

## STARTERS

### *White Cheddar Cheese Curds*

Served fresh & hot these curds are all white cheddar with Jeana's chipotle ranch. \$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 toasted baguette drizzled with balsamic reduction. \$13.95

## SALADS

SERVED WITH FIRE CRACKERS

### *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, melba toast, & shaved parmesan.  
\$13.95 full \$8.95 half

## SOUPS

### *Pickle Soup*

Chef Jeana's famous recipe for creamy pickle soup with potatoes & carrots.  
\$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

### *Avocado Dream*

Jeana's focaccia bread is the star of this sandwich!!! Avocado slices topped with roasted red peppers, cream cheese, & arugula, drizzled with balsamic reduction, nestled between two slices of fresh bread. \$16.95

### *Rueben*

Corned beef on toasted pumpnickel rye with Swiss cheese, hot sauerkraut, & thousand island dressing. \$16.95

### *Asparagus Sandwich*

Blanched asparagus spears on pumpnickel rye 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 buttery croissant. \$16.95

### *Meatloaf Sliders*

Our famous homestyle meatloaf topped with arugula & Jeana's tomato jam on a toasted slider buns. \$16.95

## SIDES

Loaded mashed potatoes (add gravy for \$0.95), mushroom risotto, cottage cheese, broccoli slaw, sauteed vegetables.

## BECOME A PICKER

PLEASE PICK 2 OR 3

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

### *Cajun Pasta*

Your choice of blackened chicken, sirloin steak, or salmon on rigatoni noodles with our cajun cream sauce, served with baguette.  
\$24.95 lunch \$32.95 dinner

### *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 \$48.95  
6 oz sirloin \$35.95

### *Slow Roasted Beef Brisket*

This is comfort food at its finest! Jeana's brisket is so tender it requires no knife. House made focaccia bread under slices of brisket with our loaded mashed potatoes, & smothered in a pan gravy, served with sauteed broccoli. \$26.95

### *Bone-In Pork Chop*

Pan fried pork chop topped with chef's caramelized onions, served with sauteed broccoli, & mushroom risotto. \$26.95

### *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 baguette.  
\$19.95 lunch \$27.95 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

### *Lavendar Lemon Cake*

Chef Jeana's one of a kind lavender cake with a real whipped cream lemon 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. \$6.95/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!*

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***ALL YOU CAN EAT BUFFET EVERY SUNDAY FROM 10-1***

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## WHITE WINES

### *Les Allies 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

### *Riunite 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

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#### *Sparkling Wines*

***J ROGET \$29 BOTTLE, VEUVE CLICQUOT \$99 BOTTLE***

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