

Starters

Cranberry Hummus – A generous portion of our “made from scratch” hummus flavored with tart cranberries and cracked red pepper, drizzled with extra virgin olive oil & served with warm pita bread & fresh vegetables. \$6.95

Thai Corn Fritters – 3 fritters of sweet corn kernels pan fried in a red curry paste served with a sweet chili dipping sauce. \$6.50

Spinach & Artichoke Crepes – Creamy spinach & artichoke filling rolled in our tender crepes, then lightly browned. \$6.95

Sauteed Scallops – 3 Large Sea Scallops gently sauteed in a brown butter & white wine sauce with sundried tomatoes, served on a bed of arugula . \$8.95

Salads

Homemade dressings- Ranch, Maytag Blue Cheese, Italian Vinaigrette, Russian, Zesty Garlic

House Salad – Romaine lettuce, red pepper, red onions, radishes, & fresh mozzarella. Your choice of dressing. \$5.95

Caesar Salad – Romaine Lettuce, parmesan cheese, & croutons tossed in our homemade Caesar dressing. Anchovies optional. \$5.95

Spinach Salad – Tender leaves of spinach tossed in a light mandarin orange vinaigrette topped with pecans. \$6.95

Southwest Shrimp Salad – Sauteed shrimp (or a grilled chicken breast) top a bed of romaine lettuce with crispy tortilla strips, corn, onion, tomato, & cilantro salsa with a spicy lime ranch dressing. \$10

Kris's Cranberry Salad – Romaine lettuce, blue cheese crumbles, red onion, pecans & cranberries topped with a light cranberry vinaigrette. \$10

Cobb Salad – Crisp romaine lettuce, egg, blue cheese crumbles, bacon , avocado, tomato, & chicken. Your choice of dressing. \$10

Greek Salad – Crisp romaine lettuce, feta cheese, cucumbers, tomatoes, red onions, and kalamata olives, with a light vinaigrette, topped with hot gyro meat. \$10

Sandwiches

with choice of spring slaw, cottage cheese, horseradish smashed potatoes, saffron risotto, or kettle chips.

Substitute cup of soup for your side for \$2

Chicken Sandwich - Grilled chicken breast topped with melted mozzarella cheese, lemon aioli, arugula, & a sundried tomato paste, on a ciabatta bun. \$11

Asparagus Sandwich – Crisp asparagus spears, roasted red peppers, arugula, & cream cheese on pumpernickel bread with lemon aioli. \$10 Add bacon \$1

Gyro Pita/Chicken Pita – An herbed blend of lamb & beef (or a chicken breast) served in a warmed pita with tomato, onion, feta cheese, kalamata olives & tzatziki sauce. \$10

Pork Sandwich – Butterflied pork chop grilled with a Boetjes mustard & honey glaze, topped with lettuce & tomato \$10

Vegan Burger – Grilled vegan black bean & chipotle patty topped with a red pepper coulis, red onion, & lettuce. \$10

Mom's Gourmet Grilled Cheese – Cheddar, swiss, & muenster cheeses stacked high in thinly sliced bread & grilled to gooey goodness.\$9 Add bacon \$1

Meatloaf Sandwich

Select one of the three following topping combinations to adorn your sandwich, or get it plain. Each has a large slab of our homestyle meatloaf on a brioche bun, & comes with choice of spring slaw, cottage cheese, horseradish smashed potatoes, saffron risotto, or kettle chips.

The Lone Star-Tangy barbeque sauce, bacon, onion & crunchy dill pickles. \$11

River Bend- Sauteed mushrooms, red onions, & melted swiss cheese. \$11

Cody Road- Cody Road Bourbon glaze garnished with fresh parsley. This one's to die for.

Split Plate Charge \$2

Chef's Burger

Chef's choice of toppings on a 1/3 pound Sawyer Farms ground beef patty served on a brioche bun with your choice of sandwich side. \$12

Soups

\$4.5 cup \$6 bowl

Smoked Gouda – Creamy & smokey gouda cheese with roasted red peppers.

Freda's Chicken & Dumplings – Our family heirloom recipe handed down for three generations. Delectable dumplings with shredded chicken in a thick broth.

Soup Du Jour – Ask your server about our soup of the day.

Suppers

Suppers are served all day long.

New York Strip – 10 oz New York Strip steak hand cut and pan seared, cooked to order, served with horseradish smashed potatoes, sauteed fresh vegetables, & bread. \$20.95

Naked Steak – 6oz Angus center cut sirloin grilled to order, served with horseradish smashed potatoes, sauteed fresh vegetables, & bread. \$18.95

Sawyer Steak Feature – On weekends we feature select steaks using “the best beef you can bite” from Sawyer Farms in Princeton Iowa. Ask your server for details.

Top your steak with one of our classic sauces. We are offering Ms.ississippi Port Butter, Au Poivre Peppercorn Demi glace, or Maytag Blue cheese & Garlic. \$4

Open Faced Roast Beef – Slow roasted, until it melts in your mouth, beef from Sawyer Farms served open faced on our home-made rollerdam red beer bread with horseradish smashed potatoes & smothered in savory gravy. \$15.95

Port of LeClaire – Grilled chicken breast in our scrumptious Port sauce (using Wide River Winery Port), sauteed onions, & garlic, served with saffron risotto, sauteed fresh vegetables, & bread. \$16.95

Meatloaf Supper – A huge slab of our meatloaf served supper style smothered with savory gravy, served with horseradish smashed potatoes, sauteed fresh vegetables, & bread. \$14.95

Pecan Crusted Salmon – 10 oz cut of Atlantic Salmon baked with a crunchy pecan crust, topped with a blueberry sauce, served with saffron risotto, sauteed fresh vegetables, & bread. \$15.95

Pastas

Pasta Della California – This healthy & vegan friendly dish has fettuccine noodles with avocado slices, arugula, cilantro, sun dried tomato, shitake mushrooms, & broccoli florets tossed in a white wine chili & lime sauce. \$14.95

Lobster Mac & Cheese – Pasta shells, lobster meat, cremini mushrooms, & red peppers in a smoked gouda & cheddar cheese sauce, topped with bread crumbs and baked until bubbly. \$18.95

Seafood Alfredo – Sauteed sea scallops & succulent shrimp tossed with fettuccine noodles in a rich creamy alfredo sauce, garnished with fresh parsley. \$18.95

Sweets

Homemade Ice Cream – Ask about today's flavors. \$4/scoop

Root Beer Float – A scoop of our homemade Ice Cream floating in a glass of Great River Brewery's Root Beer. \$6.50

Fresh Baked Pie – Light flaky crust with fresh seasonal fruit. Ask about today's flavors. \$5

Chocolate Cake – Moist chocolate cake layered with rich chocolate frosting. \$6

Carrot Cake – A huge slab of our moist & dense traditional carrot cake. \$6

Orange Crêpes – Two tender crêpes with sweet orange crème filling, gently warmed in orange-caramel pecan sauce. \$7

Sippers

Bottomless – Coke, Diet Coke, Sprite, Root Beer, Cherry Coke, Fresh Brewed Iced Tea Regular & Decaf Coffee, Hot Tea \$2.5

Single Servings – Gingerale, Gingerbeer \$2.5
Great River Root Beer \$3.5

Juices – Apple Juice, Cranberry Juice, Pineapple Juice, Orange Juice, Grapefruit Juice, Grape Juice, Lemonade, \$3

Green River – The soda fountain classic \$3

Turn Page to see our Bar Menu

Cocktails

Our full service bar can make anything your heart desires... but these are some of our specialties

- Homemade Limoncello** – Absolute 100 vodka and the zest from 15 lemons, served up icy cold. \$6
- Mint Julep** – Fresh mint leaves, sugar, Maker's Mark Bourbon and a splash of water & served in a tin cup. \$6
- Mojito** – Fresh mint muddled with Mount Gay Barbados Rum, sugar, & home-made sour mix. \$7
- Dark & Stormy** – This highball is made with Meyers Dark Rum & gingerbeer, & garnished with a lime. \$6
- Alabama Slammer** – Southern Comfort, Amaretto, & Sloe Gin mixed with orange juice & fresh sour mix. \$7
- Blue Bubbler** – Champagne with Blue Curacao \$7



MISSISSIPPI RIVER
DISTILLING COMPANY

These recipes all use Mississippi River Distillery products made right here in LeClaire! Head to the Distillery for a tour.

- Sazerac** – The official New-Orleans cocktail, Cody Road Rye with Peychauds bitters & sugar, neat in an Absinthe washed glass with a lemon twist. \$8
- French Martini** – River Baron Artisan Spirit, pineapple juice, and Chambord, shaken until it has a nice foam on top, served up. \$7
- Salty Dog** – River Pilot Vodka & white grapefruit juice served on the rocks with a salted rim. \$7
- Iowa Sunset** – River Baron Artisan Spirit with orange juice and a splash of grenadine. \$7
- Cody Road Bourbon** – Served either neat or on the rocks this delicious spirit needs no mixer. \$8
- Mississippi Mule** – River Baron Artisan Spirit & Ginger Beer served in an icy tin cup garnished with a lime. \$6

Wine by the glass

- Salmon Creek, Pinot Noir/Cabernet/Chardonnay/ White Zinfandel, California, \$5 gl, \$16 btl**
- Coastal Vines, Pinot Grigio/Merlot, California, \$5 gl \$17 btl**
- Ruinite Split, Moscato, Italy - \$6**
- Salmon Creek Split, Sparkling, California, \$6**
- Gosford, Shiraz, Australia, \$7 gl, \$26 btl**
- La Crema, Chardonnay, California, \$8 gl. \$28 btl**
- Jakob Demmer, Riesling, Germany, \$5 gl, \$20 btl**
- Matua, Sauv. Blanc, New Zealand, \$7 gl, \$26 btl**
- Silver Ridge, Pinot Noir, California, \$7 gl/ \$26 btl**

Local Wines

We proudly feature wines from Wide River Winery Felony Red or Ms. D'meanor White - \$6 gl/\$20 btl

We have more wines available by the bottle. Ask your server to see the full wine list.

Beer

- On Tap-** Sheephead IPA, Blue Moon, and Rollerdam Red \$4 pints
- Domestic Bottles-** Bud Light, Miller Lite, Coors Light, O'douls (N/A), Seasonal Lienenkugel \$3
- Local & Midwestern Brews -**Dark Side Vanilla Porter, Farmer Brown Ale, Hop-a-potamus, Uly's Dark, Farmer's American Ale, Uncommon Stout, Mississippi Blonde, Hop Wrangler, Red Rambler \$4
- Best Sellers -** Stella Artois, Woodchuck Hard Pear Cider \$4