

STARTERS

Spinach & Artichoke Dip

Classic rich cream cheese dip with spinach & tender artichoke hearts, served with Chef's focaccia, & 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 - \$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

SOUPS

Pickle soup

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

French Onion soup

We top each crock with baguette & 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. \$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 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 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 — 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, & bacon Brussels sprouts. \$27.95

Jeana's Cajun Pasta

ADD BLACKENED CHICKEN, SIRLOIN, OR SALMON - \$17
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 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. \$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 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

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 pear. \$12

THE
CRANE & PELICAN
CAFE

