

GET STARTED

mango blue crab sweet mango and lump crab with shallot and bell pepper on corn tortilla with avocado mousse, finished with tomato vinaigrette \$13 🌱

L.May's modern relish tray assortment of local cheeses, meats, creamy goat cheese, local honey, roasted rosemary mixed nuts, and crackers \$16

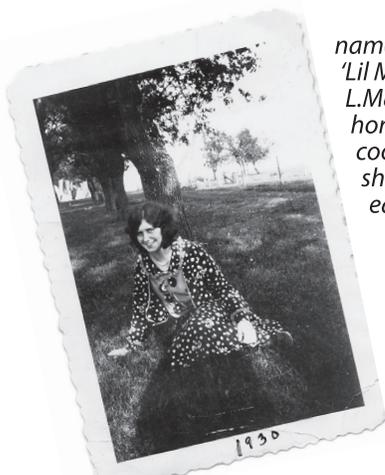
caprese bruschetta with fresh mozzarella, tomatoes, and sweet basil on garlic toast points, finished with olive oil and aged balsamic glaze \$10 🍷

legendary artichoke & spinach dip served with toasted pita bread \$10 🍷

chicken meatballs served in garlic ginger asian broth with shitake mushroom, carrot, leek, and cilantro \$10 🌱

🌱 **our small pizzas also make great appetizers!**
additional appetizers can be prepared
gluten free upon request

big thanks to all of our local growers!
McDonald Farm · TriState Market · Mad Fish Farms
Our Farms · Dubuque Farmers Market
(to name a few)



named after our grandma
'Lil May (pictured here),
L.May Eatery is our chance to
honor grandma's great
cooking and hospitality and to
share the family tradition of
eating well with our guests

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

tripadvisor

we love when you share your L.May experience
on your favorite restaurant review sites



KEEP IT LIGHT

soup du jour ask your server about our featured soup, served with bread for dipping
cup \$3.5 **bowl** \$7

house salad fresh greens with cucumber, radishes, and toasted almonds. sprinkled with parmesan and housemade croutons, topped with our house dressing, roasted garlic parmesan vinaigrette \$8

rocket bowl salad wild arugula, quinoa, green apple, blueberry, grape, gorgonzola crumbles, and sunflower seeds with lavender honey vinaigrette \$14 🌱

roasted veggie salad roasted butternut squash, brussels sprouts, and beets tossed with fresh greens, topped with candied pecan and green apple vinaigrette \$14 🌱 🥬

spinach lime caesar salad spinach and leafy greens tossed with lime caesar dressing, topped with parmesan cheese, and housemade croutons \$10
ask for anchovies [\$2]

**add chicken [\$5], jumbo shrimp [\$10],
or 8 oz. salmon fillet [\$12] to your salad**
🌱 🍷 all salads can be served gluten free
or vegetarian upon request

ON THE SIDE

cumin coriander sweet potatoes with romano \$5 🌱
mashed red potatoes \$5 🌱 🍷
side house salad \$4 🍷
side spinach lime caesar salad \$6
veggie du jour \$5 🌱 🥬

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**

MAIN COURSE

all entrées include our house salad with roasted garlic parmesan vinaigrette and freshly baked multigrain bread with maple bourbon butter

berkshire pork chop hand cut 10 oz. pork chop with molasses marinade, topped with local shitake mushrooms, green apple, and toasted pine nuts. finished with brandy mustard sauce and served with roasted cumin and coriander sweet potato with a sprinkle of romano \$26 

veggie curry spiralized zucchini with cauliflower and grape tomato, served over arborio rice with red coconut curry sauce \$18  

lobster lasagna tender cold water lobster layered with ricotta cheese and pasta, finished with champagne cream sauce and melted mozzarella \$24

chilean salmon 8 oz. fillet served with roasted cumin and coriander sweet potato with a sprinkle of romano, finished with honey gastrique \$25 

braised pork shanks 3 tender fall-off-the-bone pork shanks topped with garlic white wine sauce, served over mashed red potatoes \$24 

filet mignon 8 oz. all natural choice iowa black angus (wet aged) topped with an applewood smoked bacon cheddar butter compound and served with mashed red potatoes \$30 

chicken piccata tender roasted chicken breast with artichokes, capers, sundried tomato in lemon butter sauce over mashed red potatoes \$22 

shrimp & scallops housemade pappardelle pasta with shrimp and scallops, spinach, sundried tomato, and white wine garlic sauce \$26

orange roughy parmesan roasted 8 oz. fillet with saffron tomato sauce and arborio rice \$24 

split plates [\$4], includes salad and bread
no separate checks for parties of 6 or more

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



GLUTEN FREE



VEGETARIAN



VEGAN

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

PIZZA PIES

thin crust specialty pizzas! small = 9" large = 14"
 10.5" small & 14" large gluten free crust available [additional \$2 & \$3]
\$2.5 for half & half pizzas [no small half & half's]

L.May supreme pizza our hearty red sauce with *spicy* italian sausage, asparagus, artichoke, and mozzarella cheese, lightly sprinkled with fresh goat cheese **small** \$12 **large** \$22

isle of capri pizza olive oil and roasted garlic crust baked and topped with fresh mozzarella, basil, and tomatoes. finished with balsamic reduction, cracked pepper, and sea salt **small** \$12 **large** \$22 

"you're in dubuque" pizza crispy applewood smoked bacon, *spicy* italian sausage, mushroom, and onion over our hearty red sauce, topped with mozzarella and cheddar cheeses **small** \$12 **large** \$22

chicken florentine pizza garlic cream sauce with tender chicken breast, spinach, tomato, red onion, mozzarella and goat cheese sprinkles **small** \$12 **large** \$22

gettin' figgy with it pizza *spicy* italian sausage, figs, caramelized onion, and brie over a roasted garlic olive oil crust, finished with aged balsamic reduction **small** \$12 **large** \$22

SAVE ROOM

double chocolate brownie served warm and ooey goey with vanilla bean ice cream! \$8.5 

cheesecake du jour daily rotating flavors from our friends at Galena Main Street Cheesecakes \$8  

betty jane candies dessert du jour chef tony's rotating dessert creation, incorporating treats from the famous local confectionary

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

we use  seatme by  for easy online reservations. to reserve, go to lmayeatery.com and click the  button!

we cater! ask for more info



WHITE WINE BY THE GLASS



chardonnay

LOUIS LATOUR MÂCON VILLAGES - CHAMEROY, FRANCE - \$8/32
100% true, pure classic burgundy style chardonnay. fresh and floral revealing a charming and round mouth with citrus notes on the finish. beautiful minerality, aged in stainless steel (no oak)

OAK GROVE FAMILY RESERVE - CA - \$7/28
shines with tropical fruit flavors, followed by a smooth, creamy finish with notes of vanilla and soft oak presence

HAHN SANTA LUCIA HIGHLANDS - CA - \$10/38
rich and layered, with silky notes of peach, nectarine, ripe pear, and vanilla. the grapes are whole cluster pressed and fermented entirely french oak

90 points wine enthusiast

pinot grigio

DIPINTI - ITALY - \$7/28
delicately perfumed with scents of flowers and spice, it features almond, tangerine, and apricot fruits. softly textured and balanced with a crisp finish

garganega

BOLLA SOAVE - ITALY - \$6.5/26
fresh flavors of pear and lemon. light bodied, dry, crisp, and refreshing. this wine is known for being frank sinatra's favorite, give it a try!

sauvignon blanc

MATUA - MARLBOROUGH, NEW ZEALAND - \$7.5/30
passion fruit and citrus lifted with a touch of fresh grass

rosé

LA VIEILLE FERME "THE OLD FARM" - FRANCE - \$6.5/27
expecting a sweet sip? nope – dry! juicy raspberry and plump ripe cherries, the nice medium body carries you to a lingering wet stone finish (cinsault, grenache, syrah)

riesling

LONE BIRCH - YAKIMA, WA - \$7/28
estate grown grapes, a perfumed floral bouquet, leading to flavors of white peach and citrus fruit

sparkling

ALLURE MOSCATO - CA - \$7/28
slightly sweet with fresh fruit flavors

MASCHIO PROSECCO - ITALY - \$7/28
white peach and orange blossoms in the nose, fruit forward with peach and almond flavors

white ½ bottles (approximately 2.5 glasses) discounts do not apply

LA CREMA CHARDONNAY - SONOMA, CA - \$21
layered aromas of fresh meyer lemon, shortbread, and ripe pear. flavors of baked apple framed by hints of sweet spice and white peach, the end result is a broad, juicy, and beautifully balanced mouthfeel

FROG'S LEAP SAUVIGNON BLANC - RUTHERFORD, NAPA VALLEY, CA - \$25
intense aromas of white flowers with hints of ripe peach fill the glass and elevate your expectation of the crisp, mineraly flavors to follow (certified organic)



red blend

BANFI CENTINE ROSSO - TUSCANY, ITALY - \$7/28

fragrant, with dark fruit and floral nuances. medium-bodied, with black cherry and plum flavors and hints of spice

60% sangiovese, 20% merlot, 20% cabernet sauvignon blend

LES CHARMEL - RHONE VALLEY, FRANCE - \$7/28

a beautiful wine with generous aromas of blackberries, chocolate, and spice. remarkably smooth and long with a rich finish

70% syrah, 30% grenache blend

89 points wine enthusiast

cabernet sauvignon

HAHN - CENTRAL COAST, CA - \$7.5/30

big and bold with ample red cherry and black currant flavors. aged in french oak casks, which enhances the wine's mouthfeel and contributes a subtle spicy aroma

zinfandel

TORTOISE CREEK - LODI, CA - \$7.5/30

lovely spicy, cherry bouquet with black currant and plum notes, with a welcoming finish of vanilla and toasted cinnamon

90 points wine enthusiast

malbec

ALTOS DEL PLATA - MENDOZA, ARGENTINA - \$7/28

mouth filling black cherry and dark plum flavors, subtle spice

pinot noir

HAHN - MONTERREY, CA - \$7/28

classic pinot noir style, complex and delicate, with flavors of plum and black cherry

red ½ bottles (wine discounts do not apply on ½ bottles)

ALEXANDER VALLEY VINEYARDS CABERNET - \$21 (approximately 2.5 glasses)

a cab with great texture and structure. concentrated flavors of cherry, cassis, blackberry, plum, spice, tobacco, and chocolate

LA CREMA PINOT NOIR - SONOMA, CA - \$21 (approximately 2.5 glasses)

flavors of pomegranate, red plum, and orange zest deliver a well-balanced pinot with fine tannins and good concentration, supple mouthfeel, and a lingering finish

FROG'S LEAP MERLOT - NAPA, CA - \$30 (approximately 2.5 glasses)

medium-bodied wine, soft and subtle on the palate with flavors of plum and cherry at the forefront. lifted, aromatic finish that displays a distinct freshness *(certified organic)*

FROG'S LEAP ZINFANDEL - NAPA, CA - \$26 (approximately 2.5 glasses)

delightful aromas of summer-berry conserve combined with a touch of spice and fresh fruit flavors *(certified organic)*

FEATURED COCKTAILS & MARTINIS



CUCUMBER COLLINS

fresh cucumber juice with cucumber vodka, house made simple syrup, fresh lemon juice, topped with club soda and served on the rocks

APPLE-FASHIONED

bird dog apple whiskey with hand muddled lemon and orange, orange bitters, and vanilla bean cinnamon infused simple syrup

BLACKBERRY WHISKEY SMASH

bird dog blackberry whiskey muddled with mint, fresh lemon juice, and brown sugar served on the rocks

COOL AS A MULE

refreshing cucumber vodka, cucumber juice, fresh squeezed lime juice, and ginger beer served on the rocks in a copper mug

FRESH SQUEEZED MARGARITA

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

ELDER GREYHOUND MARTINI

our twist on a classic greyhound; equal parts gin, fresh grapefruit juice, and st. germain elderflower liqueur shaken and served up and topped with prosecco for this irresistibly tangy 'tini

BIG BLUE MARTINI

the hippest martini on main. a combination of blueberry, raspberry, and pomegranate served up. one of L.May's all time favorite indulgences

JITTERZ ESPRESSO MARTINI

a coffee lover's treat! espresso roast from Jitterz Cafe, cold brewed and combined with brown sugar, vanilla bean cinnamon infused simple syrup, and vanilla vodka with a touch of cream, shaken and served up

 -an L.May favorite!

BOTTLED & CANNED BEER



PALE ALE

oskar blues dales pale **97 RB**

ENGLISH ALE

boddingtons pub (pint) 

fuller's ESB **94 RB**

BLONDE ALE

good old potosi golden **LOCAL**

BELGIAN ALE

duvel belgian **99 RB**

AMBER ALE

breckenridge avalanche

HEFEWEIZEN/WHEAT

ayinger bräu-weisse **97 RB** 

hacker-pschorr **93 RB**

blanche de chambly

(brewed with coriander and orange peel)

PORTER

samuel smith taddy **98 RB**

fuller's london **99 RB**

PILSNER

pinkus ur-pils *world's 1st certified organic (pint)*

*we welcome hop heads, beer snobs,
and those aspiring to become!*

BOCK

ayinger celebrator doppelbock **100 RB** - perfect score!

shiner bock

huber bock **LOCAL** 

SOUR/GOSE BEER

beatnik sour **88 RB** **LOCAL**

GLUTEN-FREE

omission IPA

samuel smith certified organic cider 

L.MAY BEER GUIDE

RB - ratebeer.com scale from 1 to 100

IBU - international bittering unit

 - an L.May favorite!

LOCAL - came from nearby!

BOTTLED & CANNED BEER (CONTINUED)



LAGER

rhinelander shorty (7 oz.) **LOCAL**

samuel smith organic 

sam adams boston

corona extra

stella artois

SCOTCH ALE

oskar blues old chub **97RB**

BROWN ALE

samuel smith nut brown **89RB**

IPA

surly furious (pint) **(99 IBU) 100RB - perfect score!**

uinta hop nosh **(82 IBU) 96RB** 

elysian space dust **(73 IBU) 96RB**

toppling goliath golden nugget **(56 IBU) 99RB LOCAL**

sierra nevada tropical torpedo **(55 IBU) 95RB**

bell's two hearted **(55 IBU)**

STOUT

samuel smith oatmeal **99 RB** 

deschutes obsidian **99RB**

samuel smith organic chocolate **98RB**

tallgrass buffalo sweat oatmeal cream (pint)

samuel smith imperial **99 RB**

CIDER

samuel smith certified organic cider (gluten-free)

NON-ALCOHOLIC

kaliber (from the makers of guinness)



***we proudly feature Dubuque's own
Jubeck New World Brewery on draft
as well as other great craft drafts!***

ask your server about our current draft beer features

WHITE WINE BOTTLES



chardonnay

ROMBAUER VINEYARDS - NAPA, CA - \$48

a rich chardonnay with seamless, textured layers of cantaloupe, pineapple, and vanilla followed by a touch of oak – delicious!

LES CHARMES, CAVE DE LUGNY - BURGUNDY, FRANCE - \$35

aromas of citrus, peach and apricot. wonderfully balanced between acidity and sweetness with honey notes and marked freshness from aging primarily in stainless steel (minimally oaked)

sauvignon blanc

CAKEBREAD - NAPA VALLEY - \$51

full-bodied and concentrated on the palate, with a silky texture, its vibrant melon, citrus and gooseberry flavors are perfectly balanced, leading to a long, succulent finish boasting bright citrus and mineral tones

picpoul blanc

PAUL MAS ESTATES - FRANCE - \$34

this little french grape offers a delightful surprise – tart, creamy, and spicy all in one. an excellent companion to seafood and fish dishes

rosé

MIRAVAL COTES DE PROVENCE - FRANCE - \$45

attractive with a soft blush color, beautifully bright. this rosé features delicate aromas of raspberries, peaches, and white flowers. impressive freshness with notes of minerality. great balance, good length and character

pinot grigio

BANFI "SAN ANGELO" - ITALY - \$36

fruit forward, rich, and full-bodied with a long finish

pinot gris

KING ESTATES - EUGENE, OR - \$35

medium bodied with luscious flavors of pineapple, pear, white peach, and zesty citrus fruit

sparkling

CHANDON BRUT - NAPA, CA - \$38

nutty flavors with hints of brioche that build to a refreshingly dry finish

89 points wine spectator

RED WINE BOTTLES



cabernet sauvignon

EARTHQUAKE - LODI, CA - \$42

chock full of decadent black fruits, chewy tobacco, sweet vanilla, and spice aromas

COLUMBIA CREST RESERVE - COLUMBIA VALLEY, WA - \$60

textured spicy oak intertwined with abundant black cherry and sweet black currant dark fruit flavors. the elegant seductive fleshy mid-palate leads to an expressive, lingering finish

91 points wine spectator

MICHAEL DAVID RAPTURE - LODI, CA - \$65

bright, fruit laden bouquet of sweet blackberry, black currant and subtle hints of oak. flavors of dark raspberry, spiced plum, and integrated toasty oak notes. lingering, velvet like finish- this is a limited production, don't be left behind!

92 points robert parker

HEITZ CELLAR - NAPA, CA - \$78

a burst of blackberry flavors softly framed by notes of fresh currant. silky tannins give this cab a solid backbone, weaving the flavors into a smooth, harmonious finish

SHAHER VINEYARDS - NAPA, CA - \$95

from the stags leap district, a rich and intense wine with notes of mocha, tar, spices, and tobacco

94 points robert parker

zinfandel

MICHAEL DAVID LUST - LODI, CA - \$65

a deliciously smooth, showy, and seductive zinfandel that lives up to its name. velvety and full of jam, this wine shows lots of dark fruit with some savory qualities

93 points robert parker

SUMMIT LAKE VINEYARDS - NAPA, CA - \$55

estate bottled from their howell mountain vineyard, this zin offers flavors of blackberry jam, leather, black cherry, black licorice, cocoa, espresso and nuts

RED WINE BOTTLES (CONTINUED)



red blend

INCOGNITO - LODI, CA - \$34

another incredible wine from michael david winery – a big, rich, and bold blend of nine grapes produces deep complexity with intense ripe fruits and a lingering finish

CHATEAU BELLEVUE - BORDEAUX, FRANCE - \$36

a classic bordeaux blend from a 6 generation family-owned vineyard – EJ's go-to wine!

MOLLYDOOKER TWO LEFT FEET - MCLAREN VALE, AUST - \$45

the best elements of shiraz, merlot & cabernet in a seamless blend. the combination creates great complexity but also great length, mocha, and spice are the lasting flavors but each new taste shows more attractive fruit and delicious flavors

91 points robert parker

CHATEAU STE. MICHELLE INDIAN WELLS - COLUMBIA VALLEY, WA - \$42

a true example of the art of blending offering jammy boysenberry flavors from the syrah with luscious concentration from the merlot. (syrah, merlot, grenache, malbec, cabernet franc, mourvedre)

90 points wine spectator

SOLANERA 2012 - EASTERN SPAIN - \$45

full bodied with notes of acacia flowers, black raspberries, blueberries, and black currants, an L.May must-try!
(70% monastrell, 15% cabernet sauvignon, 15% garnacha)

94 points robert parker

CONN CREEK ANTHOLOGY - NAPA, CA - \$62

blackberries and plums nestle among cocoa, anise and wildflowers. on the palate a bright opening of black currants leads to a lingering finish of rich chocolaty tannins

RED WINE BOTTLES (CONTINUED)



shiraz/syrah

HEARTLAND SHIRAZ - AUSTRALIA - \$35

dense, layered black fruit with aromas of anise and cracked pepper enveloped in classic blackberry. an echo of mint is brought to the palate by the addition of a small amount of limestone coast fruit

D'ARENBERG "LAUGHING MAGPIE" SHIRAZ- MCLAREN VALE, AUST - \$56

highlighted with a peppery spice and a subtle undertone of apricot and florals. fennel and beetroot like flavors combine initially but lift, revealing the fruit sweetness that lies beneath; plums, blackberry and dark cherry. the palate is rich and generous with silky tannins

90 points wine & spirit

petite sirah

EARTHQUAKE - LODI, CA - \$42

rich on the attack, with blackberry, coffee and supple tannins. big, bold, and spicy!

chianti classico

CASTELLO BANFI - TUSCANY, ITALY - \$33

well-noted for the alluring bouquet, rich flavors, supple tannins, and good acidity – a must try for chianti lovers!

brunello

CASTELLO BANFI - MANTALCINO, ITALY - \$87

aromas of violets and vanilla, with hints of licorice. velvety palate, with tart-cherry flavors and traces of spice. well structured with supple tannins, superb concentration, and good acidity (100% sangiovese)

92 points robert parker

nebbiolo

DAMILANO - PIEDMONT, ITALY - \$37

nicknamed "baby barolo". a classic italian varietal that pairs well with many dishes. balanced tannins and good structure are velvety and harmonic on the palate

montepulciano

FOLONARI - ITALY - \$32

this is the perfect wine to dine with. lively and juicy with bright notes of cherries and cranberries, take a taste and picture yourself in the italian countryside

valpolicella

ZENATO - VALPOLICELLA, ITALY - \$38

full-bodied and dry, velvety, with a good structure. delicate, reminiscent of maraschino cherries and fruits of the wood. Lea's favorite - give this one a try!

RED WINE BOTTLES (CONTINUED)



pinot noir

HAHN - SANTA LUCIA HIGHLANDS, CA - \$35

soft tannins, delicious plum, and cherry aromas and flavors, and an underpinning of the earth itself. without a doubt, its defining feature is the irresistibly silky, velvety texture (*certified sustainable*)

92 points wine & spirits

WILLAMETTE VALLEY VINEYARDS WHOLE CLUSTER - OR - \$46

vibrant aromas of fresh cherries, strawberries and clove with a hint of earthiness, flowing into a soft, well-rounded finished accented by mouthwatering acidity

LA CREMA WINERY - RUSSIAN RIVER VALLEY, CA - \$51

dense but supple. extensive notes of ripe fruit, black licorice, and cola followed by juicy blackberry and cherry with a touch of cocoa and hint of molasses

merlot

CHELSEA GOLDSCHMIDT - ALEXANDER VALLEY, CA - \$38

bright and emerging! juicy red and black fruit flavors. full-bodied and dense, the palate is lush and finishes with velvety tannins and spice

malbec

CATENA - ARGENTINA - \$35

notes of ripe dark fruits, cracked white pepper, tobacco and mocha

91 points wine spectator

tempranillo

VOLVER SINGLE VINEYARD - LA MANCHA, SPAIN - \$35

its deep ruby/purple color is followed by copious aromas of black currants, black cherries, pepper, underbrush, and licorice

91 points steven tanzer

rioja

FAUSTINO VII - RIOJA, SPAIN- \$34

scents of red currant and cherry with a touch of vanilla. well-balanced with velvety flavors of red cherry and raspberry. a long, expressive finish of vanilla and toasty oak

FAUSTINO I 2001 - RIOJA, SPAIN - \$65

aromatic and complex, with notes of tobacco, cedar and leather against a background of ripe fruit, jam and spices. powerful yet velvety, with flavors of rich red fruit, licorice, and minerals and smooth, ripe tannins. (*limited availability*)

98 points tasting panel, 97 points decanter

AFTER DINNER & SEASONAL DRINKS



JITTERZ ESPRESSO MARTINI

a coffee lover's treat! espresso roast from Jitterz Cafe, cold brewed and combined with brown sugar, vanilla bean cinnamon infused simple syrup, and vanilla vodka with a touch of cream, shaken and served up

SALTED CARAMEL MARTINI

godiva dark chocolate liqueur, caramel vodka, and a touch of whipped cream with a salted rim

NIEPOORT RUBY PORT WINE

sweet with a juicy wallop of fruit flavors. full bodied with great texture, balance, and structure leading to a sweet, fruity, spice-edged medium-long finish

SAMUEL SMITH ORGANIC CHOCOLATE STOUT BEER

delicious, smooth and creamy character, with inviting deep flavors and a delightful finish - this is the perfect marriage of satisfying stout and luxurious chocolate

Have a special event coming up?

L.May caters! Our pizza oven is perfect for special occasions: wedding, rehearsal, graduation, and more!

Contact us at dining@lmayeatery.com or 563.556.0505 to reserve the pizza oven for your upcoming event. More information at www.lmayeatery.com. (oven available during the months of May-Nov)



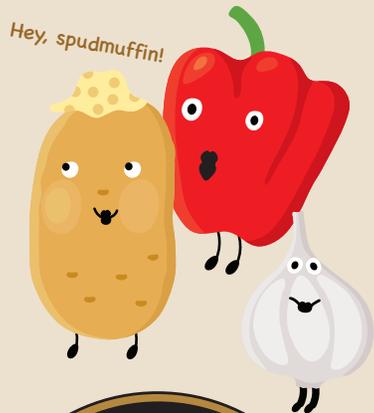
WE BRING THE 'ZA'S TO YOU

UNIQUE WEDDING CATERING!

DELICIOUS, GOURMET PIZZAS

KIDS MENU

FOR CHILDREN 10 AND UNDER



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

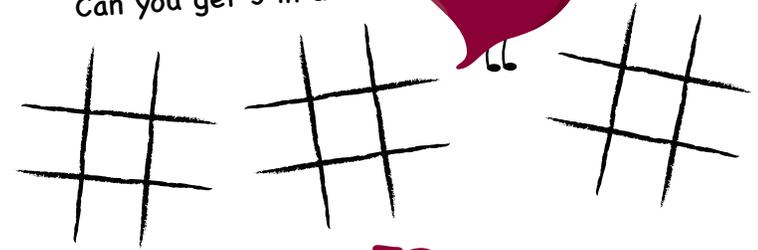
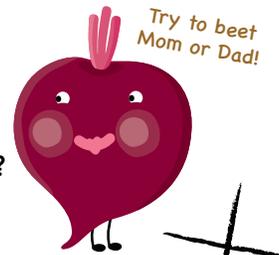
- 1 Say Cheese Pizza \$6
- 2 Smiley Pepperoni Pizza \$7
- 3 Pasta Bowl \$7
with red, white, or butter sauce
- 4 Grilled Cheese \$7
on our house bread
- 5 Grilled Chicken \$8
sliced thin and served with mashed potatoes
- 5 Kids Pork Shank \$8
kids portion of the grown-up favorite! a tender, fall-off-the-bone pork shank served with mashed potatoes
 - + 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?



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