

## Starters

**Cheese & Fruit Plate** - Sliced sharp cheddar, a wedge of brie, and cuts of smoked gouda, with fresh fruit and our homemade blue cheese walnut crackers. \$8

**Hummus** - A generous portion of our "made from scratch" garlic hummus, drizzled with extra virgin olive oil and served with pita bread and fresh vegetables. \$5

**Cantaloupe Crepes** - Slices of fresh cantaloupe with melted brie and salty prosciutto wrapped in a fluffy crepe then drizzled with a balsamic reduction. \$6

**Stuffed Dates** - Our dates are stuffed with a mixture of toasted almonds, tart cranberries, and creamy chevre, then gently warmed through. \$5

## Side Salads

Homemade dressings- Ranch, Blue Cheese, Balsamic Vinaigrette, Italian Vinaigrette, Russian Dressing

Add a grilled chicken breast for \$4

Add two slices of baguette for \$.50

**House Salad** - Romaine lettuce, red and green pepper, red onions, radishes, and fresh mozzarella. Your choice of dressing. \$4

**Garlic Salad** - Vampires BEWARE! Romaine lettuce tossed with our homemade SPICY garlic dressing, onions, parmesan cheese and Dawley house croutons. \$6

**Kris's Cranberry Salad** - Romaine lettuce, blue cheese crumbles, red onion, pecans and cranberries all tossed with a light cranberry vinaigrette. \$7

## Entree Salads

**Cobb Salad** - Crisp romaine lettuce topped with hard boiled egg, blue cheese crumbles, crispy real bacon bits, avocado, tomato, and chicken. Your choice of dressing. \$9

**Greek Salad** - Crisp romaine lettuce, feta cheese, cucumbers, tomatoes, red onions, and kalamata olives, with a light vinaigrette, topped with hot gyro meat. \$9

**Split Plate Charge \$2**

## Sandwiches

with choice of oriental slaw, cottage cheese, horseradish smashed potatoes, or kettle chips.

Substitute cup of soup for your side for \$2

**Chicken Sandwich** - Grilled chicken breast with brown sugar bacon, lettuce, tomato, and ranch on toasted ciabatta bread. \$10

**Buffalo Chicken** - Grilled chicken breast with a spicy Buffalo sauce, topped with blue cheese and celery cole-slaw, on toasted ciabatta bread. \$10

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

**Veggie Pita** - Sauteed red & green peppers, mushrooms, zucchini, onions, artichokes, tomatoes, garlic, and choice of feta cheese or hummus. Served on warmed pita \$9

**Avocado Dream** - Ripe avocado slices with cream cheese (or hummus for the vegans), pepperocini peppers, tomato, and sprouts, drizzled with balsamic vinegar on fresh baked herbed focaccia bread. \$9

**Korey's Veggie Burger** - Tasty grilled vegan black bean / quinoa patty flavored with tomatoes, spinach, and cumin, topped with fresh basil leaves and roasted red pepper coulis and served on toasted ciabatta. \$9

**Mom's Gourmet Grilled Cheese** - Cheddar, swiss, and muenster cheeses stacked high in thinly sliced bread and grilled to gooey goodness. \$9

## Meatloaf Sandwich

Each sandwich has a large slab of our homestyle meatloaf on a ciabatta bun, and comes with choice of oriental slaw, cottage cheese, smashed potatoes, or kettle chips.

**The Lone Star**-Tangy barbeque sauce, crisp bacon, chopped onion and crunchy dill pickles. \$10

**River Bend**- Sauteed mushrooms, red onions, and melted swiss cheese. \$10

**Buffalo Bill**- Melted cheddar, pickle, mustard, onion, lettuce, tomato, and mayo. \$10

## Soups

\$4 cup \$6 bowl

**Canadian Cheese** - Just like mom used to make. This is a rich cheesy soup with real bacon bits.

**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 today's soup.

## Suppers

Served all day long, each is served with sauteed fresh vegetables, horseradish smashed potatoes, (unless stated otherwise) and a slice of baguette bread.

**Beef Wellington**- Tender 6 oz Angus center cut sirloin with minced mushrooms and shallots wrapped in flaky puff pastry, baked till golden brown, topped with a green peppercorn cream sauce. \$19

**Naked Steak** - Juicy 6oz Angus center cut sirloin grilled to order. \$16

Rare = red, medium = pink, well = brown

**Port of LeClaire** - Grilled chicken breast in our scrumptious tawny port & garlic cream sauce served with long grain & wild rice and sauteed vegetables. You will want to lick this plate clean! \$16

**Chicken & Ham Bake** - A casserole of chicken, ham, water chestnuts and mushrooms slowly simmered in a rich sherry cream sauce, then topped with bread crumbs and swiss cheese. \$15

**Iowa Chop**- 12oz Iowa cut pork chop dredged with seasoned flour, pan fried and oven baked until tender and juicy, then topped with a rosemary butter pan reduction. \$17

**Meatloaf Supper** - Our homestyle meatloaf served supper style smothered with savory gravy. \$14

## Catch of the Day

Ask about today's fresh fish. \$14

## Pastas

Add a Grilled Chicken Breast \$4

**Greenie Linguine** - Spinach linguine with garden fresh basil and cilantro, garlic pesto, and artichoke hearts. A divine vegan friendly recipe. Very tasty. \$13

**Lobster Mac & Cheese**- Pasta shells, lobster meat, cremini mushrooms, and red peppers in with smoked gouda & cheddar cheese alfredo sauce, topped with bread crumbs and baked until bubbly. \$14

## Sweets

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

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

**Bavarian Chocolate Cake**- Moist chocolate cake layered with white cream frosting. \$5

**Carrot Cake** - A huge slab of our moist and dense traditional carrot cake. \$6

**Orange Crêpes** - Tender crêpes with sweet orange crème filling, gently warmed in orange-caramel pecan sauce. \$6

## Sippers

Coke, Diet Coke, Sprite, Root Beer, Cherry Coke, Fresh Brewed Iced Tea \$2 **Bottomless**

Regular & Decaf Coffee, Assorted flavors of Hot Tea \$2 **Bottomless**

Gingerale \$2

Hot Cocoa (ask for marshmallows) or French Vanilla Cappuccino \$3

Apple Juice, Cranberry Juice, Pineapple Juice, Orange Juice, Grapefruit Juice, Grape Juice, Fresh Squeezed Lemonade \$3

**Red Hat Refresher**- Grape juice and sprite topped with cherries \$3

**Green River** - The soda fountain classic \$3

**Shakes** - Chocolate, strawberry, coffee, or vanilla \$4

## Cocktails

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

### Ice Cream Drinks

**Mississippi Mudslide** - Baileys Irish Cream, Godiva, and Kalua \$8

**Pink Squirrel** - Crème de Noyaux and Crème de Cacao \$8

**Golden Cadillac** - Galliano and Crème de Cacao \$8

**Grasshopper** - Green Crème de Menthe and Crème de Cacao \$8

**Get Whipped** - top your drink with our alcohol infused flavored whipped creams. Chocolate, Raspberry, Caramel, or Vanilla \$3

### Classic Cocktails

**Homemade Limoncello** - Made with Absolute 100 vodka and the zest from 15 lemons, served up icy cold. \$6

**Fresh Mint Mojito** - Barbados Rum muddled with mint leaves, pure cane sugar, and our fresh squeezed sour mix. \$7

**Mississippi Flip** - Baileys, Godiva, & Kahlua shaken with powdered egg whites until frothy and delicious. Topped with alcohol infused chocolate whipped cream. \$8

**Roasted Toasted Almond** - Perfect for a chilly evening! Amaretto, Kahlua, vodka, and cream, lightly shaken and served on the rocks then dusted with freshly grated nutmeg. \$6

**Woodchuck Hard Pear Cider** - \$4

## Wine by the glass

**Salmon Creek**, California, Pinot Noir, Cabernet Sauvignon, Chardonnay, White Zinfandel, \$4 gl, \$15 btl Champagne splits \$6

**Evil Cabernet**, **Pure Evil Chardonnay**, Australia \$8 gl, \$28 btl

**Coastal Vines**, California, Pinot Grigio, Merlot \$5 gl \$17 btl  
½ Bottle of IL Moscato- \$12

**La Crema**, Chardonnay, California \$8 gl. \$28 btl

*Vibrant citrus laced with butterscotch and clove*

**Arancio**, Grillo, Sicily \$6 gl, \$24 btl

*An elegant and fruity varietal.*

**Fronterra**, Riesling, Chile \$5 gl, \$20 btl

*Floral notes mixed with hints of peach and mango*

**Matua**, Sauv. Blanc, New Zealand \$7 gl, \$28 btl

*Fruit driven with classic Marlborough acidity*

**Hacienda**, Merlot - \$6 gl/\$20 btl

*Deep berry fruit with velvety nuances of cocoa and herbs*

**Silver Ridge**, Pinot Noir \$7 gl/ \$24 btl

*Tart cherry & rhubarb tones with a touch of clove and vanilla*

### Wine bottles

**Inkberry**, Shiraz Cabernet, Australia \$26

*“inky” berries display superb aromatics and rich fruit*

**Filus**, Malbec, Mendoza \$25

*Velvety wine packed with black spice notes and dark berry fruit*

**Broquel**, Malbec, Argentina \$30

*Beautiful balance of ripe tannins with a long finish*

**Slingshot**, Cabernet, Napa Valley California \$38

*Blackberries, fresh roasted coffee, and caramel flavors*

**Vina Zaco**, Tempranillo Rioja, Spain \$38

*Cherry flavors framed by smoky chocolate oak*

**Haraszthy**, Zinfandel, Amador \$32

*TONS of ripe fruit with oaky spice and a hint of chocolate*

**Twisted Sister**, Zinfandel, California, \$45

*Silky textured tannins complimented by oak nuances*

**Chat. St. Michelle**, Merlot, Washington \$35

*Black cherry, cola, leather and spice notes*

**Lagone**, Merlot/Cabernet Sauvignon/Cabernet Franc, Italy \$36

*Full Bodied with soft velvety tannins and a rich long finish*

**St. Francis**, Chardonnay, California \$25

*100% chardonnay, rich and buttery*

### Vegan Wines

**Rosenblum**, Petite sirah, California

*Massive Fruit, mega body, a fruit bomb with balance*

**Rosenblum**, Chardonnay, California

*Radiating aromas of citrus with apple and pear notes*

### Beer

**On Tap**- Sheephead IPA, Blue Moon, and Rollerdam Red \$4

**Domestic Bottles**- Budweiser, Bud Light, Miller Lite, Coors Light, Lienenkugel Seasonal, O'douls (N/A) \$3

**Import & Micro-brew Bottles**- Stella Artois, Heineken, Corona, Negra Modelo, Fat Tire, Ranger IPA, New Castle, Goose Island 312, Sam Adams Lager, Bass Ale, Guinness Draught \$4