

STARTERS

Baked Brie

Creamy & warm brie served with honeyed pears poached in mulled red wine, & candied pecans with toasted baguette. \$15.95

Iowa Corn Dip

Sweet corn, cumin & cream cheese dip served with fresh 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

Sabina's Cobb Salad

Romaine lettuce topped with a scoop of our famous chicken salad, bacon bits, blue cheese crumbles, avocado slices, & bruschetta mix served with your choice of ranch, or balsamic vinaigrette. \$16.95 full \$11.95 half

Dawley House Salad

Romaine topped with tomatoes, crumbled bacon & shredded cheddar, served with your choice of ranch, or balsamic vinaigrette. \$13.95 full \$8.95 half
ADD CHICKEN, SHRIMP FOR \$7.95

Garlic Salad

Vampires beware! House garlic dressing tossed with romaine lettuce, melba toast, & shaved parmesan. \$13.95 full \$8.95 half
ADD CHICKEN, SHRIMP FOR \$7.95

SOUPS

Pumpkin & Sausage Soup

Chef Jeana's famous recipe with puréed pumpkin & savory sausage soup. \$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, & lettuce, drizzled with balsamic reduction, nestled between two slices of fresh bread. \$17.95

Salmon Sandwich

Grilled Salmon filet on toasted pumpernickel with a caper cream cheese spread, red onion, & lettuce. \$17.95

Grilled Cheese

Sour dough bread toasted perfectly with brie, cheddar, & Swiss, heirloom tomato, peppered bacon & caramelized onions with a Bourbon aioli. \$17.95

Chicken Salad Sandwich

Oven roasted chicken with dried cranberries, bacon, toasted almonds, & celery in a creamy dressing on a buttery croissant. \$17.95

Smothered Meatloaf Sliders

Our famous homestyle meatloaf topped with sauteed onions, mushrooms & Swiss cheese on a toasted slider buns. \$17.95

SIDES

Loaded mashed potatoes (add gravy for \$0.95), mushroom risotto, cottage cheese, glazed carrots.



Become a Picker

PICK 2 OR 3

- Half Sandwich - limit 1 per order
- Half Salad (add \$2 for Cobb)
- Cup of Soup
- Side

PICK 2 - \$15.95 PICK 3 - \$19.95

SUPPERS

SERVED ANY TIME

BREAD SERVICE – PUMPERNICKEL, FOCACCIA, SOUR DOUGH, & BAGUETTE SERVED WITH ROASTED GARLIC & WHIPPED IRISH BUTTER. \$9.95

Pecan Crusted Salmon

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

Shrimp & Angel

Sauteed shrimp & mushrooms on a bed of angel hair pasta, tossed in a rich cognac cream sauce, served with toasted baguette. \$19.95 lunch, \$28.95 dinner

Bourbon & Blue New York Strip

Grilled New York Strip steak marinated in bourbon topped with a blue cheese crust, served with glazed carrots, & loaded mashed potatoes. \$48.95

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 glazed carrots. \$26.95

Good Things, Good Times Casserole

Roasted chicken & ham in a rich cream sauce with water chestnuts, mushrooms, & "double the sherry" topped with panko & baked until bubbly. \$24.95



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

Hummingbird Cake

Chef Jeana's spice cake with cream cheese frosting, dried cranberries & candied pecans. \$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!*

ALL YOU CAN EAT BUFFET EVERY SUNDAY FROM 10-1

\$16.95/ADULTS \$10.95/CHILDREN 10 & UNDER

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 cream, 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 balanced by zippy streaks of lemon & 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 Split

A balanced sparkling wine that offers alluring flavors, with hints of red berries & white fruits that linger. \$9 split

Riinite Moscato Split

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

RED WINES

Pyramid Scheme Cabernet Sauvignon

Find layered aromas & flavors of blackberry, boysenberry, black cherry, coffee, nutmeg, cumin, & clove. Smooth tannins dissipate slowly throughout the length of the tasting, with a lingering 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 Peynaud-Bagnac Bordeaux

Aromas of black cherries & mulberries with chocolate, toffee, walnut, & wet earth. Medium bodied with creamy tannins & a polished texture. \$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 \$29 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, Citrus Surfer

Lion Bridge – Crushberry

SELTZERS & CIDERS

\$7 EACH

Carbliss Seltzers

Strawberry Margarita, Peach, Black Raspberry

Bridgehouse Ciders

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. \$12

Washington Apple

Crown Royal Canadian whisky, apple schnapps, & cranberry juice served on the rocks with an apple garnish. \$12

Pear Martini

Grey Goose Pear vodka shaken with Cointreau, simple syrup & fresh lemon garnished with slices of fresh pear. \$12

