

## STARTERS

### *Roasted Red Pepper Hummus*

Chef Jeana's roasted red pepper hummus served with warm pita bread, celery, tomatoes, & broccoli. \$7.95

### *Savory Lobster Crepes*

Lobster in a warm cream cheese & dill stuffing, wrapped in a sweet crepe, drizzled with a bechamel. \$13.95

### *Pelican's Pickle dip*

Dill pickle cream cheese dip delight with pita chips. \$9.95

## SALADS

### *Greek Salad*

Mixed greens tossed in a Greek style vinaigrette with feta crumbles, Kalamata olives, & hot gyro meat served with warm pita bread. \$10.95 full \$7.95 half

### *Dawley House Salad*

Mixed greens topped with tomatoes, crumbled bacon & shredded cheddar, served with your choice of ranch, or Greek vinaigrette. \$10.95 full \$7.95 half

### *Garlic Salad*

Vampire's Beware! House garlic dressing tossed with romaine lettuce, melba toast, & shaved parmesan. \$10.95 full \$7.95 half

## SOUPS

### *Lobster Bisque*

Our sous' soup, hand crafted with love. Rich & creamy bisque with a subtle hint of earthy saffron & lobster meat. \$9.95 bowl, \$5.95 cup

### *Soup Du Jour*

Today's soup, ask your server for details. \$9.95 bowl, \$5.95 cup

## SANDWICHES

SERVED WITH CHOICE OF SIDE

### *Salmon Sandwich*

Grilled Salmon filet on pumpernickel rye with a caper cream cheese, red onions, & romaine lettuce. \$14.95

### *Gyro/Veggie Pita*

Warm pita filled with your choice of shaved lamb & beef gyro meat or grilled vegetables, feta cheese, tzatziki, tomatoes, & red onions. \$14.95

### *Asparagus Sandwich*

Blanched asparagus spears on pumpernickel rye 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 a creamy dressing on a buttery croissant. \$14.95

### *Meatloaf Sandwich*

A huge slab of our homestyle meatloaf topped with arugula & Jeana's tomato jam on a toasted brioche bun. \$14.95

## SIDES

Loaded mashed potatoes, garlic & herb grits, mushroom risotto, cottage cheese, Dawley house potato chips

## **BECOME A PICKER**

**PICK HALF A SANDWICH (LIMIT 1 PER ORDER), HALF SALAD, OR SOUP CUP**

- **PICK 2 - \$13.95**
- **PICK 3 - \$15.95**

## SUPPERS

SERVED ANY TIME

### *Pecan Crusted Salmon*

Salmon Filet topped with toasted pecans & blueberry compote served with mushroom risotto, & vegetables. \$23.95

### *Cajun Pasta*

Blackened Chicken breast on rigatoni noodles with our Cajun cream sauce, served with buttered toast points. \$14.95 lunch \$19.95 dinner

### *Grouch*

6oz Filet of beef tenderloin grilled to order topped with lobster meat & bearnaise, served with loaded mashed potatoes & grilled asparagus. \$39.95

### *Port of LeClaire*

Pan seared sea scallops served swimming in our amazing "Repeat Offender" Port (from Wide River Winery) garlic sauce served with garlic & herb grits & seasonal vegetables. \$26.95

### *Lobster Mac & Cheese*

Pasta shells in a smoked gouda & cheddar cheese sauce with sauteed mushrooms, roasted red peppers & lobster topped with panko & baked, served with buttered toast points. \$26.95 dinner \$18.95 lunch

### *Pesto Pasta*

Jeana's fresh pesto sauce tossed with broccoli, asparagus & linguine noodles, topped with feta cheese & roasted pine nuts, served with buttered toast points. \$14.95 lunch \$22.95 dinner



## SWEETS

### *Orange Crepes*

Our signature dessert. A pair of sweet thin crepes with an orange crème filling, gently warmed in a caramel pecan sauce. \$10.95

### *Elijah's Dessert*

Lavender Lemon Cake with whipped cream frosting. \$6.95/slice

### *Homemade Ice Cream*

We make our ice cream in house with only the finest ingredients. We always have real vanilla & a unique flavor. \$5.95/scoop. Add to another dessert for \$4.95  
Add our hot fudge \$1.95

*Make your next gathering unforgettable.*

*Talk to Mandy about our private party options, off-site catering, & more!*

---

**JOIN US FOR LIVE JAZZ ON THE LAWN EVERY  
FRIDAY & SATURDAY FROM 6PM-8PM  
WWW.CRANEANDPELICAN.COM**

---

## WHITE WINES

### *Oblivion Chardonnay*

Fragrant orange blossoms & ripe pineapple accents are followed by banana notes. Its ample body has hints of guava & bright citrus, with an orange cream-sicle vanilla finish. \$11 glass \$38 Bottle

### *Ruffino Pinot Grigio*

The bouquet is fresh & complex, showing refined notes of sage & mint. A touch of minerality lingers in the finish, with notes of lemon peel. \$7 glass \$24 bottle

### *Waterdog White Blend*

A peach & pineapple aroma accompany a touch of spice & wood with subtle citric & fresh acidity with a delicate minerality. \$8 glass \$28 bottle

### *Wairau River Sauvignon Blanc*

This wine balances the intense characteristics of ripe grapefruit, white nectarine, & tropical fruits resulting in an elegant, refreshing, crisp flavorsome wine that distinctly says Marlborough Sauvignon Blanc. \$11 glass \$38 Bottle

### *Tussock Jumper Riesling*

Just a touch honeyed on the palate, its crisp white peach & apricot flavors are balanced by zippy streaks of lemon and lime acidity. \$9 glass \$31 bottle

### *So Sue Me Sue*

Catawba grapes grown in Iowa deliver a crisp, sweet blush wine with watermelon notes. Gold medal winner at the Iowa State Fair. \$9 glass \$31 bottle

### *Ruffino Prosecco Rose Split*

A crisp, off-dry sparkling wine that offers alluring flavors of strawberry and rose petals, with delicate hints of red berries & white fruits that linger. \$9

### *Riunite Moscato Split*

Soft, lively & sweet with effervescence with a fruity bouquet and flavor of Moscato grapes. \$9

## RED WINES

### *Bliss Family Cabernet Sauvignon*

This firm Cabernet leads with notes of blackberries, coffee, & dark chocolate. Oak aging gives this wine further hints of vanilla & cedar that are seamlessly balanced by the smooth tannins in the long finish. \$11 glass \$38 Bottle

### *Hierogram Old Vine Zinfandel*

This full-bodied wine overflows with ripe berries, black pepper & beef aromas that continue in the generous flavors. \$11 glass \$38 Bottle

### *Chateau Arnaucosse Bordeaux*

Merlot, Cabernet, & Cab Franc bring you the flavor of red fruits, raspberry & black current aromas, underlined by its tannins. \$9 glass \$31 bottle

### *Meomi Pinot Noir*

A garnet color with fruit aromas of bright strawberry & jammy fruit, mocha, vanilla, & toasty oak. Expressive boysenberry, blackberry, dark cherry, juicy strawberry, & toasty mocha flavors lend complexity to the soft, plush palate. \$12 glass \$41 bottle

### *Cody Road Felony Red*

Tempranillo & Cabernet Sauvignon bring you this luxurious dry red aged in oak whiskey barrels from the Mississippi River Distilling Company. It's a conspiracy of accomplices on Cody Road. \$11 glass \$38 bottle

### *Don David Malbec*

The flagship red varietal of Argentina. This wine shows plum, red fruits, spicy black cherries & cassis with toasted oak notes on the nose & palate. Ripe fruit and linear acidity balance strong but soft, ripe tannins. \$12 glass \$41 bottle

### *Artemis "Stag's Leap" Cabernet Sauvignon*

Aromas of ripe raspberry, dark cherry, & blackberry along with hints of cedar & spice. The mid-palate is pleasant & round with flavors of dark chocolate, plum, dried fruit, & toasted oak. The finish is rich & lingering. \$125 Bottle



**SPARKLING WINES**  
**J ROGET \$25 BOTTLE**  
**VEUVE CLICQUOT \$99 BOTTLE**



## 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

## IOWA BEERS

\$6 EACH

### *On Tap*

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

### *Cans & Bottles*

*Toppling Goliath* Psuedo Sue  
*Front Street* Raging River IPA, Pineapple Mahalo  
*Single Speed* Tip the Cow Cocoa Espresso Milk Stout  
*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

## SELTZERS & CIDERS

\$7 EACH

### *Beautiful*

Cucumber & Lemon, Lime & Ginger, Grapefruit & Rosemary

### *Cider*

Wilson's Orchard Goldfinch

*Executive Chef – Jeana Allen*  
*Owner – Mandy Harvey*  
***Craneandpelican.com***

## COCKTAILS

### *Summer Sangria*

Mandy's infamous recipe for a balanced white wine sangria with soaked honeydew melon balls. \$8

### *Diamond Hitch*

River Rose gin in a highball with bitters, topped with sparkling wine garnished with a lemon twist. \$10

### *Dirty Blue Dawley*

River Pilot vodka martini up with olive juice garnished with blue cheese stuffed olives. \$10

### *Cedar Ridge Old Fashioned*

Muddled orange, cherry, & sugar cube soaked in bitters with a splash of soda water topped with Cedar Ridge corn bourbon whiskey \$10

### *LeClaire Shmurtle*

Salted Carmel lowish Cream, 360 chocolate vodka, & Frangelico Hazelnut liqueur, shaken & strained into a saucer. \$10

### *Dark & Stormy*

Myers dark rum in a highball topped with ginger beer and garnished with a lime. \$9

