

STARTERS

Caprese

Thick slices of amazing heirloom tomatoes, layered with slices of fresh mozzarella cheese, topped with fresh basil & 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, & CROISSANT.
SERVED WITH ROASTED GARLIC & WHIPPED IRISH BUTTER. \$11.95

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

Pappardelle noodles, wide & substantial, served in a chef-crafted heirloom tomato sauce prepared from scratch, with freshly grated parmesan offered tableside. \$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. For every pair sold \$1 will be donated to Susan G. Komen Foundation in the Quad Cities. \$10.95

French Sparkling Wines

MAISON DE MADELINE BRUT \$33 BOTTLE / VEUVE CLICQUOT \$99 BOTTLE

WHITE WINES

Embroidery Chardonnay

Crafted in Monterey County, California, this medium- to full-bodied wine features a fresh expression with lemons, peach pits, crushed stones & green apples on the nose, plus a touch of hazelnuts. \$11 glass \$37 bottle

Tutela Pinot Grigio

Crafted in Veneto, Italy, this white wine offers an inviting balance between vibrant acidity & gentle minerality, making each glass feel effortlessly elegant. \$9 glass \$31 bottle

Kuranui Sauvignon Blanc

Crafted in Marlborough, New Zealand, this wine offers a heady nose of peach, lemon-lime & melon backed by gentle grass & vanilla bean notes. \$10 glass \$35 bottle

Chateau Ste. Michelle Riesling

Crafted in Columbia Valley, Washington, this wine offers crisp apple & white peach aromas, with subtle mineral notes. This Riesling is incredibly refreshing & flavorful. \$9 glass \$31 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

Black Oak Moscato Split

Crafted in Mendoza Argentina, this wine is soft, & lively with sweet effervescence, fruity bouquet & balanced sweetness. \$14 split

RED WINES

Octopoda Cabernet Sauvignon

Crafted in Napa Valley, California, this wine has aromas of raspberry & lavender layered with vanilla & toffee. Fruit coats the palate with notes of mocha on the finish. \$12 glass \$42 bottle

Peirano Estates "Immortal" Zinfandel

Crafted in Lodi, California, this zin features vanilla, dark cherry aromas, with a medium-full bodied, pleasure-packed wallop of berries & toast. The finish is smooth & breathless, almost pillowy soft. \$12 glass \$42 bottle

Torres "Sangre de Toro" Red Blend

Crafted in Spain, this blend is made with the finest Mediterranean grapes with the traditional earthy Spanish character, & delivers vibrant, warm flavors. \$10 glass \$35 bottle

Fly By Pinot Noir

Crafted in California, this light to medium ruby red pinot noir has aromas of juicy cherry, strawberry & raspberry with notes of rose petals & subtle forest floor with silky tannins & smooth texture. \$13 glass \$46 bottle

Cody Road Felony Red

Crafted in Iowa, Tempranillo & Cabernet Sauvignon bring you this luxurious wine aged in oak whiskey barrels from the Mississippi River Distilling Company. \$12 glass \$42 bottle

Clos de Mendoza Malbec

Crafted in Argentina this wine is filled with forest fruit & black cherry aromas with hints of graphite & spice. Concentrated on the palate with firm tannins, fresh acidity & a long finish. \$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

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

COCKTAILS

Summer Sangria

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

Strawberry & Basil Lemonade

River Pilot Vodka, basil chiffonade, strawberry puree, & lemonade shaken & strained into a crystal cordial, 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 on ice 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

