

STARTERS

Spinach & Artichoke Dip

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

Red Pepper Hummus

Savory Red pepper Hummus served with, cucumber slices, heirloom cherry tomatoes, & 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

Strawberry & Goat Cheese Salad

Fresh strawberries sliced on a bed of arugula, with generous crumbles of goat cheese, pistachios & our house Balsamic vinaigrette. \$19.95 full \$13.95 half

Dawley House Salad

Romaine lettuce topped with cherry tomatoes, cucumber, 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 Romaine lettuce & 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

SERVED ONLY FOR LUNCH 11-2

YOU PICK 2 SLIDER SANDWICHES AND A SIDE FOR \$18.95

Spring Herbivore Sandwich

Your choice of sliced cucumber, or blanched asparagus on mini rye cocktail bread with lemon cream cheese spread, & roasted red peppers.
*sub red pepper hummus for a vegan preparation.

Sliced Prime Rib Slider

Slow roasted prime rib thinly sliced and served on gluten-free bread with chef's black garlic remoulade, pickled red onion, and a side of au jus for dipping.

Chicken Salad

Our famous recipe for chicken salad uses crumbled bacon, celery, onions, toasted almonds in a creamy dressing on gluten-free bread.

Smoked Salmon Slider

Sliced smoked salmon on gluten-free bread layered with lettuce, red onion, chef's dill caper cream cheese spread.

SIDES

ALA CARTE SIDES - \$8.95

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

SUPPER

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 spinach risotto, & grilled asparagus. \$27.95

Chicken Piccata

6oz chicken breast, served with traditional white wine & caper sauce, served with spinach risotto & grilled asparagus. \$27

Brisket Supper

Our amazing slow roasted beef brisket served open faced on a slice of gluten free bread with our amazing mashed potatoes, topped with Jeana's special Gluten Free pan gravy, and served with grilled asparagus. \$35.95



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

Nipples of Venus

A pair of dark chocolate, rum & chestnut filled truffles dipped in white chocolate with a pink nipple. \$1 from every pair sold will be donated to Susan G Komen foundation in the Quad Cities. \$9.95

Make your next gathering unforgettable.

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

***CHEF'S SPECIAL FEATURE FRIDAY NIGHTS FROM 5-8
PRIME RIB SATURDAY NIGHTS FROM 5-8PM***

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

SELTZERS & CIDERS

\$9.50 EACH

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

Chef – Jeana Allen

Owner – Mandy Harvey

Craneandpelican.com

WE WORK HARD TO ENSURE

YOUR MEAL HAS BEEN

PREPARED PROPERLY!

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

Lowish 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

