

STARTERS

Roasted Garlic Hummus

From scratch roasted garlic hummus with pita chips, 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, on biased baguette 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, blue cheese, or balsamic 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

Sweet Corn & Bacon Chowder

Our sous' soup, hand crafted with love, creamy sweet corn chowder with bacon bits. \$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 caper cream cheese, red onions, & romaine lettuce. \$16.95

Asparagus Sandwich

Blanched asparagus spears on pumpernickel rye with cream cheese, lemon aioli, roasted red peppers, & arugula. \$14.95
(Vegan preparation available)

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. \$16.95

SIDES

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

Jar of Jeana's Jam \$3.95

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

Cajun Pasta

Your choice of blackened chicken, sirloin steak, or salmon on rigatoni noodles with our Cajun cream sauce, served with biased baguette. \$19.95 lunch \$29.95 dinner

The Grouch

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

Slow Roasted Beef Brisket

This is comfort food at its finest! Jeana's brisket is so tender it requires no knife. House made soda bread under slices of brisket with our loaded mashed potatoes, & smothered in a pan gravy, served with seasonal vegetables. \$25.95

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 biased baguette. \$29.95 dinner \$19.95 lunch

Pesto Pasta

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



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

Peaches & Cream Cake

Chef Jeana's one of a kind white cake with made with Peaches and a real whipped cream frosting. \$6.95/slice

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

Homemade Ice Cream

We make our own ice cream with only the finest ingredients. Available in real vanilla & a unique daily 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, catering, & more!

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

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 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

Catawba grapes grown in Iowa deliver a crisp, sweet 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 split

Rinnite Moscato Split

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

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

Meiomi 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

\$3.95 EACH

Coke, Coke Zero, Sprite, Root Beer, Club Soda, Ginger Ale, Perrier, Roy Rogers, Shirley Temple, Iced Tea, Hot Tea, Lemonade, Regular & Decaf Coffee, Hot Chocolate.

Millstream Sodas - Orange Cream Soda, Grape Soda, Sarsaparilla

IOWA BREWS

\$6.50 EACH

On Tap

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

Cans & Bottles

Front Street - Pineapple Mahalo
Single Speed - Tip the Cow Espresso Milk Stout
Back Pocket - Slingshot Dunkel, Lemonade Shandy
Exile - Ruthie Lager, N/A Ruthie
Big Grove - Boomtown Ale, Double Blackberry Sour
Millstream - Knee High Hefeweizen

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 Maytag 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

