

STARTERS

Baked Brie

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

Iowa Corn Dip

Sweet corn, cumin & cream cheese dip 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

SERVED WITH GLUTEN FREE CRACKERS

Sabina's Cobb Salad

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

Danley House Salad

Romaine lettuce 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 & 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

Pumpkin & Sausage Soup

Chef Jeana's famous recipe with puréed pumpkin & savory sausage soup.
\$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, & lettuce, drizzled with balsamic reduction. \$16.95

Salmon Sandwich

Grilled Salmon filet on gluten free bread with a caper cream cheese spread, red onion, & lettuce. \$17.95

Grilled Cheese

Gluten Free bread toasted perfectly with brie, cheddar, & Swiss, 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 gluten free bread. \$17.95

SIDES

loaded mashed potatoes, 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 – GLUTEN FREE BREAD
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

Bourbon & Blue New York Strip

Grilled New York Strip steak
marinated in bourbon topped with
blue cheese, 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. Gluten free bread
under slices of brisket with our
loaded mashed potatoes, &
smothered in a pan gravy, served
with sauteed broccoli. \$26.95



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

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

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

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

