

THE WINE SELECTION



WHITE WINES

riesling

SNOQUALMIE, COLUMBIA VALLEY, WA - \$6/24
crisp, refreshing, and bursting with aromas of spicy pear and dried apricots. the richly textured palate is characterized by spice and fruit as well as lingering notes of honey

pinot grigio

STELLA, UMBRIA, ITALY - \$6/24
vibrant on the palate with fresh fruit aromas of pears and citrus, and balanced, yet zesty acidity. light, refreshing, and easygoing!

chenin blanc - viognier

PINE RIDGE VINEYARDS, NAPA, CA - \$6.5/26
bursting with juicy ripe fruits, the palate echoes the nose and boasts luscious flavors of anjou pear, fresh pineapple, apricot and white nectarine. a light and slightly off-dry flavor profile lasts through the delightfully refreshing, clean finish

90 POINTS ROBERT PARKER

chardonnay

FRONTERA, CENTRAL VALLEY, CHILE - \$6/24
frontera chardonnay is well-known for its intense and bright yellow tones; it is rich, mature and fruity, with a subtle sweet vanilla finish

chardonnay

CARMANET, SONOMA, CA - \$7/28
it pours a lovely straw-color with hints of apple, banana and vanilla. an opulent and sensual chardonnay with flavors of butterscotch and crisp tropical fruits on the finish. an absolute treat for your palate!

sauvignon blanc

TWO OCEANS, SOUTH AFRICA - \$6/24
named for the two oceans that converge at the cape in south africa; an elegant, yet crisp wine with ripe gooseberry flavors backed by tropical fruits and a lingering aftertaste

sparkling brut

SALMON CREEK, CA - \$6/24
beautiful nuances of peach, pear and hints of green apple, just enough celebration for one glass or the whole bunch. bubbly and crisp

pinot grigio

BANFI "SAN ANGELO", ITALY - \$34
pale yellow-straw in color. fresh, fruit forward bouquet with notes of pear, banana, peach, anise and honey. rich and full-bodied with a long finish

chardonnay

CAMBRIA "KATHERINE'S VINEYARD", SANTA MARIA, CA - \$35
aromas of fresh pineapple, white peach, pear, and green apple. the same fruit characters are on the palate and are accentuated by a bright, balanced acidity and subtle oak spice. the finish is lingering, clean and crisp

VOTED "MOST POPULAR" BY WINE & SPIRITS 21ST ANNUAL RESTAURANT POLL

chardonnay

BERINGER PRIVATE RESERVE, NAPA VALLEY, CA - \$49
a richness in this wine is wonderfully balanced by a bright citrus note. sweet oak notes weave together the many layers of aroma and flavor, carrying through to the finish

RATED 93 POINTS BY ROBERT PARKER

moscato d'asti

UMBERTO FIORE, ITALY - \$29
an aromatic semi-sparkling wine. extremely aromatic, with a famously complex perfume, this delicious wine has a mild level of sweetness, counterbalanced by vibrant acidity

sauvignon blanc

VILLA MARIA "PRIVATE BIN" MARLBOROUGH, NEW ZEALAND - \$35
a vibrant and bursting with a fruit-salad-bowl of flavors including ripe gooseberry, passion fruit, fresh citrus lime and exotic herbaceous aromas. The wine has an exciting palate with layers of juicy flavors, intensity and fullness, finishing with a refreshing crisp, clean and racy acidity

RATED 90 BY WINE SPECTATOR

RED WINES

pinot noir

FOLONARI, VENETO REGION, ITALY- \$6.5/26
aromas of blackcurrants, with notes of forest undergrowth and spices. on the palate, are attractive dry, savory and balanced red fruit flavors, with traces of blackberry conserve and toasted hazelnuts

merlot

GNARLED VINE, LODI, CA - \$6/24
from the producers of the "OZV" Zin, this merlot delivers rich flavors of dark ripe plums, vanilla and black cherries with a soft and lingering finish

cabernet sauvignon

COLUMBIA CREST "TWO-VINES", WA - \$6/24
strawberry, cherry and cola aromas and flavors harmoniously flow into the silky and soft palate that culminates into a long velvety finish

RATED 90 POINTS WINE & SPIRITS

chianti

FOLONARI, ITALY - \$26
100% sangiovese grapes, the folonari is a modern, fruit-forward chianti with notes of raspberries, strawberries and violets. soft but lively, it has a lingering finish of wild cherries

syrah

CLINE VINEYARDS "COOL CLIMATE" SYRAH, SONOMA, CA - \$33
full body rich and juicy syrah with flavors of rich blueberry and black pepper finishing with a hint of cedar. a wonderful wine experience!

merlot

SNOQUALMIE "NAKED", COLUMBIA VALLEY, WA - \$30
"naked" is made with certified organically grown grapes. ample structure and natural berry fruit flavors on the palate: like eating fresh merlot berries off the vine

87 POINTS WINE ADVOCATE

petite petit

MICHAEL DAVID WINERY, LODI, CA - \$34
petite petit is large! from the same winery that brought us earthquake, 85% petite sirah and 15% petit verdot, it is a substantial and full-bodied whopper style of wine with pure black fruit and vanilla flavors.

cabernet franc

ALEXANDER VALLEY VINEYARDS, SONOMA, CALIFORNIA - \$37
100% cabernet franc! this incredible, lush wine produces dark, deep ripe fruits, with subtle earthtones and a long, generous and rich finish across the palate with gentle, soft tannins.

GOLD MEDAL WINNER 2010 SONOMA HARVEST FAIR

classic bordeaux varietals

CONN CREEK VINEYARDS "HERRICK RED", NAPA VALLEY, CA \$36
aromas of spiced cherry, black plum and chocolate lead to a full bodied, textural wine with layers of berries and caramel mocha (cab sauv, syrah, merlot, cab franc, petit verdot, and malbec)

mourvèdre

CLINE VINEYARDS ANCIENT VINES, CENTRAL COAST, CA - \$33
a hint of eucalyptus on the nose, distinct chocolate characteristics and deep plum flavor. this unusually delightful wine has a substantial mouth-feel followed by soft tannins. E.J.'s favorite - give it a try!

pinot noir

ARGYLE VINEYARDS, WILLAMETTE VALLEY, OR - \$37
this silky red oregon pinot shows luscious strawberry fruit, with a hint of licorice lurking in the background, persisting nicely. well balanced with a soft lingering finish

89 POINTS WINE SPECTATOR

prices are shown for glass price/bottle price

cabernet sauvignon

TRAPICHE VINEYARDS, MENDOZA, ARGENTINA - \$7/28
a true cabernet with deep ruby red color along with a soul of black cherries, blackberries, cedar and spices. Full and round with elegant, velvety tannins and a long aftertaste with notes of tobacco and smoke

malbec

FRONTERA, MENDOZA, ARGENTINA - \$6/24
red fruits folded with coffee notes, mouth filling black cherry and dark plum flavors wrapped with subtle spice and gentle tannins

zinfandel

OAK RIDGE WINERY "OZV", LODI, CA - \$7/28
it pours to reveal a luscious purplish red color. cedar, cherry, blackberry jam, cola and herbs waft from the nose. big blackberry jam, cherry, plum and spice. there is a bit of coffee and chocolate, lending a soft, smooth characteristic to the experience

86 POINTS WINE ENTHUSIAST

red blend

WHISTLE STOP RED BLEND, SNOQUALMIE VINEYARDS, COLUMBIA VALLEY, WA \$27
can't decide between a cab or a merlot? have both! vibrant fresh fruit aromas of cherries and juicy currant combine with hints of herb in this bordeaux-style blend, named for the whistling trains that pass through the landscape of Eastern washington's vineyards . 70% cab – 30% merlot

malbec

UNO, ANTIGO WINERY, MENDOZA, ARGENTINA - \$34
pours a deep an intense red with violet hues. This malbec offers deep, rich and ripe intense fruits with significant notes of oak and a balanced elegant finish

90 POINTS WINE ENTHUSIAST

zinfandel

ROSENBLUM "PASO ROBLES" ZINFANDEL, CA - \$36
expect nothing short of excellence from the Rosenblum Vineyards – a classic style zin with big, bright fruit entry, elegant tannins, integrated oak and peppercorns lead to a wonderful lingering finish. treat yourself!

cabernet sauvignon

EARTHQUAKE, LODI, CA - \$39
big, juicy, rich, fruity, and chock full of decadent black fruits. chewy tobacco, sweet vanilla, spice aromas and flavors. this one's is Lea's favorite - so you know it's good!

cabernet sauvignon

SEQUOIA GROVE, NAPA VALLEY, CA - \$59
intense notes of blackberry and creamy cinnamon with underlying layers of cedar and black pepper. the dark fruit finish goes on and on, seamlessly intertwining with the acid and tannin structure

cabernet sauvignon

DON MELCHOR, ALTO MAIPO VALLEY, CHILE 2007 - \$89
dark, muscular style, with black currant, braised fig, maduro tobacco, bittersweet cocoa and loam notes that all roll together through the dense but polished finish. recognized as the Best Red Wine from chile by both Wine Spectator and by Robert Parker

RATED 93 POINTS BY WINE ENTHUSIAST



L.MAY BEERS

LOCAL POTOSI BREWERY CAVE ALE
LOCAL POTOSI BREWERY SNAKE HOLLOW IPA
LOCAL HUBER BREWERY HUBER BOCK
 CAPITAL BREWERY SUPPER CLUB LAGER
 LAKE FRONT WHEAT MONKEY ALE
 LAKE FRONT FUEL CAFÉ COFFEE STOUT
 SUMMIT BREWERY GREAT NORTHERN PORTER
 BRAU BROTHERS MILK OATMEAL STOUT
 BRECKENRIDGE BREWERY VANILLA PORTER
 BRECKENRIDGE BREWERY OATMEAL STOUT
 BRECKENRIDGE BREWERY LUCKY U IPA
 BRECKENRIDGE BREWERY AVALANCHE AMBER ALE
 BIG SKY BREWERY IPA
 SAMUEL SMITH OLD BREWERY IMPERIAL STOUT
 BARD'S TALE **GLUTEN FREE** LAGER
 CORONA
 FAT TIRE
 NEW CASTLE
 MOOSE DROOL BROWN ALE
 HEINEKEN
 PILSNER URQUELL
 AMSTEL LIGHT
 SIERRA NEVADA PALE ALE
 GUINNESS DRAUGHT
 SAM ADAMS BOSTON LAGER
 BLUE MOON
 HACKER-PSCHORR
 STRONGBOW CIDER
 KALIBER N/A
 BUDWEISER
 BUD LIGHT
 COORS ORIGINAL
 COORS LIGHT
 MGD 64
 MICHELOB ULTRA
 MILLER LITE

ORIGIN	%ALCOHOL	PRICE
POTOSI, WI	6.5%	3.50
POTOSI, WI	6.0%	3.50
MONROE, WI	5.4%	3.50
MADISON, WI	5.0%	3.50
MILWAUKEE, WI	4.2%	3.75
MILWAUKEE, WI	5.9%	3.75
ST. PAUL, MN	5.6%	4.00
LUCAN, MN	5.8%	4.00
COLORADO	4.0%	4.00
COLORADO	4.7%	4.00
COLORADO	4.95%	4.00
COLORADO	5.41%	4.00
MONTANA	5.0%	3.75
ENGLAND	7.0%	4.50
US	4.6%	4.00
MEXICO	4.6%	4.00
US	5.2%	3.75
ENGLAND	4.7%	3.75
US	5.1%	3.75
HOLLAND	5.0%	4.00
CZECH REP.	4.4%	4.00
US	3.5%	4.00
US	5.6%	4.00
IRELAND	4.2%	4.00
US	5.5%	3.75
US	5.5%	3.75
GERMANY	5.3%	4.00
ENGLAND	0.5%	4.00
IRELAND	5.0%	3.75
US	4.2%	3.50
US	5.0%	3.50
US	4.2%	3.50
US	3.0%	3.50
US	4.2%	3.50
US	4.2%	3.50
US	4.2%	3.50



COCKTAILS & MARTINIS

THE OLD-FASHIONED our forté. hand muddled with your choice of brandy or whiskey

THE L.MAY just the way Lil' liked her drink. an old-fashioned with amaretto, hold the whisky or brandy

THE ST. GERMAINE L.May's new refreshing cocktail with saint germaine's elder flower and citrus flavored liquor, citrus vodka, & fresh lemon juice-- an elegant summer treat!

THE ORIGINAL TOM COLLINS gin, fresh lemon juice, sugar, and club soda...simple and delicious!

SOUTHERN SWEET TEA LEMONADE sweet carolina sweet tea vodka and the fresh squeezed flavor of lemonade will have you relaxing-- southern style--before you know it

PINEAPPLE UPSIDE DOWN CAKE a sweet recipe of pineapple juice and cake vodka on the rocks, garnished with a cherry

CUCUMBER MARTINI start with hendrick's cucumber and rose petal infused gin and add a touch of dry vermouth - served straight up with a fresh cucumber garnish

MISSISSIPPI RIVER MARTINI just like the mighty mississippi.....dirty. an ultimate classic served with prairie organic vodka from minnesota, a splash of dry vermouth shaken with a touch of olive juice and garnished with bleu cheese stuffed olives

CARAMEL APPLE MARTINI a delicious combination of sweet and tart with apple pucker, vodka and a touch of butterscotch rimmed with caramel

BLOODY MARY MARTINI just the right mixture of bacon infused vodka, tomato juice, olive juice and a combination of spices, rimmed with celery salt and garnished with olives make this an irresistible choice

THE FLIRTINI just the perfect mixture of citrus vodka, orange liqueur, lime juice, cranberry juice and a touch of chambord garnished with a fresh lemon twist

BIG BLUE MARTINI stoli blueberry vodka, a touch of raspberry, and pomegranate. the hippest martini on main

HAPPY BIRTHDAY MARTINI happy birthday to you! this martini tastes just like a slice of cake, with vanilla vodka and our special secret recipe - treat yourself to this delicious cocktail tonightand many moorreeeee

CHERRY CHEESECAKE MARTINI a creamy concoction that tastes just like the real thing, finished with a dollop of whipped cream

CHOCOLATE DESIRE MARTINI white and dark chocolate liqueurs with vanilla vodka and a splash of irish cream in a chocolate rimmed glass. a perfect dessert!

NUTS AND BERRYS raspberry liqueur with frangelico laced with a touch of cream. L.May's favorite!

SANDEMAN TAWNY PORTO WINE clear red amber colors with a light intense body open up to aromas of vanilla and evolved dried fruits. the elegant harmony and fresh flavor of red fruits unfold in the mouth and combine with the complexity of wood aging and a good finish

LIBATIONS

VODKA
 ABSOLUT
 ABSOLUT PEARS
 GREY GOOSE
 KETEL ONE
 SMIRNOFF RASPBERRY
 SMIRNOFF CITRUS
 SMIRNOFF VANILLA
 SMIRNOFF ORANGE
 UV BLUE
 STOLI
 STOLI BLUEBERRY
 CHOPIN POTATO VODKA
 PRAIRIE ORGANIC
GIN
 AMSTERDAM
 BEEFEATER
 BOMBAY SAPPHIRE
 TANQUERAY
 HENDRICKS
RUM
 BACARDI
 BACARDI LIMON
 CAPTAIN MORGAN
 MALIBU
 MYER'S DARK
TEQUILA
 JOSE CUERVO
 PATRON SILVER
BOURBON
 KNOB CREEK
 JIM BEAM
 MAKER'S MARK
 OLD CROW
BRANDY
 KORBEL
SCOTCH
 CHIVAS
 J&B
 GLEN LIVIT SINGLE MALT
 GLENFIDDICH
 DEWAR'S WHITE LABEL
 JOHNNY WALKER RED
 JOHNNY WALKER BLACK
WHISKEY
 CANADIAN CLUB
 BLACK VELVET
 SEAGRAM'S SEVEN
 SOUTHERN COMFORT
 JACK DANIEL'S
 CROWN ROYAL
 JAMESON IRISH
CORDIALS
 AMARETTO
 DISARONNO
 B&B
 CREME DE CACAO
 CREME DE MENTHE
 RASPBERRY DI AMORE
 DRAMBUIE
 FRANGELICO
 GRANDMARNIER
 KAMORA COFFEE LIQUEUR
 PEPPERMINT SCHNAPPS
 RYAN'S IRISH CREAM
 SAMBUCA
 TIA MARIA
COGNAC
 COURVOISIER V.S.
 REMY MARTIN V.S.O.P



APPS

fig meets goat warmed goat cheese with a fall fig chutney and toast points 11

tuna crostini ahi tuna lightly pan-seared, and topped with a lemon ginger pesto 10

caprese bruschetta fresh mozzarella, tomatoes and sweet basil stacked on garlic toast points and drizzled with olive oil, balsamic glaze, sprinkled with fresh parmesan, salt and pepper 10

artichoke and spinach dip a rich and creamy L.May specialty of artichokes, spinach, roasted red peppers and our very own mix of herbs and cheeses, served with warm pita bread for dipping 8

white bean hummus a creamy hummus spread with tahini, roasted sweet corn, garlic, and tomato, served with toasted flatbread 9

our pizzas also make a perfect appetizer!

SALADS/SOUP

add chicken [\$5] 8 oz. salmon filet [\$10] or shrimp [\$7]

house salad mixed greens with cucumber and toasted almonds, sprinkled with fresh parmesan and homemade croutons and topped with our house dressing, a mango peach vinaigrette 8

side salad a smaller house salad for a perfect side 5

caesar salad traditional caesar dressing tossed with romaine lettuce, parmesan cheese, and croutons. ask for anchovies 9

winter salad fresh greens tossed with extra virgin olive oil and balsamic reduction, topped with roasted beets, butternut squash, artichokes, toasted pecans and topped with goat cheese crumbles 12 **gf**

soup de jour ask your server about our featured soup. served with bread for dipping 3 cup - 7 bowl

OFF THE GRILL

angus burger a 3/4 lb prime angus burger served with pickled red onion, havarti cheese, and spicy ketchup on a toasted ciabatta bun with roasted steak fries on the side 15

SIDES

sweet potato gratin 5

seasonal veggies 5

homemade olive oil parmesan mashed potatoes 5

side house salad 5

ladies L.May v-neck tees 21

mens L.May tees 15

ladies L.May embroidered track jacket 36

mens L.May embroidered track jacket 48



HEAD CHEF TONY JOOS, NEW ENGLAND CULINARY & OWNERS LEA AND EJ DROESSLER WELCOME YOU!

WE SUPPORT LOCAL GROWERS BY PURCHASING FRESH SEASONAL PRODUCE WHEN AVAILABLE.

we'd like to thank the many local growers who devote their lives to organic farming and help make our food taste so yummy:

*Fred and Mary Jo May at Tri-State Market,
Glen and Carol Stilmunkes at Freddie's Popcorn,
Sinsinawa Mound Bakery,*

*LeAnn from McDonald Gardens, Kristi from Bellman Farms,
and many other growers at the Dubuque Farmers Market*

ENTREES

*served with house salad
and fresh baked bread*

mediterranean shrimp jumbo shrimp tossed with kalamata olives and grape tomatos in a garlic olive oil sauce, served over linguini with a saffron aioli 24
gf - substitute rice for pasta

osso buco four tender 4 oz. pork shanks slow roasted over parmesan potatoes with a red wine mushroom sauce 23

seafood L.May seabass, scallops, and shrimp served with julienne vegetables and finished with a serrano chili tomato sauce 25

beyond spaghetti (pasta bolognese) rigatoni pasta tossed in a traditional hearty italian meat sauce, topped with baked mozzarella and ricotta cheese 14

chicken saltimbocca an airline chicken breast stuffed with ricotta cheese, sage and prosciutto, finished with a lemon beurre blanc and jasmine rice 19

filet mignon an 8 oz. angus tenderloin served with olive oil parmesan mashed potatoes, bacon chive butter and finished with a zinfandel sauce 26 *gf*

chilean salmon a farm-raised 8 oz. salmon filet, pan-seared with a fall fig and apple glaze. served with a sweet potato gratin 22 *gf*

four cheese ravioli with portabella mushrooms, asparagus and a roasted tomato sauce 14

lobster lasagna tender pasta layered with lobster, mozzarella, parmesan and ricotta cheeses in a creamy champagne sauce 20

meatloaf is a must try and it's back for the fall. served over olive oil parmesan mashed potatoes with a roasted tomato and caper sauce 17

split plates [\$5], includes salad and bread

PIZZAS

*prices shown are for 9" or 14"
10.5" gf crust available [\$3]*

L.May supreme our hearty red sauce with spicy italian sausage, asparagus, artichokes and mozzarella cheese, lightly sprinkled with fresh goat cheese 12 small - 20 large

the moody blue Moody Blue cheese is from holstein cows and has a lot more smoke and a little more bite. this pie starts with a rich creamy garlic sauce topped with italian sausage, green and red bell peppers, moody blue crumbles, mozzarella, and toasted pecans 10 small - 18 large

"you're in dubuque" crispy applewood smoked bacon, spicy italian sausage, mushrooms, and onions over red sauce topped with mozzarella and cheddar cheese 10 small - 18 large

bacon mac 'n cheese tender fussilli pasta, applewood smoked bacon, and diced ham placed over a creamy alfredo sauce and finished with mozzarella and cheddar cheeses, a tribute to our wisconsin homeland! 10 small - 18 large

isle of capri olive oil and garlic roasted crust topped with fresh mozzarella, basil and tomatoes. drizzled with olive oil, balsamic glaze, sea salt and cracked pepper 12 small - 20 large

the classic our hearty red sauce, pepperoni, green olives, and melted mozzarella cheese 10 small - 18 large

DESSERTS

orange roll bread pudding we use our favorite local orange roll from the Sinsinawa Mound to make our bread pudding, served a la mode of course! 6

7-layer cake seven delightful layers of chocolate cake, white chocolate mousse, milk chocolate mousse and rich frosting 6

ask your server about our other rotating desserts

L.MAY OFFERS A 5% DISCOUNT EVERY TIME YOU DINE FOR PAYING WITH CASH.

[18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE] [PARTIES OF 6 OR MORE WILL BE PLACED ON ONE CHECK]

gf INDICATES AN ITEM THAT IS GLUTEN-FREE OR CAN BE PREPARED GLUTEN-FREE.

PLEASE INDICATE YOUR DIETARY NEEDS TO YOUR SERVER SO PROPER ACCOMODATIONS CAN BE MADE.