

STARTERS

Corn Fritters

Chef Jeana's sweet corn fritters 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 toast points. \$12.95

Nutcracker Flatbread

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

SALADS

Beet Salad

Mixed greens tossed in our balsamic vinaigrette, topped with slow roasted red beets, pistachios, & fried 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, melba toast, & shaved parmesan. \$13.95 full \$8.95 half

SOUPS

Chicken & Dumplings

All white meat chicken in a rich broth with carrots & handmade dumplings. \$10.95 bowl, \$6.95 cup

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

Hand-breaded fried chicken topped with lettuce, tomato, & brown sugar bacon, served dripping in our buttermilk ranch on a toasted brioche bun. \$16.95

Croque Daniel/Sabina

Have a Daniel with toasted sourdough 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 a buttery croissant. \$14.95

Veggie Pita

Sauteed asparagus, minced garlic, roasted red peppers, & mushrooms served in a warm pita with feta & tzatziki. \$14.95 (vegan preparation available upon request)

SIDES

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

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

Bourbon Meatloaf

A huge slab of our homestyle meatloaf topped with our bourbon gravy, served with loaded mashed potatoes & seasonal vegetables \$22.95

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

Parmesan Chicken

Hand-breaded tenderized & fried chicken breast topped with our white wine Dijon sauce, served with goat cheese & chive grits & seasonal vegetables. \$28.95

Pesto Pasta

Pesto sauce with, mushrooms, roasted red peppers, asparagus & spinach linguine noodles, topped with feta cheese & roasted pine nuts, served with buttered toast points. \$17.95 lunch \$24.95 dinner
(Vegan preparation available upon request)



SWEETS

Orange Crepes

Our signature dessert. A pair of sweet thin crepes with an orange crème filling, gently warmed in a caramel pecan sauce. \$11.95

Mississippi Mud S'mores Cake

Two layers of warm moist chocolate cake with whipped marshmallow topping & graham cracker crumbles served warm. Chef's gonna light it on FIRE!!!! \$8.95/slice

Order a whole cake for \$59.95 – 10 servings
(48-hour notice required)

Homemade Ice Cream

Our ice cream is made with love in-house with only the finest ingredients. We always have real vanilla & a unique flavor. \$7.95/scoop.
Add to another dessert for \$6.95
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 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 creamsicle 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 accompanies 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

Iowa grown Catawba grapes 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 currant aromas, underlined by its tannins. \$9 glass \$31 bottle

Meomi Pinot Noir

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

IOWA BEERS

\$6.50 EACH

On Tap

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

Cans & Bottles

Toppling Goliath Pseudo Sue
Front Street Raging River IPA, Pineapple Mahalo
Single Speed Tip the Cow Cocoa Espresso Milk Stout
Back Pocket Slingshot Dunkel,
Exile Ruthie Lager,
Big Grove Boomtown Golden Ale
Peace Tree Red Rambler, Blonde Fatale

SELTZERS & CIDERS

Beautiful Seltzers

Cucumber & Lemon, Grapefruit & Rosemary \$7

Bridge House Ciders

Toasted Oak \$7, Hopping Frog \$10

Executive Chef – Jeana Allen

Owner – Mandy Harvey

Craneandpelican.com

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

