

STARTERS

Spinach & Artichoke Dip

Classic rich cream cheese dip with spinach & tender artichoke hearts
Chef's focaccia bread, & warmed pita . \$15.95

Chestnut Hummus

Jeana's hummus is made from scratch with chestnuts, tahini, cumin, & lemon juice served with cherry tomatoes, broccoli, cucumber & warm pita bread & Chef's focaccia . \$13.95

Stuffed Dates

Sweet dates stuffed with goat cheese, cranberry & almond filling, wrapped with Maplewood bacon & gently warmed \$13.95

SALADS

SERVED WITH FIRE CRACKERS
ADD CHICKEN, SIRLOIN, OR SALMON - \$18
ADD FILET OF BEEF TENDERLOIN - \$45

Roasted Beet Salad

Slow roasted red beets perfectly seasoned on a bed of arugula tossed in our house balsamic vinaigrette, with pistachios & goat cheese crumbles. \$19.95 full \$13.95 half

Dawley House Salad

Mixed greens topped with cherry tomatoes, crumbled bacon & cheddar 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

Pickle soup

Chef's famous recipe with a cream base, potatoes, carrots, and dill pickles.
\$12.95 bowl \$7.95 cup

French Onion soup

Savory, citrus, spinach & broth delight, this summery soup will hit the spot.
\$12.95 crock

Soup Du Jour

Chef's soup for the day! Ask your server for details.
\$12.95 bowl \$7.95 cup

SANDWICHES

SERVED WITH CHOICE OF SIDE

Blackberry Balsamic & Brie Grilled Cheese

Chef's special blend of fresh Blackberries & Balsamic perfectly complements the rich creamy melty brie in this flavorful masterpiece nestled between slices of sourdough. \$18.95

Meatloaf Sliders

Our famous meatloaf on three toasted slider buns topped with sauteed mushrooms & onions with melted gruyere cheese. \$18.95

Tuna Melt

Albacore Tuna Salad served on Sourdough with Chef's spicy pepperoni tapenade, & melted provolone \$18.95

SIDES

ALA CARTE SIDES - \$8.95

Baby red mashed potatoes, mushroom risotto, bacon Brussel sprouts, Sterzing's potato chips, cottage cheese

BECOME A PICKER

PLEASE PICK 2 OR 3

- HALF SANDWICH - LIMIT 1 PER ORDER
- HALF SALAD (ADD \$3 FOR BEET SALAD)
- CUP OF SOUP (ADD \$4 FOR FRENCH O)
- ANY 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 mushroom risotto, & green bean almondine. \$27.95

Jeana's Cajun Pasta

ADD BLACKENED CHICKEN, SIRLOIN, OR SALMON - \$18

ADD BLACKENED FILET OF BEEF TENDERLOIN - - \$45

Rigatoni noodles tossed in chef's famous Cajun cream sauce, topped with freshly grated parmesan and green onions, served with buttered baguette bread. Lunch \$13.95 Dinner \$19.95

Chicken Marsala

6oz hand breaded & panfried chicken breast, served with traditional marsala & mushroom sauce, served with mushroom risotto & bacon brussels sprouts. \$27.95

Steak with Cognac Cream

Your choice of beef topped with Chef's green peppercorn cognac cream sauce, served with mashed potatoes & bacon brussels sprouts

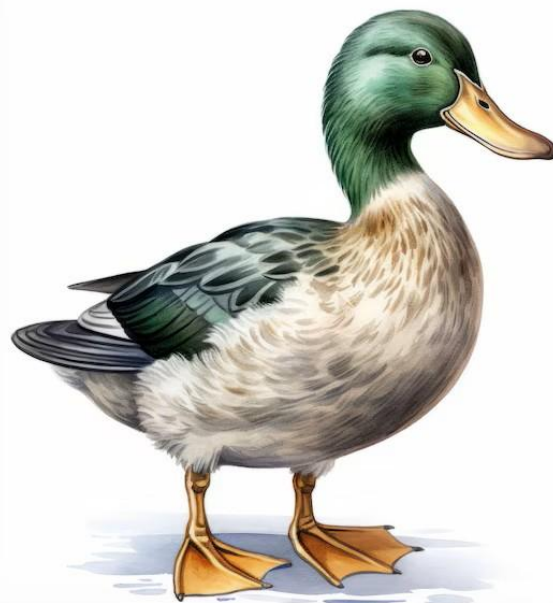
- 6 oz filet of beef tenderloin \$55.95
- 6 oz sirloin \$38.95

Meatloaf Supper

A big slab of our famous meatloaf topped with red wine demiglace with sauteed mushrooms served with mashed potatoes & bacon brussels sprouts. \$26.95

Pumpkin & Squash Ravioli

Tender pasta pillows of pumpkin & squash perfection with a brown butter sage sauce.
Lunch \$15.95 Dinner \$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

Bourbon Bread Pudding

Doughy delicious cinnamon Bourbon bread pudding with toe curling caramel sauce. 9.95

Homemade Ice Cream

We make our own ice cream with only the finest ingredients. Available in real vanilla & a unique daily flavor. \$8.95/scoop.

Add to another dessert for \$6.95

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. \$8 glass \$28 bottle

Waterdog White Blend

A peach & pineapple aroma accompanies a touch of spice & wood with subtle citric & fresh acidity with a delicate minerality. \$9 glass \$32 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. \$12 glass \$42 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. \$10 glass \$35 bottle

So Sue Me Sue

Catawba grapes grown in Iowa deliver crisp, sweet wine with watermelon notes. Gold medal winner at the Iowa State Fair. \$10 glass \$35 bottle

Ruffino Prosecco Split

A balanced sparkling wine that offers alluring flavors, with hints of red berries & white fruits that linger. \$10 split

Riunite Moscato Split

Soft, lively & sweet effervescence with a fruity bouquet & flavor of Moscato grapes. \$10 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. \$12 glass \$42 Bottle

Hierogram Old Vine Zinfandel

This full-bodied wine overflows with ripe berries, black pepper & beef aromas that continue in the generous flavors. \$12 glass \$42 Bottle

Chateau Peynaud-Bagnac Bordeaux

Aromas of black cherries & mulberries with chocolate, toffee, walnut, & wet earth. Medium bodied with creamy tannins & a polished texture. \$10 glass \$35 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. \$13 glass \$46 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. \$12 glass \$42 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. \$13 glass \$45 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. \$135 Bottle

Sparkling Wines

J ROGET \$33 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, Root Beer

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
Exile - Ruthie Lager, N/A Ruthie
Big Grove - Boomtown Ale, Citrus Surfer
Lion Bridge - Crushberry Sour

SELTZERS & CIDERS

\$9.50 EACH

Carbliss Seltzer - Strawberry Margarita, Wild Raspberry, Peach, Pineapple

Bridge House Cider - Hopping Frog, Toasted Oak

Chef — Jeana Allen

Owner — Mandy Harvey

Craneandpelican.com

COCKTAILS

Winter Sangria

Mandy's famous recipe for pomegranate red wine sangria. \$9

LeClaire Snow Day

Rocks glass with Rum Chata, lowish Cream, & River Pilot vodka topped with freshly grated nutmeg. \$12

Iowish Coffee

Delicious lowish Cream with our fresh ground & brewed coffee topped with whipped cream. \$12

Old Fashioned

Muddled orange, cherry, & sugar cube soaked in bitters with a splash of soda water topped with Bourbon. \$13

Kir Royale

Champagne & raspberry Chambord in a flute with a lemon twist. \$12

Pear Martini

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

THE
CRANE & PELICAN
CAFE

