

APPETIZERS

CRAB CAKES 3 lump crab cakes · roasted red pepper sauce · carrot apple slaw 16

● **ARTICHOKE & SPINACH DIP** with toasted pita 12*

SMOKED SALMON CHEESECAKE housemade savory smoked salmon & cheese spread · caramelized onion · pickled shallots · pomegranate gastrique 16*

● **CAPRESE BRUSCHETTA** toast points · fresh mozzarella · sliced tomato · balsamic reduction · parmesan 12*

●● **CUMIN ROASTED CAULIFLOWER** scallions · bell peppers · toasted pumpkin seeds · cashew cream sauce 12

**some appetizers can be prepared gluten free upon request*

SOUP & SALADS

SOUP DU JOUR ask about our daily offering · bread & butter cup 4 · bowl 8

●● **HOUSE SALAD** mixed leafy greens · cherry tomatoes · radish · toasted almond · house made croutons · roasted garlic parmesan vinaigrette · parmesan 6 side · 10 entrée

● **SPINACH CAESAR SALAD** spinach · mixed leafy greens · classic caesar dressing · parmesan crisp · house made croutons 6 side · 10 entrée

options to add to any salad:

slow 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: citrus herb vinaigrette

thank you to our local producers:

dubuque farmer's market · hook's cheese company ·

jubeck new world brewery · montchevre cheese ·

o'connell organic acres farm · our farms meats ·

reevolution farms · roelli cheese haus · sandhill farm ·

sungarden greenhouse · trails end

we thank you in advance for understanding our limited capacity due to ongoing safety measures

please limit your visit to 1.5 hours for tables of 2 people or less and 2 hours for tables of 4 people or more so we can honor all guests' reservation times



● made with gluten free ingredients

●● vegan/dairy free

●●● vegetarian

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

please indicate any dietary restrictions or allergies to your server so we can best accommodate you

save 5% when you pay with cash!

18% gratuity will be added to tables of 6 guests or more

PIZZAS

our thin crust sizes: small 10" • large 14" • ● gluten free 12"

● vegan cheese available by request

● **CAPRESE PIZZA** roasted garlic olive oil crust • melted fresh mozzarella • diced tomato • basil • balsamic reduction • cracked pepper & sea salt 13 • 23 • 16

"YOU'RE IN DUBUQUE" PIZZA hearty red sauce • applewood smoked bacon • locally sourced ground sausage • mushrooms • red onion • mozzarella & cheddar 13 • 23 • 16

STEAK FAJITA PIZZA hearty red sauce • choice black angus steak morsels • red onion • bell peppers • mozzarella & cheddar • poblano crema 13 • 23 • 16

L.MAY SUPREME PIZZA hearty red sauce • locally sourced ground sausage • artichokes • asparagus • mozzarella • goat cheese crumbles 13 • 23 • 16

MAIN COURSE

entrees include a side house salad & freshly baked bread

● **SALMON EN BRODO** grilled 8 oz. faroe islands fillet • lemony broth • mashed sweet potatoes • orange rosemary yogurt 28
(contains organic chicken stock)

MEATLOAF locally sourced beef & pork • local bacon bourbon glaze • aged cheddar mashed potatoes • fresh veggies 25

● **CRABBY SHRIMP** chef's lighter twist on "oscar style" • sauteéd crab & jumbo shrimp • asparagus & shallots • white wine lemon tarragon sauce • lemony risotto 30

● **FILET MIGNON** 6 oz. choice iowa black angus filet • aged cheddar mashed potatoes • bleu cheese butter 36

●● **STREET CORN RISOTTO CAKE** arborio rice • caramelized onions • corn • asparagus • lime cashew crema • grilled green onions

options to add to your risotto cake:

slow roasted local organic chicken +8

jumbo shrimp +10 salmon fillet +14



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SAVE ROOM ...for our housemade desserts!

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WHITE/ROSÉ WINE BY THE GLASS

CHARDONNAY, OAK GROVE - CA - \$8/34

just the right amount of oak

SAUVIGNON BLANC BLEND, LA FREYNELLE - BORDEAUX, FRANCE - \$8/34

lush tropical fruits, nice acidity (sauvignon, semillon, muscadet blend)

PINOT GRIGIO, SANTA JULIA - ARGENTINA - \$8/34

ripe tropical fruit flavors and a refreshing finish

RIESLING, RÖMERHOF - GERMANY - \$7/30

food friendly with a touch of sweet

SPARKLING FRIZZANTE, SCARPETTA - ITALY - (8⁵ oz. can) \$8

L.May staff favorite! slightly bubbly, crisp & fresh #lmazing

SPARKLING BRUT, ROTATING LABELS - \$8

dry, crisp, and bubbly, perfect for a toast!

SPARKLING MOSCATO, MAMA MANGO - ITALY - \$8/34

sweetened with natural mango juice

ROSÉ, ROTATING LABELS - \$7/30

everchanging, fun new labels from around the world!

RED WINE BY THE GLASS

PINOT NOIR, BREW CRU - SOUTH AFRICA - \$9/36

fresh cherry, black currant, and a hint of savory and sweet spice

CABERNET BLEND, CMS - WA - \$8⁵/35

dry, soft fruits, medium bodied (cab, merlot, syrah blend)

RED BLEND - BOAVIDA - PORTUGAL - \$8/34

dark fruits, red current, floral notes. fruity and spicy with soft tannins

(touriga nacional, touriga franca, tinta roriz, tinta francisca, tinto cão blend)

SUPER TUSCAN BLEND - ALI - ITALY - \$8/34

bright, fresh, earthy, and acidic with dark fruit notes (sangiovese, cab, merlot blend)

SPARKLING LAMBRUSCO - ITALY - \$7/30

fresh, bubbly, subtle touch of sweetness

DESSERT WINES - \$8 ea. 3 oz. pour (or inquire about a flight!)

PORT - SHERRY - SAUTERNES - MADEIRA - MUSCADEL

BEERS

SHINER BOCK - \$5

L GOOD OLD POTOSI GOLDEN ALE - \$5

L BIG GROVE EASY EDDY IPA - \$5

L BIG GROVE 1939 AMBER ALE - \$5

L SINGLE SPEED SEASONAL SOUR (pint can) - \$7

L SUTLIFF HARD CIDER - \$6.⁵⁰

L TOPPLING GOLIATH PSUEDO SUE PALE ALE (pint can) - \$7

L TOPPLING GOLIATH POMPEII IPA (pint can) - \$7

L TOPPLING GOLIATH DOROTHY'S NEW WORLD LAGER (pint can) - \$7

AYINGER BRAU WEISSE - \$7

SAMUEL SMITH ORGANIC LAGER - \$7

SAMUEL SMITH NUT BROWN ALE - \$7

SAMUEL SMITH CHOCOLATE STOUT - \$7

BUD LIGHT - \$5

MICHELOB ULTRA - \$5

N/A DRINKS

CLAUSTHALER NON-ALCOHOLIC LAGER - \$4

FENTIMAN'S ALL NATURAL GINGER BEER - \$4

L MILLSTREAM ROOT BEER BOTTLE - \$4

PEPSI, DIET PEPSI, SPRITE - \$3

LEMONADE, ICED TEA, HOT TEA, COFFEE - \$3

ESPRESSO DOUBLE SHOT - \$4.⁵

FEATURED COCKTAILS

SUMMER SANGRIA

*L.May's signature freshly made sangria!
sparkling lambrusco & mango moscato,
gin, local honey simple syrup,
and freshly squeezed OJ,
served on the rocks - \$9*

RASPBERRY SOUR

*iowa legendary rye,
freshly squeezed lemon juice,
locally sourced honey simple
syrup, organic raspberry jam
(may contain small seeds) - \$9*

THE L.MAY FASHIONED

*a tribute to the classic
with an L.May twist...
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 - \$9⁵*

THE SMOKESHOW

*sombra mezcal,
cocchi sweet vermouth,
aperol, orange twist,
served on the rocks - \$9*

HONEY LAVENDER MARTINI

*st. germaine elderflower liqueur,
gin, freshly squeezed lemon juice,
local honey simple syrup,
lavender bitters, shaken with
fresh rosemary, served up - \$10*

EYE OPENER MARTINI

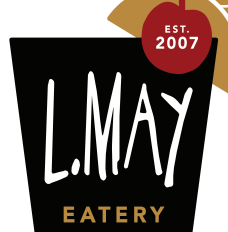
*fresh brewed espresso, coffee liqueur,
and vodka, served up and
topped with a layer of cream - \$10*

AFFOGATO - \$6.⁵⁰

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

LIL MADZ SPIRIT FREE - \$6

*named after our very own free spirit,
madelyn, a refresher with local honey,
fresh OJ, lavender bitters,
and all natural ginger beer*



WHITE/ROSÉ WINE BY THE BOTTLE

ROSÉ, DOMAINE GUENEAU - SANCERRE, FRANCE - \$45

SAUVIGNON BLANC, GREYWACKE - NEW ZEALAND - \$50

SAUVIGNON BLANC, HIPPOLYTE REVERDY - SANCERRE, FRANCE - \$50

UNOAKED CHARDONNAY, SAINT-VERAN - BURGUNDY, FRANCE - \$45

SPARKLING BRUT ROSÉ, GRAHAM BECK - SOUTH AFRICA - \$40

CHAMPAGNE, CHÂTEAU DE BLIGNY - FRANCE - \$60

****SPECIAL OCCASION?*** SPARKLING BRUT 1/2 BOTTLE, GRAHAM BECK - SOUTH AFRICA - \$25

RED WINE BY THE BOTTLE

PINOT NOIR, LIOCO - SONOMA, CALIFORNIA - \$45

BLAUFRÄNKISCH, EVOLÚCIÓ - AUSTRIA - \$35

MALBEC, CAHORS - FRANCE - \$45

MERLOT, CHELSEA GOLDSCHMIDT - ALEXANDER VALLEY, CALIFORNIA - \$50

CAB FRANC, DOMAINE DE LA CHANTELEUSERIE - LOIRE VALLEY, FRANCE - \$40

BRUNELLO, COSTANTI - ITALY - \$130

BEAUJOLAIS, RÉGNIÉ - FRANCE - \$55

GRENACHE, ARENSIG - SOUTH AFRICA - \$45

CHIANTI RISERVA, RENZO MASI & C. - ITALY - \$40

NEBBIOLO BAROLO, G.D. VAJRA - PIEDMONT - \$85

NEBBIOLO, BARBOURSVILLE VINEYARDS - VIRGINIA STATE - \$65

PETITE SIRAH, RIDGE (CERTIFIED ORGANIC) - DRY CREEK, CALIFORNIA - \$55

VRANEC, TIKVEŠ - MACEDONIA - \$35

ZWEIGELT, CHRISTINA - AUSTRIA - \$35

RED BLEND, FRIVOLER - WASHINGTON - \$40

RED BLEND, MONT BLOIS - SOUTH AFRICA - \$65

RED BLEND, CHATEAUNEUF DU PAPE, ROTATING LABELS - FRANCE - \$75

RED BLEND, DOMAINE DE FONTSAINTE - LANGUEDOC-ROUSSILLON, FRANCE - \$40

RED BLEND, BORDEAUX, CHATEAU SAINT-ANDRÉ CORBIN - ST. ÉMILION - \$50

RED BLEND, VALPOLICELLA RIPASSO, FARINA - ITALY - \$45

RED BLEND, AMARONE - ITALY - \$85

RED BLEND, MOLLYDOOKER TWO LEFT FEET - AUSTRALIA - \$50

RED BLEND, MURIEL RIOJA RESERVA - RIOJA, SPAIN - \$35

RED BLEND, BODEGAS LA CARTUJA - PRIORAT, SPAIN - \$40

ZINFANDEL, SUMMIT LAKE VINEYARDS - NAPA, CALIFORNIA - \$55

ZINFANDEL, FROG'S LEAP - NAPA, CALIFORNIA - \$55

CABERNET SAUV., EDGE - ALEXANDER VALLEY, CALIFORNIA - \$45

CABERNET SAUV., HEDGES FAMILY RED MOUNTAIN - WASHINGTON STATE - \$65

CABERNET SAUV., SALUS STAGLIN FAMILY VINEYARD - NAPA, CALIFORNIA - \$135

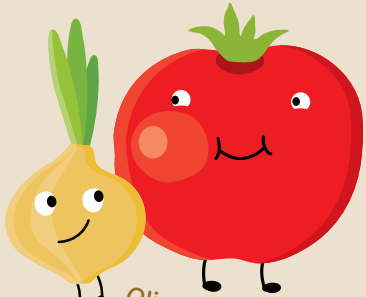
RETAIL WINE AVAILABLE FROM L.MAY!

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



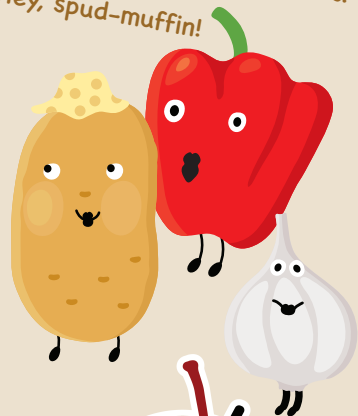
KIDS MENU

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 Fettuccine Alfredo \$10 (VEG)
house made 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