

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*

*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!

◉ 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 ◉

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!

◉ **made with gluten free ingredients**

◉ **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

polynesian shrimp ◉

sauteéd shrimp · bell peppers & carrots · coconut rice · pineapple tamari sauce 30

caramelized onion risotto ◉◉◉

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

mediterranean pasta ◉*

penne pasta · spinach · asparagus · tomato · fresh mozzarella roasted garlic herb olive oil · parmesan 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

chardonnay	OAK GROVE - CALIFORNIA	9 34
bordeaux blend	FREYNELLE - FRANCE	9 34
sauv. blanc	DREAMFISH - ROMANIA	9 34
pinot grigio	CINTA - ITALY	9 34
sparkling moscato d'asti	ITALY	8 30
sparkling frizzante	SCARPETTA - ITALY	8
sparkling brut	ROTATING LABELS	8
rosé	MONT GRAVET - FRANCE	8 30

COCKTAILS

L **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

L **apple-sauced**
local sparkling apple cider, ginger beer, bourbon, and a dash of local maple syrup and fresh lemon, served on the rocks 10

L **main street manhattan**
iowa legendary rye, cocchi sweet vermouth, a dash of bitters, and a cherry served up 10

the smokeshow
sombra mezcal, cocchi sweet vermouth, aperol, orange twist, served on the rocks 10

L **raspberry sour**
iowa legendary rye, freshly squeezed lemon juice, locally sourced honey simple syrup, organic raspberry jam 9

L **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

spiked pumpkin spice
real organic pumpkin, vanilla vodka, coffee liqueur, served on the rocks and topped with a cream float and a dash of nutmeg 11

RED BY-THE-GLASS

cabernet sauvignon	ULTRAVIOLET - CA	10 38
pinot noir	I AM - ROMANIA	9 34
red blend	CMS - WA	9 34
malbec	CLOS DE MENDOZA - ARGENTINA	9 34
sparkling lambrusco	SCARPETTA - ITALY	8



BEERS

L golden ale	good old potosi	5
L cave ale amber	good old potosi	5
L easy eddy ipa	big grove	5
L 1939 amber ale	big grove	5
L champagne style hard cider	sutliff cider	6
L psuedo sue pale ale	toppling goliath (pint can)	7
L pompeii ipa	toppling 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
michelob ultra		5



N/A BEVERAGES

lil madz spirit free refresher		7
sparkling apple cider	wilson's orchard	3 ⁵
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
L root beer	good old potosi	4
espresso double shot		4 ⁵

AFTER DINNER

eye opener martini
fresh brewed espresso, coffee liqueur, and vodka, served up and topped with a layer of cream 10

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

dessert wines (3 oz. pour, or inquire for a flight!)
port - sherry - sauternes - madeira - muscadel 8⁵



L LOCAL, OR FROM NEARBY!
 OR FEATURING LOCAL
 INGREDIENTS

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

sparkling brut rosé	GRAHAM BECK - SOUTH AFRICA	40
rosé	DOMAINE GUENEAU - SANCERRE, FRANCE	45

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

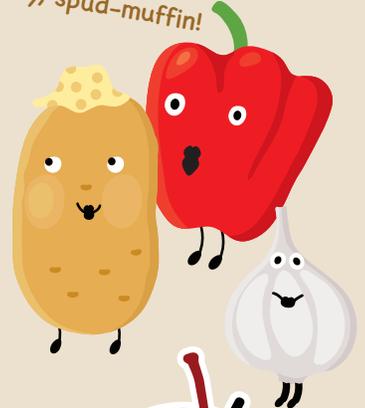
KIDS MENU

FOR CHILDREN 10 AND UNDER



Olive you, from my head tomatoes!

Hey, spud-muffin!



EST. 2007

L.MAY
EATERY

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

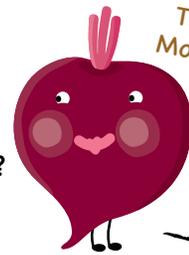
- + Add a side of Veggies \$3 (GF) (V)
- + Add a side of Fruits \$3 (GF) (V)

SAVE ROOM FOR DESSERT!

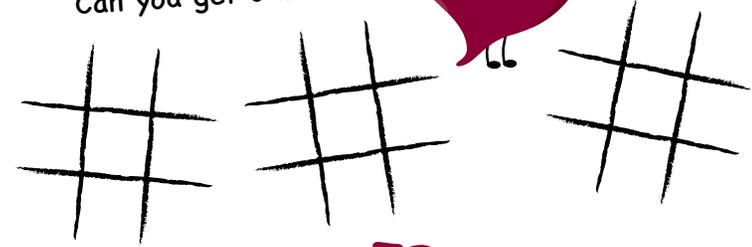
- 1 Vanilla Ice Cream Sundae \$3.50 (GF)
with whipped cream, fruit, chocolate sauce, and sprinkles!

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