

## STARTERS

### *Spinach & Artichoke Dip*

Classic rich cream cheese dip with spinach & tender artichoke hearts, served with gluten free crackers. \$15.95

### *Chestnut Hummus*

Jeana's hummus is made from scratch with chestnuts, tahini, cumin, & lemon juice served with cherry tomatoes, broccoli, cucumber, served with gluten free crackers. \$13.95

### *Stuffed Dates*

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

## SALADS

SERVED WITH GLUTEN FREE CRACKERS

ADD CHICKEN, SIRLOIN, OR SALMON - \$16

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, 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

## SOUP

### *French Onion soup*

We top each crock with gluten free bread & a thick layer of melted gruyere cheese on this broth based slow cooked onion delight. \$12.95 crock

### *Soup Du Jour*

Chef's soup for the day!

\*\*\*Ask your server for details. Not always gluten free

\$12.95 bowl \$7.95 cup

## SANDWICHES

SERVED WITH CHOICE OF SIDE

### *Blackberry Jam & Brie*

### *Grilled Cheese*

Chef's special blackberry & balsamic jam perfectly complements the rich creamy melty brie in this flavorful masterpiece nestled between slices of gluten free bread. \$18.95

### *Tuna Melt*

Albacore tuna salad served on gluten free bread with Chef's spicy pepperoni tapenade, & melted provolone. \$18.95

## SIDES

ALA CARTE SIDES - \$8.95

Baby red mashed potatoes, mushroom risotto, bacon Brussels 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 – GLUTEN FREE BREAD SERVED WITH ROASTED GARLIC & WHIPPED IRISH BUTTER. \$8.95

### *Pecan Crusted Salmon*

Salmon filet topped with toasted pecans & blueberry compote served with mushroom risotto, & bacon Brussels sprouts. \$27.95

### *Smothered Chicken*

6oz chicken breast, served with traditional marsala & mushroom sauce, served with mushroom risotto & bacon Brussels sprouts. \$27.95

### *Naked Steak*

Your choice of beef served with mashed potatoes & bacon Brussels sprouts.

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



## SWEETS

### *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. \$6.95

Add our hot fudge. \$1.95

***Make your next gathering unforgettable.***

*Talk to Mandy about our private party options, catering, & more!*

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***WE HOST FOOD EVENTS ON THE THIRD THURSDAY OF EVERY MONTH.  
CHECK OUT OUR EVENTS AT [CRANEANDPELICAN.COM](http://CRANEANDPELICAN.COM).***

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## 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 is 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

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### *Sparkling Wines*

***J ROGET \$33 BOTTLE, VEUVE CLICQUOT \$99 BOTTLE***

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## 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

## 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 Iowish 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 pear. \$12

## 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***

THE  
CRANE & PELICAN  
CAFE

WE WORK HARD TO ENSURE  
YOUR MEAL HAS BEEN  
PREPARED PROPERLY!

