

STARTERS

Iowa Corn dip

Sweet corn & cream cheese dip with a zip, served with pita chips. \$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. \$13.95

Pelican's Nest

Avocado, goat cheese & cream cheese, rolled in pistachios & pumpkin seeds served on arugula with pita chips. \$11.95

SALADS

Beet Salad

Arugula tossed in our balsamic vinaigrette, topped with slow roasted red beets, pistachios, & fried goat cheese. \$14.95 full, \$10.95 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

My great grandma's recipe. All white meat chicken in a rich broth with carrots & handmade dumplings. \$12.95 bowl, \$7.95 cup

Soup Du Jour

Today's soup, ask your server for details. \$12.95 bowl, \$7.95 cup

SANDWICHES

SERVED WITH CHOICE OF SIDE

Hot Brown

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

Grilled Cheese

Sour dough bread toasted perfectly with brie, cheddar, & gruyere, peppered bacon, slices of tomato & 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 a buttery croissant. \$15.95

Avocado Dream

Jeana's focaccia bread is the star of this sandwich!!! Avocado slices topped with tomato, roasted red peppers, cream cheese, arugula, drizzled with balsamic reduction nestled between two slices of fresh bread. \$15.95

SIDES

Loaded mashed potatoes, goat cheese & chive grits, mushroom risotto, stuffing, glazed carrots, *add gravy to your potatoes for \$.99



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, & seasonal vegetables. \$26.95

Bourbon Meatloaf

A huge slab of our homestyle meatloaf topped with our bourbon gravy, served with loaded mashed potatoes & glazed carrots. \$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, & glazed carrots. \$45.95

Turkey Dinner

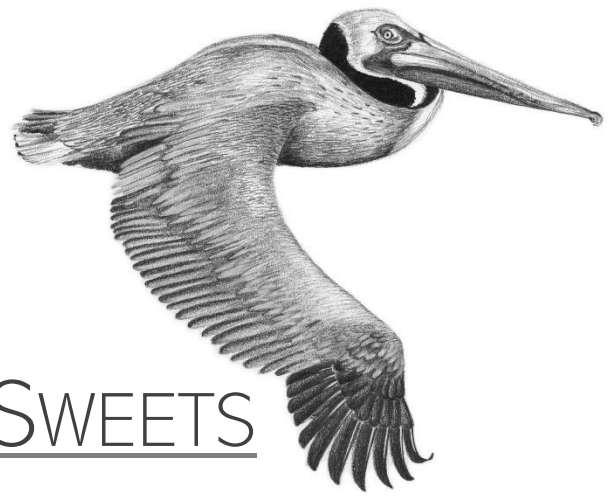
Slow roasted turkey breast served with mashed potatoes & turkey gravy, chef's cranberry stuffing & glazed carrots. \$28.95

Pesto Pasta

Pesto sauce with mushrooms, roasted red peppers, asparagus, & edamame 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

Skillet Cookie

MUST BE ORDERED AHEAD- 15+ minute cooking time and limited quantity per service.

Don't miss this adorable deliciousness!! A hot fresh chocolate chip skillet cookie topped with a small scoop of our homemade ice cream, fresh whipped cream, & our caramel sauce. \$11.95

Homemade Ice Cream

Our ice cream is made in house with love using 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!

CHEF HOSTS SPECIAL FOOD EVENTS ON THE LAST WEDNESDAY OF EVERY MONTH.
WWW.CRANEANDPELICAN.COM



SPARKLING WINES
J ROGET \$29 BOTTLE
VEUVE CLICQUOT \$99 BOTTLE



WHITE WINES

Les Allies 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. \$8 glass \$28 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 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

Meiomi 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

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

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

Single Speed Tip the Cow Cocoa Espresso Milk Stout
Back Pocket Slingshot Dunkel
Exile Ruthie Lager, n/a Ruthie
Big Grove Boomtown Golden Ale
Millstream Knee High Hefeweizen
Lion Bridge Comfy Pants

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

Iowish 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

