

get started

crab cakes roasted red pepper & garlic aioli · pickled veggies **\$13**

steak bites choice black angus · red wine reduction · gorgonzola crumbles · mixed greens & tomato **\$14** 🌾

smoked trout bruschetta whipped goat cheese · toasted baguette · cherry vinaigrette **\$12**

modern relish tray artisanal cheeses · meats · local honey · roasted rosemary nuts · crackers **\$16**

legendary artichoke & spinach dip creamy cheese · garlic · toasted pita **\$10** 🌾

small pizzas also make great appetizers!

additional appetizers can be made gluten free upon request 🌾

keep it light

soup du jour with bread & butter **cup \$3.5 · bowl \$8**

house salad leafy greens · cucumber · radish · toasted almond · housemade croutons · roasted garlic parmesan vinaigrette · parmesan **side \$5 · entrée \$9** 🌾

roasted veggie salad roasted sweet potatoes, carrots, & squash · spinach · quinoa · green apple · roasted rosemary nuts · lavender honey vinaigrette · gorgonzola crumbles **\$14** 🌾 🌾

roasted beet salad mixed greens · roasted beets · red onion · dried cherry · balsamic vinaigrette · whipped goat cheese **\$11** 🌾 🌾

spinach lime caesar salad spinach · leafy greens · lime caesar dressing · parmesan cheese · housemade croutons **side \$6 · entrée \$10** *ask for anchovies \$2*

add to your salad · chicken \$5 · jumbo shrimp \$10 · 8 oz. salmon \$12 · 4 oz. smoked trout \$10

all salads can be served gluten free or vegetarian upon request 🌾

pizza pies

small 9" · large 14"

\$2.5 additional for half & half pizzas · no small half & half's

10.5" & 14" gluten free crust available · additional \$2 & \$3 🌾

L.May supreme pizza hearty red sauce · *spicy* italian sausage · asparagus · artichoke · mozzarella · goat cheese crumbles **small \$12 · large \$22**

steak bleu pizza roasted garlic cream sauce · choice black angus · bell peppers · mozzarella & gorgonzola crumbles **small \$12 · large \$22**

isle of capri pizza roasted garlic olive oil crust · fresh mozzarella · basil · tomato · balsamic reduction · cracked pepper & sea salt **small \$12 · large \$22** 🌾

"you're in dubuque" pizza hearty red sauce · applewood smoked bacon · *spicy* italian sausage · mushroom · red onion · mozzarella & cheddar **small \$12 · large \$22**

please indicate your dietary needs to your server so that proper accommodations can be made



the main course

entrées include house salad & freshly baked multigrain bread with maple bourbon butter

lobster lasagna cold water lobster tail · champagne cream sauce · ricotta · melted mozzarella · parmesan **\$25**

jumbo shrimp & sea scallops roasted mixed potatoes & carrots · creamed spinach · roasted garlic aioli **\$25** 

roasted half duckling sweet potato mash · cherry bourbon glaze **\$26** 

chilean salmon 8 oz. fillet · sweet potato mash · carrot ginger puree · honey infused tomato poblano salsa **\$25** 

cajun chicken alfredo blackened chicken breast · tomato cajun alfredo sauce · bell peppers & onions · penne pasta **\$24**

vegan stuffed bell peppers aborio rice · wild mushroom · butternut squash · coconut curry sauce **\$23**   
add to your bell peppers · chicken \$5 · jumbo shrimp \$10 · 8 oz. salmon \$12

filet mignon 8 oz. choice iowa black angus · caramelized onion & gorgonzola compound butter · mashed red potatoes **\$30** 

braised pork shanks fall-off-the-bone shanks · garlic white wine sauce · mashed red potatoes **\$24** 

split plates \$5 · includes additional salad & bread

save room

chocolate brownie ooey gooey & warm · vanilla bean ice cream · chocolate sauce · shareable **\$8.5** 

gluten free cheesecake du jour rotating flavors to try! **\$8**  

other featured desserts rotate weekly, your server will present all desserts available this evening

*"the food, drink, and fellowship can't be beat.
the best neighborhood place in town."*

-we love when you share your experience on your favorite restaurant review sites



share your L.May experience!

#lmayzing @lmayeats on instagram
@lmayeatery on facebook

big thanks to all of our local growers
mcdonald farm · tristate market ·
our farms · dubuque farmer's market ·
walsh apiary (to name a few)



GLUTEN FREE



VEGETARIAN



VEGAN

*consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your chance of foodborne illness



sundays: dine in
and get \$10 off any
bottle of wine
(w/purchase of 2 entrees
or a large pizza)

every day: retail
wine to go,
\$10 off list price

**we offer a
5% discount
every time you
pay with cash**



we cater! ask for more info

*please, no separate checks for parties of 6 or more
18% gratuity will be added to parties of 8 or more*

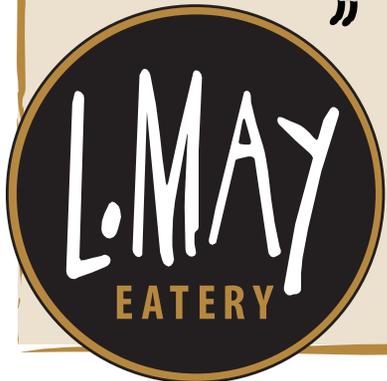
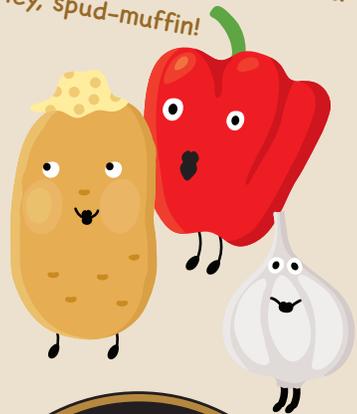
KIDS MENU

FOR CHILDREN 10 AND UNDER



Olive you, from my head tomatoes!

Hey, spud-muffin!



DRINKS

- 1 Soda Pops & Soft Drinks \$2.95
Pepsi, Mountain Dew, Sierra Mist, Rootbeer, Lemonade
- 2 Kiddie Cocktails \$3.50
Shirley Temple or Roy Rogers
- 3 Milk \$3.50
White or Chocolate



DINNER

- 1 Say Cheese Pizza \$6
- 2 Smiley Pepperoni Pizza \$7
- 3 Grilled Cheese \$7
on our multigrain bread, served with a mixed fruit cup
- 4 Grilled Chicken \$8
sliced thin and served with mashed potatoes
- 5 Kids Pork Shank \$8
kids portion of the grown-up favorite! a tender, fall-off-the-bone pork shank served with mashed potatoes

SIDES

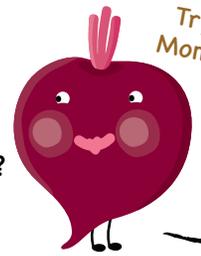
- + Add a side of Veggies \$2.50
- + Add a side of Fruits \$2.50

SAVE ROOM FOR DESSERT!

- 1 Vanilla Ice Cream Sundae \$3
with whipped cream, fruit, chocolate sauce, and sprinkles!
- 2 Chocolate Brownie a la mode \$3.50

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



wine by the glass

super tuscan blend, piazza del castello - italy - \$7.⁵⁰/30
red blend, le charmel - france - \$7/28
pinot noir, straight shooter - oregon - \$8/32
zinfandel, tortoise creek - california - \$7.⁵/30
malbec, don rodolfo - argentina - \$7/28
cabernet sauvignon, hahn - california - \$7.⁵/30
rosé, piazza del castello - italy - \$7/28
sparkling moscato, allure - california - \$7/28
sparkling prosecco, maschio - italy - \$7/28
riesling, clean slate - germany - \$7/28
pinot grigio, dipinti - italy - \$7/28
muscadet, le charmel - france - \$7.⁵/30
sauvignon blanc, matua - new zealand - \$7.⁵/30
unoaked chardonnay, louis latour - france - \$8/32
chardonnay, oak grove - california - \$7/28

wine 1/2 bottles

(approx 2.5 glasses, bottle discounts do not apply)

cabernet, alexander valley - california - \$21
pinot noir, la crema - sonoma, california - \$21
merlot, frog's leap - napa, california - \$30
bordeaux, château des moines - france - \$26
brut champagne, veuve clicquot - france - \$49
chardonnay, la crema - sonoma, california - \$21
sauvignon blanc, frog's leap - napa, california - \$25



featured draft beer

we proudly feature dubuque's own jubeck new world brewery on draft! ask about our current jubeck beers on tap 

light bottled beer

potosi light - \$4.⁵
bud light - \$4.⁵
miller lite - \$4.⁵

more craft beer!

see reverse

sundays: dine in and get \$10 off any bottle of wine (w/purchase of 2 entrees or a large pizza)

every day: retail wine to go, \$10 off list price

featured cocktails

honey bee fashioned - \$7.⁵

this would have been grandma 'lil's favorite old fashioned. featuring local iowa honey and iowa cedar ridge bourbon...this is the smoothest old fashioned you'll ever taste!

cinnamon whiskey sour - \$8

housemade cinnamon simple syrup, iowa templeton rye, fresh grapefruit and lemon juices

cranberry spice mule - \$7.⁵

sweet and spicy! a twist on a classic mule with cranberry juice, vodka, and all-natural Q ginger beer

the 75 cocktail - \$8

housemade simple syrup, fresh lemon juice, and gin, topped with a brut style bubbly... dating back to the world war one era, this classic drink was named for its powerful kick!

blackberry whiskey smash - \$7.⁵

bird dog blackberry whiskey muddled with mint, fresh lemon juice, and brown sugar

fresh squeezed margarita - \$8

fresh lime and orange juice, agave nector, camarena silver tequila, and a splash of orange curaçao make up this fresh 'rita, and a salted rim

elder greyhound martini - \$8.⁵

equal parts gin, fresh grapefruit juice, and st. germain elderflower liqueur shaken and topped with Q sparking grapefruit sour

big blue martini - \$8

the hippest martini on main. a combination of blueberry, raspberry, and pomegranate

sweet tooth?

pumpkin pie martini - \$8

our annual fall indulgence, with creamy pumpkin notes and a hint of coffee. the perfect dessert!

mocha martini - \$8

a coffee lover's treat! cold brewed coffee, godiva chocolate liqueur, and vanilla vodka shaken to a froth and served up

chateau les justices sauternes - \$8

semillon, sauvignon blanc, and muscadelle blend, very fruit-forward and complex with a vivacious bouquet

niepoort ruby port wine - \$7

sweet with a juicy wallop of fruit flavors. full bodied with great texture, balance, and structure leading to a spicy finish

wine bottles by region

VIRGINIA

cabernet franc reserve, barboursville vineyards - virginia - \$52

WASHINGTON

syrah, hedges old red mountain - columbia valley - \$46
blend, château ste michelle indian wells - columbia valley - \$45
cabernet sauvignon, h.i.p. hedges - columbia valley - \$37

OREGON

whole cluster pinot noir, willamette valley vineyards - \$46
pinot gris, king estates - willamette - \$35

CALIFORNIA

merlot, chelsea goldschmidt - alexander valley - \$38
pinot noir, hahn - santa lucia highlands - \$35
pinot noir, le crema winery - russian river valley - \$51
blend, incognito - lodi - \$34
cabernet sauvignon, earthquake - lodi - \$42
cabernet sauvignon, michael david rapture - lodi - \$65
cabernet sauvignon, heitz cellar - napa - \$78
cabernet sauvignon, shafer vineyards - napa - \$95
zinfandel, concrete old vine - lodi - \$40
zinfandel, michael david lust - lodi - \$65
zinfandel, summit lake vineyards - napa - \$55
sparkling brut, chandon - napa - \$45
sauvignon blanc, cakebread - napa - \$51
chardonnay, rombauer - napa - \$55

FRANCE

beaujolais, marcel lapierre - morgon - \$54
bordeaux, chateau saint-andré corbin - st. émilion - \$48
bordeaux, chateau bellevue - bordeaux - \$38
rosé, miraval cotes de provence - provence - \$45
picpoul blanc, paul mas estates - picpoul de pinet - \$34

ITALY

chianti classico, castello banfi - tuscan - \$33
brunello, castello banfi - matalcino - \$87
nebbiolo, damilano - piedmont - \$37
zenato - valpolicella - \$38
zenato ripasso doc superiore - valpolicella - \$51
pinot grigio, banfi san angelo - tuscan - \$36

SPAIN & PORTUGAL

rioja, faustino - rioja - \$35
rioja, garrido - rioja - \$40
blend, solanera 2012 - eastern spain - \$45
blend, flor de castro - portugal - \$35
sparkling rosé cava, casas del mar - catalonia - \$36

HUNGARY

furmint, evolucion - hungary - \$30

AUSTRALIA

shiraz, d'arenbrg laughing magpie - mclaren vale - \$56
blend, mollydooker two left feet - mclaren vale - \$45

SOUTH AMERICA

malbec, catena - argentina - \$35
cabernet sauvignon, garage wine - maipo valley, chile - \$55



we feature a new wine
discovery every evening!
ask your server about our
current wine feature

craft beers

LAGERS

stella artois - \$4.⁵
sam smith organic - \$6
negra modelo - \$4.⁵

PILSNER

ayinger bavarian pils - \$6

AMERICAN PALE ALE

oskar blues dales pale **96RB** - \$4.⁵
toppling goliath psuedo sue (pint) - \$6 **L**

ENGLISH ALE

boddingtons pub (pint can) - \$6

SCOTCH ALE

dirty bastard - \$5

BLONDE ALE

good old potosi golden - \$4.⁵ **L**

BELGIAN ALE

duvel **99RB** - \$7

SOUR

exile beatnik **88RB** - \$5 **L**

CIDER

samuel smith organic - \$6
samuel smith organic perry pear - \$6

HEFEWEIZENS/WHEATS

ayinger brau-weiss **97RB** - \$6
hacker-pschorr **93RB** - \$5
blanche de chambly - \$4.⁵

AMBER ALE

breckenridge avalanche - \$4.⁵

BROWN ALE

samuel smith nut brown - \$6

INDIA PALE ALES

potosi snake hollow **65IBU** - \$4.⁵ **L**
surly furious **100RB 99IBU** (pint) - \$6
deschutes fresh squeezed **98RB 60IBU** - \$5
toppling goliath golden nugget **99RB 56IBU**
(pint) - \$6 **L**

PORTERS

breckenridge vanilla - \$5

BOCKS

ayinger celebrator doppelbock **100RB** - \$6
shiner bock - \$4.⁵

STOUTS

deschutes obsidian **99RB** - \$5
samuel smith organic chocolate **98RB** - \$6
tallgrass buffalo sweat oatmeal cream - \$5
samuel smith imperial **99RB** - \$6

GLUTEN FREE

omission IPA - \$4.⁵

NON-ALCOHOLICS

kaliber non-alcoholic beer - \$4
potosi root beer - \$3.⁵ **L**
q all-natural sparkling grapefruit soda - \$3.⁵
q all-natural sparkling ginger beer - \$3.⁵

BEER GUIDE

#RB = ratebeer.com rating
#IBU = international bittering unit
L = local, or from nearby!