

STARTERS

Iowa Corn dip

Sweet corn & cream cheese dip with a zip, served with gluten free crackers. \$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. \$13.95

Pelican's Nest

Avocado blended with goat cheese & cream cheese, rolled in pistachios served on a bed of arugula. \$11.95

SALADS

Beet Salad

Mixed greens tossed in our balsamic vinaigrette, topped with slow roasted red beets, pistachios, & crumbled goat cheese. \$14.95 full, \$10.95 half

Danley 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, & 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

SANDWICHES

SERVED WITH CHOICE OF SIDE

Hot Brown

Slow roasted turkey breast with lightly charred tomato served open-faced on gluten free bread topped with creamy mornay sauce, crisp bacon, & melted cheese. \$16.95

Grilled Cheese

Gluten free bread toasted perfectly with brie, cheddar, & Swiss, peppered bacon & caramelized onions with a Bourbon aioli. \$15.95

Chicken Salad Sandwich

Oven-roasted chicken with dried cranberries, bacon, red onions, toasted almonds, & celery in a creamy dressing on gluten free bread. \$15.95

Avocado Dream

Gluten free bread with avocado slices topped with roasted red peppers, cream cheese, Arugula, drizzled with balsamic reduction. \$15.95

SIDES

Loaded mashed potatoes, goat cheese & chive grits, mushroom risotto, cottage cheese, glazed carrots



BECOME A PICKER

YOUR PICK OF ?

- HALF A SANDWICH - LIMIT 1 PER ORDER
 - HALF SALAD
 - SOUP CUP
 - SIDE

PICK 2 - \$16.95

PICK 3 - \$19.95

SUPPERS

SERVED ANY TIME

Pecan Crusted Salmon

Salmon Filet topped with toasted pecans & blueberry compote served with mushroom risotto, & vegetables. \$25.95

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

Turkey Dinner

Slow roasted turkey breast served with mashed potatoes, turkey gravy, & glazed carrots. \$28.95

Pesto Pasta

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



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!*

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

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, Sarsaparilla

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

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

Lowish Coffee

Delicious lowish Cream with our fresh ground & brewed coffee topped with whipped cream. \$10

Erica's Old Fashioned

Muddled orange, cherry, & sugar cube soaked in bitters with a splash of soda water topped with Brandy. \$10

Diamond Hitch

River Rose gin, orange bitters, and Champagne on the rocks with a lemon twist. \$12

Top Shelf Margarita UP

Patron, Cointreau, fresh squeezed sour mix served up with a salted rim and a lime wedge. \$13

