

STARTERS

Caprese

Thick slices of amazing heirloom tomatoes perfectly seasoned, layered with fresh mozzarella cheese, topped with basil leaves & drizzled with balsamic reduction. \$13.95

Welsh Rarebit

Beer cheese with Boetjes mustard & Worcestershire melted on sourdough. \$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 GRILLED CHICKEN/SALMON - \$14

Winter Salad

Mandarin oranges, dried cranberries & romaine lettuce tossed in a cranberry vinaigrette, topped with goat cheese & candied pecans. \$18.95 full \$11.95 half



Dawley House Salad

Romaine lettuce topped with heirloom tomatoes, crumbled bacon, cucumbers & mozzarella cheese, served with your choice of house made ranch, Thousand Island, or cranberry 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

Chicken & Dumplings

My great grandma Freda's famous recipe for southern style chicken & dumplings. \$8.95 cup \$13.95 bowl

Lobster Bisque

I first tried this soup at Franciscan's the 80's, & I thought I had died & gone to heaven. Jeana's Lobster bisque is every bit as transcendent. \$8.95 cup \$13.95 bowl

Soup Du Jour

Chef's soup for the day! Ask your server for details. \$8.95 cup \$13.95 bowl

HEARTY WINTER SANDWICHES

SERVED ONLY FOR LUNCH 11-2

\$20.95 EACH WITH CHOICE OF SIDE

Rustic Reuben

Slow roasted corned beef brings you the most tender flavorful rustic Reuben, with sauerkraut, Thousand Island, & melted gruyere on perfectly toasted pumpernickel rye bread.

Roast Chicken Double Decker Club

Rosemary roasted chicken topped with brown sugar bacon, a thick slice of heirloom tomato, crisp lettuce, & our buttermilk ranch, layered between slices of sourdough.

Portobello Pesto

Grilled portobello cap filled with fresh garden pesto, roasted red peppers, & pinenuts, topped with melted gruyere on Jeana's house baked focaccia bread.

Salmon Sandwich

Grilled salmon filet on pumpernickel rye bread with caper & dill cream cheese spread, red onion, crisp romaine lettuce.

SIDES

ALA CARTE SIDES - \$8.95

Yukon Gold mashed potatoes, spinach risotto, Sterzing's potato chips, winter vegetable medley

SUPPERS

SERVED ONLY FROM 5-8PM

BREAD SERVICE – SOURDOUGH, PUMPERNICKEL, BAGUETTE & FOCACCIA. SERVED WITH ROASTED GARLIC & WHIPPED IRISH BUTTER. \$12.95

Steak Roulade

Tender flank steak with goat cheese, roasted red peppers, & garden fresh pesto, rolled up so every bite is a perfect delight. Served with Yukon Gold mashed potatoes & our winter vegetable medley. \$59.95

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

Corned Beef supper

Melt in your mouth slowly roasted corned beef brisket served with our winter vegetable medley & Yukon gold mashed potatoes. \$30.95

Lobster stuffed Salmon

Baked salmon filet with a lobster stuffing drizzled with hollandaise, served with spinach risotto & grilled asparagus. \$36.95

Meatloaf Supper

A big slab of our famous meatloaf topped with chef's Bourbon beef gravy served with mashed potatoes & winter vegetable medley. \$26.95

Pesto & Portobello Gnocchi

Chef is hand crafting these perfect puffs of flavor with this potato gnocchi, our garden-fresh pesto, slices of portobello, & roasted red peppers topped with pine nuts. \$25.95

ADD GRILLED CHICKEN/ SALMON- \$14



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

Tiramisu

Espresso & rum soaked lady fingers with a whipped mascarpone topping with espresso powder on top. \$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 & pecan 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



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 Colombia 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 (with peach or raspberry syrup), Hot Tea,
Lemonade, Strawberry Lemonade, Regular &
Decaf Coffee, Hot Chocolate.
Millstream Sodas - Orange Cream Soda,
Grape Soda, Root Beer

1919 ROOT BEER ON DRAFT \$6/PINT

IOWA BREWS

\$7 EACH

On Tap

Green Tree – River Bottom Red

Big Grove – Easy Eddy Hazy IPA

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

SELTZERS

\$9.50 EACH

Carbliss – Strawberry Margarita, Wild Raspberry,
Peach, Pineapple

Chef – Jeana Allen

Owner – Mandy Harwey

Craneandpelican.com

COCKTAILS

Winter Sangria

Mandy's famous recipe for harvest red wine sangria with hints of pomegranate and ripe cherries. \$9

Rob Roy

This classic recipe is a Scotch Manhattan that we are making with Dewars White Label, sweet vermouth, & bitters shaken & strained with a lemon twist. \$13

Iowish Coffee

Delicious Iowish Cream with our fresh ground & brewed coffee topped with whipped cream. \$12

Amaretto Stone Sour

Disaronno Amaretto highball, topped off with our fresh sour mix & orange juice. \$13

Champagne Cocktail

Brut Champagne & a bitters-soaked sugar cube in a flute. \$12

Fireside Sipper

Fireball Cinnamon whiskey with equal parts lemonade & cranberry juice in a highball. \$13

