

APPETIZERS

local honeycomb ◉*

whipped goat cheese ·
fig jam · focaccia toast points 12

steak bites ◉

choice angus morsels ·
balsamic marinated ·
maple crema 20

crab croquettes

red pepper aioli 18

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

“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

the ‘zona pizza

roasted garlic red sauce · local organic pulled chicken · bell pepper · red onion · green olives · cheddar · fresh mozzarella

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

moroccan salmon

grilled 8 oz. faroe islands fillet · moroccan spiced · couscous · olives · golden raisin · saffron aioli 30

shrimp pasta*

sauteéd shrimp · artichokes · asparagus · bell pepper · basil cream sauce · house made fettuccine 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

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 butternut sage pasta:
roasted local organic chicken +8 ◉
jumbo shrimp +10 ◉
salmon fillet +14 ◉

WHITE BY-THE-GLASS

chardonnay BLACK OAK - CALIFORNIA	9 34
bordeaux blend FREYNELLE - FRANCE	10 34
sauv. blanc KURANUI - NEW ZEALAND	10 34
pinot grigio CINTA - ITALY	9 34
sparkling moscato d'asti ITALY	10 30
sparkling brut FRANCE	8 30
rosé MONT GRAVET - FRANCE	9 32

RED BY-THE-GLASS

cabernet sauv. CLAY SHANNON - CA	12 42
cabernet sauv. FLY BY - CA	11 38
pinot noir LEGENDARY - ROMANIA	9 34
red blend GUARDA RIOS - PORTUGAL	10 34
malbec CLOS DE MENDOZA - ARGENTINA	10 34
sparkling lambrusco SCARPETTA - ITALY	8

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 10
- L main street manhattan**
iowa legendary rye, cocchi sweet vermouth, a dash of bitters, and a cherry served up 10
- 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
- L figgy sour**
local sextro vodka, house made fig jam, freshly squeezed lemon juice, local honey simple syrup, served on the rocks 10
- L spiced sangria**
sparkling lambrusco red wine, local honey, fresh fruit juice, and ginger spice make this sangria undeniably festive! 9

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 hard cider** samuel smith 7
- L psuedo sue pale ale** 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
- 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
- L espresso double shot** 4⁵

AFTER DINNER

eye opener martini
freshly brewed espresso, coffee liqueur, and vodka, served up and topped with a freshly shaken layer of heavy cream 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 - port 8⁵

L LOCAL, 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
chardonnay SAINT VERAN - BURGUNDY, FRANCE	45
chardonnay CLOS DE NAPA - CALIFORNIA	45

sparkling brut rosé GRAHAM BECK - SOUTH AFRICA	40
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pinot noir LIOCO - SONOMA, CA	50
zweigelt CHRISTINA - AUSTRIA	40
chianti riserva RENZO MASI & C. - ITALY	30
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
valpolicella ripasso FARINA - ITALY	45
nebbiolo BARBOURSVILLE VINEYARDS - VA	65
languedoc-roussillon DOMAINE DE FONTSAINTE - FRANCE	40
petite sirah RIDGE - DRY CREEK, CA	70
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

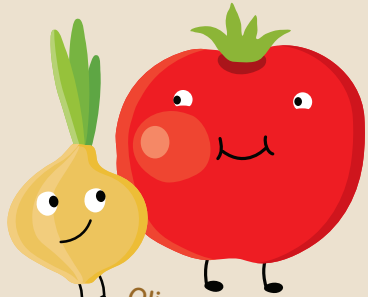
WINE BOTTLES

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

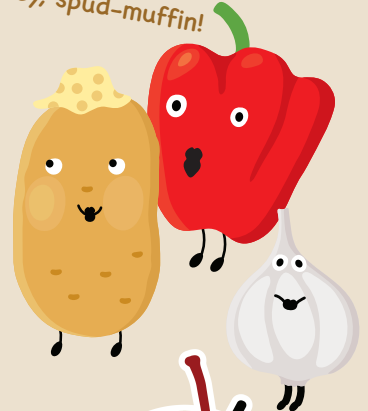
KIDS MENU

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

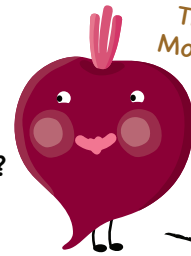
- + Add a side of Veggies \$3 (GF) (V)
- + Add a side of Fruits \$3 (GF) (V)

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