

STARTERS

Spinach & Artichoke Dip

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

Bruschetta

Heirloom tomatoes diced with red onion, EVOO, Feta cheese, on gluten free bread 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.
\$24.95 full \$17.95 half

Dawley House Salad

Mixed greens topped with tomatoes, crumbled bacon & shredded cheddar, served with your choice of ranch, thousand island, or balsamic vinaigrette.
\$13.95 full \$8.95 half

Garlic Salad

Vampires beware! House garlic dressing tossed with romaine lettuce, gluten free crackers, & shaved parmesan.
\$13.95 full \$8.95 half

SOUPS

Soup Du Jour

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

SANDWICHES

SERVED WITH CHOICE OF SIDE

Avocado Dream

Gluten free bread, avocado slices topped with roasted red peppers, cream cheese, & arugula, drizzled with balsamic reduction. \$16.95

Rueben

Corned beef on gluten free bread with Swiss cheese, hot sauerkraut, & thousand island dressing. \$16.95

Asparagus Sandwich

Blanched asparagus spears on gluten free bread with cream cheese, lemon aioli, roasted red peppers, & arugula. \$16.95
(Vegan preparation available)

Chicken Salad Sandwich

Oven roasted chicken with dried cranberries, bacon, toasted almonds, & celery in a creamy dressing on a gluten free bread. \$16.95

SIDES

loaded mashed potatoes, mushroom risotto, cottage cheese, broccoli slaw, sauteed 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 - \$17.95

SUPPERS

SERVED ANY TIME

Pecan Crusted Salmon

Salmon filet topped with toasted pecans & blueberry compote served with mushroom risotto, & sauteed broccoli. \$27.95

What's for Dinner

Choose your cut of beef grilled to order, topped with Chef's amazing green peppercorn cognac cream sauce, served with loaded mashed potatoes & sauteed broccoli.

6 oz Filet of Beef Tenderloin \$49.95

6 oz Sirloin \$29.95

Slow Roasted Beef Brisket

This is comfort food at its finest! Jeana's brisket is so tender it requires no knife. Gluten free bread under slices of brisket with our loaded mashed potatoes, served with sauteed broccoli. \$25.95

Bone-In Pork Chop

Pan fried (with gluten free flour) pork chop topped with chef's caramelized onions, served with sauteed broccoli, & mushroom risotto. \$29.95 dinner

Pesto Pasta

Jeana's fresh pesto & cream sauce with asparagus, mushrooms, roasted red peppers, edamame linguine 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!*

ALL YOU CAN EAT BUFFET EVERY SUNDAY FROM 10-1

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

COCKTAILS

Summer Sangria

Mandy's infamous recipe for a balanced white wine sangria with soaked honeydew melon balls. \$9

Cuba Libra

Rum & Coke on the rocks, in a highball, with a fresh lime garnish . \$9

Sidecar

Cognac, Cointreau, & fresh lemon juice shaken & served up with a sugared rim . \$12

Cody Road Old Fashioned

Muddled orange, cherry, & sugar cube soaked in angostura bitters with a splash of soda water topped with Cody Road 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. \$11

Jameson & Ginger ale

Highball with Jameson Irish Whiskey and Canada Dry Gingerale garnished with a fresh lime. \$9

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

