \$8.95

salads

Add Chicken or Shrimp \$5.95

Winter Salad – Dried Cranberries, candied pecans, mandarin oranges & feta cheese on a bed of mixed greens tossed in cranberry vinaigrette. \$10.95 full \$7.95 half

Dawley House Salad – Tomatoes with crumbled bacon, & shredded sharp cheddar on a bed of mixed greens with Cranberry vinaigrette or house ranch. \$10.95 full \$7.95 half

Garlic Salad – Vampires Beware. House garlic dressing, tossed with romaine lettuce, Melba toast, & shaved parmesan cheese. \$10.95 full \$7.95 half

soups

Soup of the Day
\$4.95 cup \$5.95 bowl

sandwiches

Served with your choice of side

Grilled Chicken Sandwich – Grilled chicken breast topped with lettuce, tomato, brown sugar bacon, and our buttermilk ranch, on gluten free bread. \$15.95

Portobello Panini – Grilled Portobello cap with pesto & sliced tomato, on our gluten free bread. \$12.95

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

sides

Add an extra side for \$4.95

Loaded Mashed Potatoes, Cheesy Grits, Mushroom Risotto, Roasted Butternut Squash, 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. \$22.95

Steak Diane – Your choice of steak pan seared to order, swimming in this quintessential American pan sauce with brandy, cream, shallots, Portobello & Dijon, served with loaded mashed potatoes & seasonal vegetables. \$39.95

Smothered Chicken Breast – Grilled Chicken breast smothered with sautéed Portobello, onions, & Swiss cheese, served with mushroom risotto, & seasonal vegetables. \$19.95



Sweets

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 Thursday & Friday nights for

LIVE JAZZ from 5:30pm-7:30pm.

Check our website for the full lineup.
We will resume Jazz on the Lawn in the spring!

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
Wilson's Orchard – Blueberry, Pineapple

Cocktails

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

The Big LeClaire – River Pilot Vodka, Kahlua, Butterscotch Schnapps & Iowish Cream served on the rocks. \$9.95

Pomegranate Sangria – Mandy's famous Red wine sangria with soaked Apple & oranges. \$6.95

Southern Comfort Old Fashioned – Muddled orange, cherry, & pure cane sugar cube with Fee Brothers bitters, a splash of soda, on the rocks with Southern Comfort. \$8.95

Rosemary's Rose – River rose Gin & tonic in a highball with a sprig of Rosemary. \$7.95

White Forest – Luxardo Cherry Liqueur, Chocolate Vodka, & Rumchata served on the rocks with a cherry garnish. \$8.95

Margarita Up – Patron Tequila, Grand Marnier & our fresh squeezed sour mix served up with a salted rim. \$12.95

Wine

Margrett's Vineyard –

Cabernet, Red Blend, Zinfandel, Chardonnay
\$9/glass \$30/bottle

Biagio – Pinot Grigio \$7/glass
\$26/bottle

Pine Ridge – Chenin Blanc & Viognier

\$9/glass \$30/bottle

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

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

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

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

JFJ Brut Champagne Splits
\$8

Sparkling Rose Splits \$8

Lambrusco – Sweet Red
\$7/each

Moscato Splits \$7

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

Cody Road Felony, Barrel Aged

\$9/glass \$30/bottle

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

The Velvet Devil - Merlot
\$8/glass \$28/bottle

Bonanza – Cabernet Sauvignon
\$10/glass \$35/bottle