

## STARTERS

### *Caprese*

Thick slices of amazing heirloom tomatoes layered with slices of fresh mozzarella cheese topped with fresh basil and drizzled with a balsamic reduction. \$13.95

### *Roasted Iowa Corn Dip*

Rich cream cheese and roasted sweet corn dip with cumin, served with warm pita bread. \$13.95

### *Stuffed Dates*

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

## SALADS

SERVED WITH FIRE CRACKERS  
ADD CHICKEN/LOBSTER CAKE - \$13

### *Strawberry & Goat Cheese Salad*

Fresh strawberries sliced on a bed of arugula, with generous crumbles of goat cheese, pistachios & our house Balsamic vinaigrette. \$18.95 full \$11.95 half

### *Dawley House Salad*

Romaine lettuce topped with heirloom cherry tomatoes, crumbled bacon, cucumbers & cheddar cheese, served with your choice of house made ranch or balsamic vinaigrette. \$13.95 full \$8.95 half

### *Garlic Salad*

Vampires beware! House garlic dressing tossed with romaine lettuce, garlic croutons, & shaved parmesan. \$13.95 full \$8.95 half

## SOUPS

### *Basil soup*

Chef's recipe for creamy basil soup.  
\$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

## ADORABLE TEA SANDWICHES

### **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 a slider bun with chef's black garlic remoulade, arugula, pickled red onion, and a side of au jus for dipping.

### *Chicken Salad on Mini Croissant*

Our famous recipe for chicken salad uses crumbled bacon, celery, onions, toasted almonds in a creamy dressing.

### *Smoked Salmon Slider*

Sliced smoked salmon on mini rye cocktail bread layered with lettuce, red onion, chef's dill caper cream cheese spread.

## SIDES

ALA CARTE SIDES - \$8.95

Baby red mashed potatoes,  
spinach risotto, cottage cheese,  
Sterzing's potato chips, creamy  
cucumber salad

## SUPPERS

### **SERVED ONLY FROM 5-8PM**

BREAD SERVICE — MINI RYE BREAD, BAGUETTE, & A CROISSANT.  
SERVED WITH ROASTED GARLIC & WHIPPED IRISH BUTTER. \$8.95

### *Lobster Mac & Cheese*

Cavatappi noodles in a rich smoked gouda & aged cheddar sauce with roasted red peppers & big chunks of real lobster meat, served with buttered baguette, \$33.95

### *Dijon Chicken*

6oz grilled chicken breast served on a bed of spinach risotto & topped with a luxurious white wine Dijon sauce, served with blistered tomatoes & grilled asparagus. \$27.95

### *LeClaire Surf & Turf*

Slow roasted beef brisket served on chef's lobster cakes drizzled with bearnaise and served with grilled asparagus & baby red mashed potatoes. \$39.95

### *Pecan Crusted Salmon*

Salmon filet topped with toasted pecans & blueberry compote served with spinach risotto & grilled asparagus. \$29.95

### *Meatloaf Supper*

A big slab of our famous meatloaf topped with red wine demiglace served with mashed potatoes & grilled asparagus. \$26.95

### *Pappardelle Pasta*

Large & broad pappardelle noodles in chef's from scratch heirloom tomato sauce. This delicious dish is vegan until we put the fresh grated parm \$19.95  
ADD CHICKEN/LOBSTER CAKE - \$13



## 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

### *Rainbow Cake*

Celebrate this beautiful world with layers of amazing white cake colored like the rainbow with white frosting. \$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

### *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

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

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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. \$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. 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,

## IOWA BREWS

\$7 EACH

### *On Tap*

*Green Tree* River Bottom Red  
*Front Street* Cherry Bomb Blonde  
*Yuengling* Traditional Lager

### *In a Can*

*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

\$9.50 EACH

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

*Chef – Jeana Allen*

*Owner – Mandy Harvey*

*[Craneandpelican.com](http://Craneandpelican.com)*

## COCKTAILS

### *Summer Sangria*

Mandy's famous recipe for honey dew melon white wine sangria. \$9

### *Strawberry & Basil Lemonade*

River Pilot Vodka, Basil Chiffonade, Strawberry Puree, & lemonade shaken served over ice, garnished with a sugared strawberry. \$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

THE  
CRANE & PELICAN  
CAFE

