

## STARTERS

### *Roasted Garlic Hummus*

From scratch roasted garlic hummus with gluten free crackers, sundried tomatoes, celery, heirloom tomatoes, & cucumber slices. \$13.95

### *Spinach & Artichoke Dip*

Chopped spinach & artichoke hearts in a rich cream cheese dip topped with melted parmesan served with pita chips. \$13.95

### *Bruschetta*

Heirloom tomatoes diced with red onion, EVOO, Feta cheese, with gluten free crackers drizzled with balsamic reduction. \$13.95

## SALADS

### *Steak Salad*

Mixed greens & arugula tossed in a Balsamic vinaigrette, topped with a 6oz sirloin grilled to order, blue cheese crumbles, red onion, & drizzled with Balsamic reduction. \$19.95 full \$14.95 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

### *Soup Du Jour*

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

### *Sweet Corn & Bacon Chowder*

Our sous' soup, hand crafted with love, creamy sweet corn chowder with bacon bits. \$9.95 bowl \$5.95 cup

## SANDWICHES

SERVED WITH CHOICE OF SIDE

### *Salmon Sandwich*

Grilled Salmon filet on gluten free bread with a caper cream cheese, red onions, & romaine lettuce. \$14.95

### *Asparagus Sandwich*

Blanched asparagus spears on gluten free 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 a creamy dressing on gluten free bread. \$14.95

## SIDES

Loaded mashed potatoes, cheddar grits, mushroom risotto, creamy cucumber salad, cottage cheese, sautéed vegetables.

## BECOME A PICKER

YOUR PICK OF ?

- HALF A SANDWICH - LIMIT 1 PER ORDER
- HALF SALAD (ADD \$5 FOR STEAK SALAD)
  - SOUP CUP
  - SIDE

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, & vegetables. \$25.95

### *Grouch*

6oz Filet of beef tenderloin grilled to order topped with lobster meat, bearnaise, served with loaded mashed potatoes & grilled asparagus. \$49.95

### *Pesto Pasta*

Jeana's fresh pesto & cream sauce with asparagus, mushrooms, roasted red peppers, gluten free penne noodles, topped with feta cheese & roasted pine nuts, served with gluten free bread. \$17.95 lunch \$26.95 dinner (vegan preparation available)

### *Lobster Mac & Cheese*

Gluten free pasta baked in a smoked gouda & cheddar cheese sauce with sauteed mushrooms, roasted red peppers, & lobster. \$29.95 dinner \$19.95 lunch



## SWEETS

### *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!*

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**LIVE MUSIC EVERY FRIDAY FROM 6PM-8PM**  
**BUFFET BRUNCH & SUPPER ON SUNDAYS**

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## 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

## SELTZERS & CIDERS

\$7 EACH

*Big Grove Seltzer* - Blood Orange, Lime, Pineapple, Wild Raspberry

*Bridge House Cider* – Hopping Frog, Toasted Oak, Wild Isabel

*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 & star fruit. \$9

### *Bolo*

Rum, bitters, fresh orange juice & Rose's lime, shaken, served up with an orange peel garnish. \$11

### *Dirty Blue Dawley*

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

### *Cody Road Single Barrel Old Fashioned*

Muddled orange, cherry, & sugar cube soaked in angostura bitters with a splash of soda water topped with Cody Road single barrel bourbon whiskey. \$13

### *LeClaire Shmurtle*

Salted Carmel drizzle with lowish Cream, 360 chocolate vodka, & Frangelico Hazelnut liqueur, served up in a saucer garnished with a candied pecan. \$10

### *Irish Kilt*

Smoky notes from Scotch mingle with Irish whiskey, orange bitters, & a splash of house sour mix in this delightfully complex cocktail. \$12

