

# APPETIZERS

## local honeycomb ◉\*

whipped goat cheese ·  
fig jam · focaccia toast points 12

## steak bites ◉

choice angus morsels ·  
balsamic marinated ·  
maple crema 20

## salmon croquettes ◉

artichoke and caper salad ·  
lemon dill aioli 15

## artichoke & spinach dip ◉\*

with toasted pita 14

## caprese bruschetta ◉\*

toast points · fresh mozzarella ·  
sliced tomato · balsamic reduction ·  
parmesan 13

*\* additional appetizers available  
gluten free upon request*

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*20% gratuity will be added  
to groups of 8 or more.*

*no separate checks for  
groups over 6 people.*

*save 5% when you pay with cash!*

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◉ made with gluten free ingredients

◉ vegetarian

◉ vegan/dairy free

*please indicate any dietary restrictions to your server so  
that proper accommodations can be made.*

*our kitchen does work with ingredients that contain gluten,  
and does not have specific allergen free preparation areas  
or dedicated ovens.*

# SOUP & SALADS

## soup du jour

ask about our daily house made soup ·  
bread & butter cup 5 · bowl 8

## spinach caesar salad ◉

spinach · mixed leafy greens · classic  
caesar dressing · parmesan crisp ·  
house made croutons 7 side · 12 entrée

## house salad ◉◉

mixed leafy greens · cherry tomatoes ·  
radish · toasted almond ·  
house made croutons · roasted garlic  
parmesan vinaigrette ·  
parmesan 7 side · 12 entrée

*protein options to add to any salad:*

roasted local organic chicken +8 ◉

jumbo shrimp +10 ◉

salmon fillet +14 ◉

*house made gluten free croutons  
are served on all of our salads*

*vegan dressing available  
by request*



# PIZZA

## caprese pizza ◉

roasted garlic olive oil crust · melted fresh mozzarella · sliced tomato · basil · balsamic reduction · cracked pepper & sea salt

## “you’re in dubuque” pizza

hearty red sauce · applewood smoked bacon · locally sourced ground sausage · mushrooms · red onion · mozzarella & cheddar

## hot hawaiian pizza

hearty red sauce · pineapple · ham · red onion & bell peppers · mozzarella · housemade hot honey

## l.may supreme pizza

hearty red sauce · locally sourced ground sausage · artichokes · asparagus · mozzarella · goat cheese crumbles

*our thin crust sizes:*

*small ten inch 15*

*large fourteen inch 25*

*gluten free twelve inch 18◉*

*vegan cheese available by request ◉*

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## SAVE ROOM FOR OUR HOUSE MADE DESSERTS

*your server will present our full dessert menu, cheesecake (gluten free) and chocolate mousse (vegan & gluten free) are our almost-always-available staples!*

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◉ **vegetarian**

◉ **vegan/dairy free**

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# MAIN COURSE

*entrees include a side house salad and freshly baked bread & butter*

## salmon ◉

grilled 8 oz. faroe islands fillet · coconut broth · sweet potatoes, bell pepper, asparagus · coconut rice 30

## meatloaf

chef tony’s famous meatloaf! · locally sourced beef & pork · aged cheddar mashed potatoes · tomato gravy 27

## filet mignon ◉

6 oz. choice iowa black angus filet · aged cheddar mashed potatoes · red wine garlic demi 36

## tony’s crabby shrimp ◉

a lighter twist on “oscar style” · sauteéd crab & jumbo shrimp · asparagus & mixed onions · white wine lemon tarragon sauce · lemony risotto 36

## caramelized onion risotto ◉◉◉

arborio rice · mediterranean roasted cauliflower · butternut squash · lemon paprika sauce 25

## butternut sage cream pasta ◉\*

penne pasta · mixed onion · pecans · butternut squash · gorgonzola · sage cream sauce 25

*\*gluten free pasta available upon request*

*protein options to add to risotto or pasta:*

roasted local organic chicken +8 ◉  
jumbo shrimp +10 ◉  
salmon fillet +14 ◉

## WHITE BY-THE-GLASS

<b>chardonnay</b>	OAK GROVE - CALIFORNIA	9   34
<b>bordeaux blend</b>	FREYNELLE - FRANCE	9   34
<b>sauv. blanc</b>	DREAMFISH - ROMANIA	9   34
<b>pinot grigio</b>	CINTA - ITALY	9   34
<b>sparkling moscato d'asti</b>	ITALY	8   30
<b>rosé</b>	MONT GRAVET - FRANCE	8   30

## RED BY-THE-GLASS

<b>cabernet sauvignon</b>	ULTRAVIOLET - CA	10   38
<b>pinot noir</b>	LEGENDARY - ROMANIA	9   34
<b>red blend</b>	CMS - WA	9   34
<b>malbec</b>	CLOS DE MENDOZA - ARGENTINA	9   34
<b>sparkling lambrusco</b>	SCARPETTA - ITALY	8

wine to try:  
**CHÂTEAU  
ROCHETRIER**  
bordeaux red blend  
10 | 36

## COCKTAILS

- the l.may fashioned**  
*locally sourced honey, bitters, and iowa legendary rye, gently stirred and served on the rocks with an orange twist and a cherry* 9
- main street manhattan**  
*iowa legendary rye, cocchi sweet vermouth, a dash of bitters, and a cherry served up* 10
- honey lavender martini**  
*st. germain elderflower liqueur, gin, freshly squeezed lemon juice, local honey simple syrup, lavender bitters, shaken with fresh rosemary, served up* 10
- apple-sauced**  
*local sparkling apple cider, ginger beer, bourbon, and a dash of local maple syrup and fresh lemon, served on the rocks* 10
- naughty or nice?**  
*your choice of naughty smoky mezcal or nice silver tequila, housemade fig jam, fresh orange, local honey, served on the rocks with a brown sugar salted rim* 11
- spiced sangria**  
*sparkling lambrusco red wine, local honey, fresh fruit juice, and ginger spice make this sangria undeniably festive!* 9

## BEERS

- golden ale** good old potosi 5
- cave ale amber** good old potosi 5
- easy eddy ipa** big grove 5
- 1939 amber ale** big grove 5
- champagne style hard cider** sutliff cider 6
- psuedo sue pale ale** topling goliath (pint can) 7
- pompeii ipa** topling goliath (pint can) 7
- rover truck oatmeal stout** topling goliath (pint can) 7
- brau weisse** ayinger 7
- organic lager** samuel smith 7
- nut brown ale** samuel smith 7
- bud light** 5
- coors light** 5
- micelob ultra** 5

featuring  
2 rotating beers  
on draft from  
**JUBECK NEW  
WORLD  
BREWERY!**

## N/A BEVERAGES

- lil madz spirit free refresher** 7
- sparkling apple cider** wilson's orchard 3<sup>5</sup>
- pepsi, diet pepsi, or sierra mist** 3
- lemonade, iced tea, hot tea, or coffee** 3
- sparkling mineral water** topo chico 4
- non-alcoholic lager** clauthaler 4
- ginger beer** fentiman's all natural 4
- root beer** good old potosi 4
- espresso double shot** 4<sup>5</sup>

## AFTER DINNER

**santa's midnight ride**  
*a warm combination of espresso, vanilla vodka, and coffee liqueur that will propel you through all your late night holiday activities!* 10

**affogato**  
*vanilla bean ice cream "drowned" in freshly brewed espresso* 6

**dessert wines** (3 oz. pour, or inquire for a flight!)  
*sherry - sauternes - madeira - muscadel* 8<sup>5</sup>

**L** LOCAL, FROM NEARBY, OR  
FEATURING LOCAL INGREDIENTS



<b>sparkling brut</b>	GRAHAM BECK - SOUTH AFRICA	(1/2 bottle) 25
<b>champagne</b>	COLLET - FRANCE	60
<b>reisling</b>	RÖMERHOFF - GERMANY	30
<b>verdejo</b>	NAVE SUR - SPAIN	30
<b>sauvignon blanc</b>	GREYWACKE - NEW ZEALAND	50
<b>chardonnay</b>	SAINT VERAN - BURGUNDY, FRANCE	45

<b>sparkling brut rosé</b>	GRAHAM BECK - SOUTH AFRICA	40
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<b>pinot noir</b>	LIOCO - SONOMA, CA	50
<b>zweigelt</b>	CHRISTINA - AUSTRIA	40
<b>beaujolais</b>	RÉGNIÉ - FRANCE	55
<b>chianti riserva</b>	RENZO MASI & C. - ITALY	30
<b>chianti</b>	BADIOLO - ITALY	(magnum bottle...equal to 10 glasses!) 55
<b>merlot</b>	CHELSEA GOLDSCHMIDT - ALEXANDER VALLEY, CA	50
<b>grenache</b>	NEW GENERATION 1905 - FRANCE	35
<b>bordeaux</b>	CHÂTEAU LASSUS MÉDOC - FRANCE	50
<b>rioja reserva</b>	MURIEL - SPAIN	35
<b>malbec</b>	CAHORS - FRANCE	45
<b>blaufränkisch</b>	THE BUTCHER - AUSTRIA	40
<b>nebbiolo barolo</b>	G.D. VAJRA - ITALY	85
<b>valpolicella ripasso</b>	FARINA - ITALY	45
<b>amarone</b>	ITALY	85
<b>nebbiolo</b>	BARBOURSVILLE VINEYARDS - VA	65
<b>languedoc-roussillon</b>	DOMAINE DE FONTSAINTE - FRANCE	40
<b>red blend</b>	FRIVOLER - WA	40
<b>red blend</b>	MONT BLOIS BACCHUS - SOUTH AFRICA	65
<b>chateauneuf du pape</b>	ROTATING LABELS - FRANCE	75
<b>petite sirah</b>	RIDGE - DRY CREEK, CA	70
<b>zinfandel</b>	MEEKER VINEYARD "BESSIE" - CA	50
<b>cabernet sauvignon</b>	CLOS DE NAPA - NAPA, CA	70
<b>cabernet sauvignon</b>	SALUS STAGLIN FAMILY VINEYARD - NAPA, CA	135
<b>cabernet sauvignon</b>	INGLENOOK - RUTHERFORD, NAPA, CA	180

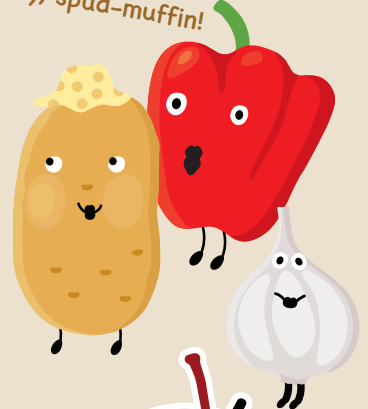
# WINE BOTTLES

RETAIL WINE IS AVAILABLE FROM L.MAY!

LET YOUR SERVER OR HOST KNOW IF YOU'D LIKE US TO PUT A CASE TOGETHER FOR YOU TO TAKE HOME

# KIDS MENU

FOR CHILDREN 10 AND UNDER



## DRINKS

- 1 Soda Pops & Soft Drinks \$2.95  
Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Iced Tea,
- 2 Local Rootbeer Bottle \$3.95
- 3 Kiddie Cocktails \$3.50  
Shirley Temple (clear soda) or Roy Rogers (cola) with cherry juice!
- 4 Milk \$2.95
- 5 Chocolate Milk \$3.50



## DINNER

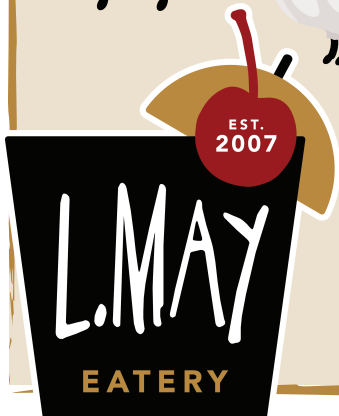
- 1 Say Cheese Pizza \$9 (VEG)
- 2 Smiley Pepperoni Pizza \$10  
\*gluten free pizza crust available \$16
- 3 Pasta Alfredo \$10 (VEG)  
pasta with creamy alfredo sauce & parmesan  
(add slow roasted chicken: additional \$8...jumbo shrimp: \$10)  
\*gluten free pasta substitute available, please inquire
- 4 Chicken & Mashed Potatoes \$10 (GF)  
local, organic slow roasted chicken  
served with mashed potatoes

## SIDES

- + Add a side of Veggies \$3 (GF) (V)
- + Add a side of Fruits \$3 (GF) (V)

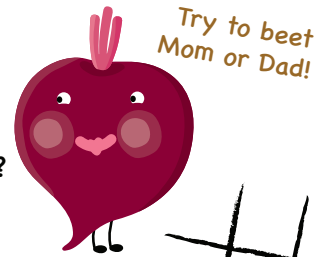
## SAVE ROOM FOR DESSERT!

- 1 Vanilla Ice Cream Sundae \$3.50 (GF)  
with whipped cream, fruit, chocolate sauce, and sprinkles!

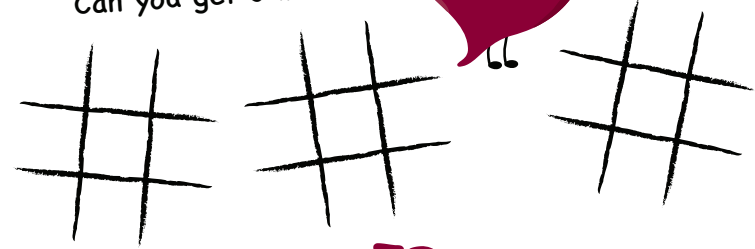


## TIC-TAC-TOE!

Can you get 3 in a row?



Try to beat Mom or Dad!



## FREE SPACE

Draw your favorite thing or write a letter to Chef Tony here!



## WORD SEARCH

Try to find all the words below!

Can you help me spot them all?

C W I N E S D Z N G E S N F D  
H O O Z F A I A Y P O L P R E  
N L L V B L D U E I T G E U G  
F U M C H E E S E Z B Y P I C  
O E A U O D G O E Z A J P T B  
O D Y X V E G E T A B L E S A  
D H E P W D U B U Q U E R D W  
S Q A F Y D B R Z J R S O A E  
P X T J M D M E A T O S N H J  
D L E D I Z I J G E C N I R X  
X D R P O V L O L I O B W H M  
R A Y K W A K P G M Z K X Y S  
K B O Z A B P I L B J L C I Y  
M B E I W A M A A P I I O I M  
A P O H K Q S N V L V T I U K

PIZZA  
APPLE  
LMAYEATERY  
SODA  
SALMON  
VEGETABLES  
FRUIT  
PEPPERONI  
FOOD  
WINE  
CHEESE  
MILK  
MEAT  
IOWA  
DUBUQUE