

STARTERS

Ceviche Lettuce Wraps

Jeana's amazing Ahi Tuna Ceviche with slices of fresh avocado served with leaves of Boston bibb lettuce. \$15.95

Buffalo Chicken Dip

Shredded chicken in a hot cream cheese dip with buffalo sauce topped with blue cheese crumbles served with toasted baguette. \$15.95

Carpaccio Crostini

Very thinly sliced rare filet of beef tenderloin on toast points with a caper & black pepper cream cheese, spring mix, sliced red onion drizzled with a balsamic reduction. \$18.95

SALADS

SERVED WITH FIRE CRACKERS

Nicoise Salad

This classic French salad features Boston bibb lettuce with rare Ahi tuna, anchovies, green beans, black olives, capers, boiled eggs, cherry tomatoes, & French potato salad served with a side of extra virgin olive oil for drizzling. \$24.95 full \$17.95 half

Dawley House Salad

Mixed greens topped with cherry tomatoes, crumbled bacon & blue cheese crumbles, served with your choice of ranch or balsamic vinaigrette. \$13.95 full \$8.95 half

Garlic Salad

Vampires beware! House garlic dressing tossed with mixed greens, melba toast, & shaved parmesan. \$13.95 full \$8.95 half

SOUPS

Chicken & Lemon soup

Savory, citrus, spinach & broth delight, this summery soup will hit the spot. \$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, tomato & lettuce, drizzled with balsamic reduction, nestled between two slices of fresh bread. \$16.95

Meatloaf Sandwich

A huge slab of our famous meatloaf on a toasted brioche bun topped with Boston bibb lettuce, red onions, thick pickle slices, & house BBQ. \$16.95

Black Garlic BLT

Thick cut peppered bacon, Chef's aged black garlic aioli, slices of heirloom tomatoes, & Boston bibb lettuce on toasted sourdough. \$16.95

Chicken Salad Sandwich

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

SIDES

ADD A SECOND SIDE TO ANY ITEM FOR \$8.95

Baby red mashed potatoes, saffron risotto, green bean almondine, kettle chips, French potato salad

BECOME A PICKER

PLEASE PICK 2 OR 3

- HALF SANDWICH - LIMIT 1 PER ORDER
- HALF SALAD (ADD \$8 FOR NICOISE SALAD)
- CUP OF SOUP
- SIDE

PICK 2 - \$18.95 PICK 3 - \$24.95

SUPPERS

SERVED ANY TIME

BREAD SERVICE – FOCACCIA, SOURDOUGH, & BAGUETTE SERVED WITH ROASTED GARLIC & WHIPPED IRISH BUTTER. \$8.95

Pecan Crusted Salmon

Salmon filet topped with toasted pecans & blueberry compote served with saffron risotto, & green bean almondine. \$27.95

Ahi Tuna

Seared rare Ahi tuna topped with Chef's zesty gremolata with fresh herbs & citrus, served with saffron risotto & green bean almondine. \$27.95

Steak with Port Reduction

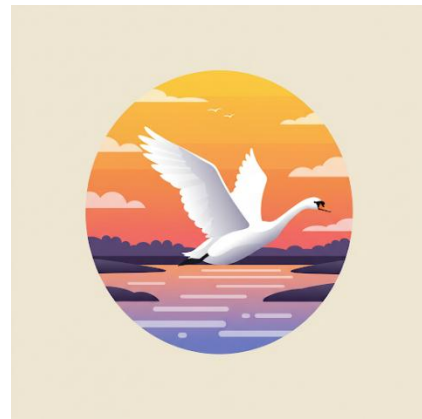
Your choice of filet of beef tenderloin, or sirloin grilled to order, topped with Chef's amazing port sauce, served with mashed potatoes & green bean almondine.
6 oz filet of beef tenderloin \$48.95
6 oz sirloin \$35.95

Meatloaf Supper

A big slab of our famous meatloaf topped with bordelaise sauce served with mashed potatoes & sauteed green beans \$26.95

Pasta Della California

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

Lavendar Lemon Cake

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

**WE HOST FOOD EVENTS ON THE THIRD THURSDAY OF EVERY MONTH
CHECK OUT OUR EVENTS AT CRANEANDPELICAN.COM**

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 Split

A balanced sparkling wine that offers alluring flavors, with 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

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

\$7 EACH

On Tap

Green Tree River Bottom Red
Front Street Cherry Bomb Blonde
Big Grove Easy Eddy Hazy IPA

Cans & Bottles

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 Sour

SELTZERS & CIDERS

\$8 EACH

Big Grove Seltzer - Blood Orange, Lime, Pineapple, Wild Raspberry

Bridge House Cider - Hopping Frog, Wild Isabel

Executive Chef - Jeana Allen

Owner - Mandy Harvey

Craneandpelican.com

COCKTAILS

Summer Sangria

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

Captain & Pineapple

Captain Morgan Rum & Pineapple juice on the rocks, in a highball, with an orange & cherry garnish. \$9

Pear Martini

Pear Grey Goose, Cointreau, simple syrup, & fresh lemon juice shaken & served up with a pear garnish. \$12

Bourbon Lemonade Smash

Cody Road Bourbon & lemonade with crushed ice in a metal cup. \$9

Mississippi Mudslide

Iowish Cream, 360 chocolate vodka, & Kahlua Coffee liqueur, Shaken & served up in a saucer garnished with espresso powder, and a chocolate drizzle. \$12

Jameson & Gingerale

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

