

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

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, & shaved parmesan. \$13.95 full \$8.95 half

SOUPS

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 gluten free 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 gluten free bread.

Portobello Pesto

Grilled portobello cap filled with fresh garden pesto, roasted red peppers, & pinenuts, topped with melted gruyere on gluten free bread.

Salmon Sandwich

Grilled salmon filet on gluten free 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

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

Naked Chicken

6oz grilled chicken breast served with spinach risotto & 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

Naked Salmon

Grilled salmon filet served with spinach risotto & grilled asparagus. \$36.95



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 & 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



THE
CRANE & PELICAN
CAFE

French Sparkling Wines

MAISON DE MADELINE BRUT \$12 SPLIT / 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 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

WE ARE VERY CAREFUL TO
MAKE SURE WHEN YOU
ORDER FROM THIS MENU
THAT EVERY SURFACE USED
IS TO PREPARE YOUR FOOD
IS GLUTEN FREE. YOUR
SAFETY IS IMPORTANT TO
US!

SELTZERS

\$9.50 EACH

Carbliss – Strawberry Margarita, Wild Raspberry,
Peach, Pineapple

Chef – Jeana Allen

Owner – Mandy Harvey

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

