

STARTERS

Nutcracker Pita

Baked pita bread topped with pesto, pinenuts, pistachios, roasted red peppers & feta cheese. \$12.95

Lobster Arancini

Saffron risotto with chunks of real lobster meat, breaded and fried to golden brown and drizzled with a lemon cream sauce. \$14.95

Bruschetta

Heirloom tomatoes diced with red onion, EVOO, Feta cheese, on toasted baguettes drizzled with balsamic reduction. \$12.95



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

Garlic Salad

Vampires beware! House garlic dressing tossed with romaine lettuce, melba toast, & shaved parmesan.

\$13.95 full \$8.95 half

SOUPS

Lobster Bisque

Chef Jeana's famous recipe of rich creamy bisque with real lobster.

\$12.95 bowl, \$7.95 cup

Soup Du Jour

Today's soup, ask your server for details.

\$12.95 bowl, \$7.95 cup

MAKE YOUR NEXT GATHERING UNFORGETTABLE.

TALK TO MANDY ABOUT OUR PRIVATE PARTY OPTIONS, CATERING, TAKE & BAKE, & MORE.

***LUNCH SATURDAYS FROM 11AM-2PM THROUGH MARCH
SPECIAL SLIDERS SERVED ALL DAY ON SATURDAY***

SUPPERS

BREAD SERVICE – FOCACCIA & BAGUETTE SERVED WITH ROASTED GARLIC & WHIPPED IRISH BUTTER. \$6.95

Meatloaf Supper

A huge slab of our famous meatloaf smothered in a red wine & mushroom demi-glace, served with horseradish smashed potatoes & Jeana's collard greens. \$24.95

Tilapia Etouffee

Blackened tilapia filet smothered in a Cajun lobster & crawfish stew with a kick, served on a bed of white rice garnished with green onions. \$26.95

Pasta Della California

We use a vegan & gluten free Fusilli noodle to make this delicious avocado inspired dish with broccoli, white wine, garlic, & spinach. \$22.95

Bourbon & Blue New York Strip

Grilled 12oz New York strip steak marinated in bourbon topped with a blue cheese crust, served with horseradish mashed potatoes & Jeana's collard greens. \$48.95

Lobster Mac & Cheese

Pasta shells with big chunks of real lobster in a rich sharp cheddar & smoked gouda cream sauce with mushrooms, roasted red peppers & sherry, served with toasted baguette. \$36.95

Pistachio Crusted Duck Breast

Pan seared "Maple Leaf Farms" duck breast with a pistachio crust on a bed of port wine braised onions, served with saffron risotto & Jeana's collard greens. \$36.95



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. \$7.95/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. \$7.95/scoop. Add to another dessert for \$4.95. Add our hot fudge \$1.95

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

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

Cody Road Old Fashioned

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

