

# 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

●● **QUINOA BOWL** leafy greens · roasted beets · oranges · carrots, celery, onion · chickpeas · tahini yogurt dressing · candied pecans · feta cheese crumbles 14

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



● 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** grilled 8 oz. faroe islands fillet • roasted squash rice • local apple butter 28

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

● **POT ROAST** locally sourced roast • carrots, celery, & onion • aged cheddar mashed potatoes • red wine demi glace 26

● **CRABBY SHRIMP** chef's lighter twist on "oscar style" • sauteéd crab & jumbo shrimp • asparagus & shallots • white wine lemon tarragon sauce • lemony risotto 28

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

●● **RISOTTO CAKE** arborio rice cake with parsnips, spinach, mushrooms • charred broccolini • roasted red pepper sauce • caper salsa 23

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 - \$7.<sup>50</sup>/30

*just the right amount of oak*

SAUVIGNON BLANC BLEND, LA FREYNELLE - BORDEAUX, FRANCE - \$8/32

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

PINOT GRIGIO, BARBOURSVILLE VINEYARDS - VIRGINIA - \$8/32

*bright citrus notes with nice complexity*

ROUSSANNE CHARDONNAY BLEND, STOLPMAN VINEYARDS - CA - \$9/35

*rich & creamy, full bodied and opulent*

RIESLING, RÖMERHOF - GERMANY - \$7/28

*food friendly with a touch of sweet*

SPARKLING FRIZZANTE, SCARPETTA - ITALY - \$7

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

SPARKLING BRUT - ROTATING LABELS - \$8

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

ROSÉ, ROTATING LABELS - \$7/28

*everchanging, fun new labels from around the world!*

## RED WINE BY THE GLASS

PINOT NOIR, BREW CRU - SOUTH AFRICA - \$8.<sup>50</sup>/35

*fresh cherry, blackcurrant, and a hint of savory and sweet spice*

CABERNET BLEND, CMS - WA - \$8/32

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

BLEND, PILLARS - DUNNIGAN HILLS, CA - \$8.<sup>50</sup>/35

*big, bold, chewy*

SUPER TUSCAN BLEND - AL PASSO - ITALY - \$8/32

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

SPARKLING LAMBRUSCO - ITALY - \$7

*fresh, bubbly, subtle touch of sweetness*

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

PORT - SHERRY - LATE HARVEST RIESLING - SAUTERNES

## BEERS

SHINER BOCK - \$5

GOOD OLD POTOSI GOLDEN ALE - \$5

BIG GROVE EASY EDDY IPA - \$5

SINGLE SPEED SEASONAL SOUR - \$6

WILSON'S ORCHARD HONEYCRISP HARD CIDER - \$6.50

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

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

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

AYINGER BRAU WEISSE - \$6

SAMUEL SMITH ORGANIC LAGER - \$6

SAMUEL SMITH NUT BROWN ALE - \$6

SAMUEL SMITH CHOCOLATE STOUT - \$6

SAMUAL SMITH WINTER WELCOME ALE - \$6

ALASKAN BREWING CO. AMBER ALE - \$5

LAKEFRONT NEW GRIST GLUTEN FREE LAGER - \$5

BUD LIGHT - \$5

MICHELOB ULTRA - \$5

## N/A DRINKS

CLAUSTHALER NON-ALCOHOLIC LAGER - \$4

FENTIMAN'S ALL NATURAL GINGER BEER - \$4

MILLSTREAM ROOT BEER BOTTLE - \$4

PEPSI, DIET PEPSI, SPRITE - \$3

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

ESPRESSO DOUBLE SHOT - \$4

## FEATURED COCKTAILS

### SPICED SANGRIA

*L.May's signature freshly made sangria!  
sparkling lambrusco red wine,  
gin, orange liqueur, local honey  
simple syrup, freshly squeezed OJ,  
and a splash of fentimans all-natural  
ginger beer served on the rocks - \$9*

### BLACKBERRY SOUR

*iowa legendary rye,  
freshly squeezed lemon juice,  
locally sourced honey simple  
syrup, organic blackberry 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 - \$9<sup>50</sup>*

### THE SMOKESHOW

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

### HONEY LAVENDER MARTINI

*st. germain elderflower liqueur,  
gin, freshly squeezed lemon juice,  
local honey simple syrup,  
lavender bitters, shaken with  
fresh rosemary, served up - \$9<sup>50</sup>*

### EYE OPENER MARTINI

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

### AFFOGATO - \$6.<sup>50</sup>

*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

RIOJA BLANCO, MONOPOLE - SPAIN - \$35

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 - SANCERRE, FRANCE - \$55

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

BLAUFRÄNKISCH, EVOLÚCIÓ - AUSTRIA - \$32

MALBEC, CAHORS - FRANCE - \$45

MERLOT, CHELSEA GOLDSCHMIDT - ALEXANDER VALLEY, CALIFORNIA - \$45

CAB FRANC, BARBOURSVILLE VINEYARDS - VIRGINIA STATE - \$52

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

BRUNELLO, COSTANTI - ITALY - \$130

BEAUJOLAIS, RÉGNIÉ - FRANCE - \$55

GRENACHE, ARENDSIG - SOUTH AFRICA - \$45

CHIANTI RISERVA, RENZO MASI & C. - ITALY - \$38

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 - \$38

RED BLEND, HIGH ON THE HOG - CENTRAL COAST, CALIFORNIA - \$49

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

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

RED BLEND, DOMAINE DE FONTSAINTE - LANGUEDOC-ROUSSILLON, FRANCE - \$38

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

RED BLEND, VALPOLICELLA RIPASSO, FARINA - ITALY - \$42

RED BLEND, AMARONE - ITALY - \$85

RED BLEND, MOLLYDOOKER TWO LEFT FEET - AUSTRALIA - \$48

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

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

RED BLEND, BARBOURSVILLE VINEYARDS "OCTAGON" - VIRGINIA STATE - \$70

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., SHAFER VINEYARDS - NAPA, CALIFORNIA - \$125

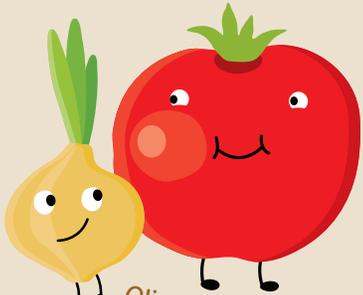
## RETAIL WINE AVAILABLE FROM L.MAY!

IF YOU'D LIKE US TO PUT TOGETHER A MIXED CASE FOR YOU  
AT A GOOD VALUE, JUST LET YOUR SERVER OR THE HOST KNOW



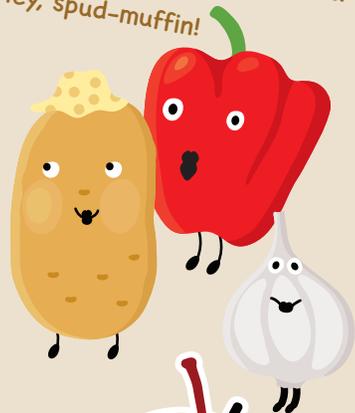
# KIDS MENU

FOR CHILDREN 10 AND UNDER



Olive you, from my head tomatoes!

Hey, spud-muffin!



## DRINKS

- 1 Soda Pops & Soft Drinks \$2.95  
Pepsi, 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

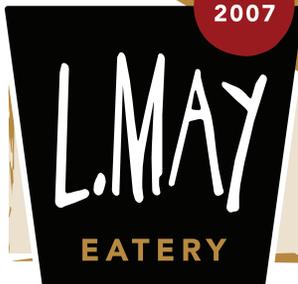
- 1 Say Cheese Pizza \$9 (VEG)
- 2 Smiley Pepperoni Pizza \$10  
\*gluten free pizza crust available \$16
- 3 Fettuccine Alfredo \$10 (VEG)  
house made pasta with creamy alfredo sauce & parmesan  
*(add slow roasted chicken: additional \$8...jumbo shrimp: \$10)*  
\*gluten free pasta substitute available, 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)

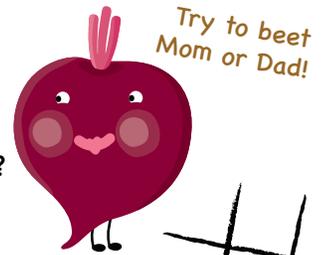
## SAVE ROOM FOR DESSERT!

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

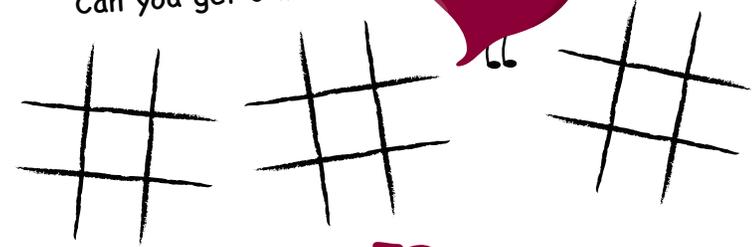


## TIC-TAC-TOE!

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