

XSTARTERS

Corn Fritters

Chef Jeana's sweet corn fritters served with a sweet Thai chili dipping sauce. \$10.95

Baked Brie

Oven roasted creamy & nutty brie cheese topped with dried cranberries, pecans, drizzled with Jeana's jalapeno jam & served with gluten free crackers. \$12.95

Nutcracker Flatbread

Pistachios, pine-nuts, & pesto with sundried tomatoes perfected with parmesan put on a gluten free pita. \$10.95

SALADS

Beet Salad

Mixed greens tossed in our balsamic vinaigrette, topped with slow roasted red beets, pistachios, & goat cheese. \$15.95 full \$9.95 half

Dawley House Salad

Mixed greens topped with tomatoes, crumbled bacon & shredded cheddar, served with your choice of ranch, or balsamic vinaigrette. \$13.95 full \$8.95 half

Garlic Salad

Vampires beware! House garlic dressing tossed with romaine lettuce, & shaved parmesan. \$13.95 full \$8.95 half

SOUPS

Soup Du Jour

Today's soup, ask your server for details. \$10.95 bowl, \$6.95 cup

SANDWICHES

SERVED WITH CHOICE OF SIDE



Dreamy Chicken Sandwich

Grilled chicken topped with lettuce, tomato, & brown sugar bacon, served dripping in our buttermilk ranch on toasted gluten free bread. \$16.95

Croque Daniel/Sabina

Have a Daniel with toasted gluten free bread topped with ham, melted Swiss cheese, Jeana's tomato jam, & bechamel. \$14.95

add a fried egg to make a croque Sabina. \$3.95

Chicken Salad Sandwich

Oven roasted chicken with dried cranberries, bacon, red onions, toasted almonds, & celery in a creamy dressing on toasted gluten free bread. \$14.95

Veggie Pita

Sauteed asparagus, minced garlic, roasted red peppers, & mushrooms served on a gluten free pita with feta & tzatziki. \$14.95

SIDES

Loaded mashed potatoes, goat cheese & chive grits, mushroom risotto, cottage cheese, sauteed vegetables

BECOME A PICKER

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

- **PICK 2 - \$14.95**
- **PICK 3 - \$16.95**

SUPPERS

SERVED ANY TIME

Pecan Crusted Salmon

Salmon filet topped with toasted pecans & blueberry compote served with mushroom risotto, & seasonal vegetables. \$26.95

Steak Diane

6oz filet of beef tenderloin pan seared to order topped with this quintessential American pan sauce with cognac, red wine, mushrooms, & Dijon, served with loaded mashed potatoes, & seasonal vegetables. \$45.95

Smothered Chicken

Grilled chicken breast smothered with sauteed mushrooms, onions, & Swiss cheese, served with goat cheese & chive grits & seasonal vegetables. \$25.95

Pesto Pasta

Pesto sauce tossed with, mushrooms, roasted red peppers, asparagus & gluten free pasta, topped with feta cheese & roasted pine nuts, served with gluten free bread.
\$17.95 lunch \$24.95 dinner



SWEETS

Homemade Ice Cream

Our ice cream made with love in house with only the finest ingredients. We always have real vanilla & a unique flavor.
\$7.95/scoop.

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 MUSIC EVERY FRIDAY FROM 6PM-8PM
WWW.CRANEANDPELICAN.COM

WHITE WINES

Oblivion Chardonnay

Fragrant orange blossoms & ripe pineapple accents 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 \$29 BOTTLE
VEUVE CLICQUOT \$99 BOTTLE



BEVERAGES

\$3.95 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, Orange Cream Soda, Grape Soda

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

SELTZERS & CIDERS

\$7 EACH

Beautiful Seltzers

Cucumber & Lemon, Grapefruit & Rosemary

Bridge House Ciders

Toasted Oak, Hopping Frog (\$10)

COCKTAILS

Winter Sangria

Mandy's infamous recipe for pomegranate red wine sangria. \$9

LeClaire Snow Day

Rocks glass with Rumchata, lowish Cream, & River Pilot vodka topped with freshly grated nutmeg. \$10

Amaretto Stone Sour

Amaretto in a highball topped with from scratch sour mix & fresh OJ. \$10

Capone Old Fashioned

Muddled orange, cherry, & sugar cube soaked in bitters with a splash of soda water topped with Iowa's own Templeton Rye. \$13

LeClaire Crush

River Pilot Vodka, Cointreau, topped with fresh squeezed orange juice & sprite. \$10

French Peach

Chambord, Peach Schnaps, & pineapple juice shaken & served up with a candied peach garnish. \$10

