

shareable plates

Happy Hour 3pm-6pm Monday-Friday

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| spinach & artichoke dip bread bowl, blue corn chips, fresh veggies <i>{available gluten free}</i> | 16 **tuna bites ahi tuna seared RARE, avocado, tomato slices, wasabi aioli <i>{blackened}</i> 2 | 18 brussel sprout bruschetta crispy brussel sprouts, belgioioso stracciatella, truffle oil, honey, voyageurs sourdough | 16 |
| grilled cheese bites aged cheddar, fontina cheese, grilled texas toast, house-made tomato bisque extra sandwich 2 <i>{available gluten free}</i> 2 | 14 **pecan encrusted scallops portobella marscarpone cheese sauce, pecans, risotto (not included in happy hour) | MKT plae's traditional bruschetta fresh Belgioioso mozzarella, ripe tomatoes, fresh basil, garlic, toasted baguette <i>{available gluten free}</i> 2 | 16 |
| fried goat cheese balls local goat cheese rolled in fresh herbs, panko, parmesan, pomodoro sauce | truffle lobster macaroni & cheese imported & domestic cheese, penne pasta, lobster, white truffle oil, panko bread crumbs <i>{available gluten free}</i> 2 | 24 seafood nachos lobster, shrimp, creamy chipotle cheese sauce, avocado, pico de gallo, cilantro lime baja sauce, blue corn chips (not included in happy hour) | 28 |
| | house-made sour cream & chive dip served with kettle chips | | 10 |

soup + salads

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| soup of the day roasted tomato bisque baked French onion crock savory vegan chili acorn squash, butternut squash, sweet potatoes, black beans, white beans, scallions, bell peppers | 5/8 5/8 7 7/10 | beet & feta salad mixed greens, beets, avocado, red onions, feta cheese, dijon vinaigrette 6oz organic chicken breast 8 5oz salmon 12 5oz ahi tuna 11 shrimp 10 blackened 2 | 16 | <i>plae signature salad</i> 17 spring mix, romaine, mango, sweet pickled onions, avocado, feta cheese, jicama, wasabi vinaigrette 6 oz organic chicken breast 8 5oz salmon 12 5oz ahi tuna 11 shrimp 10 blackened 2 |
| grilled apple & pear salad grilled apples & pears, candied butternut squash, crumbled bleu cheese, dried cranberries, mixed greens, maple-walnut vinaigrette 6 oz organic chicken breast 8 5oz salmon 12 5oz ahi tuna 11 shrimp 10 blackened 2 | 16 | fresh strawberry & almond salad mixed greens, strawberries, sugar almonds, asiago cheese, strawberry poppyseed vinaigrette 6 oz organic chicken breast 8 5oz salmon 12 5oz ahi tuna 11 shrimp 10 blackened 2 | 16 | |
| | | **grilled caesar salad seasoned & drizzled with olive oil, grilled heart of romaine, asiago, cherry tomatoes, red onion, kalamata olives, croutons, house-made caesar 6oz organic chicken breast 8 5oz salmon 12 5oz ahi tuna 11 shrimp 10 blackened 2 | 16 | |

burgers

served with kettle chips & house-made chive/sour cream dip

upgrade: tomato bisque 3 soup of the day 3 baked french onion 5 vegan chili 4
*caesar salad 5 house salad 4 cobb salad 5 apple/pear 5

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| **truffle burger 1/2 lb Niman Ranch beef patty, sautéed mushroom & onion, arugula, tomato, goat cheese, truffle aioli, brioche bun <i>{available gluten free}</i> 2 | 20**plae burger 1/2 lb Niman Ranch beef patty, applewood smoked bacon, american cheese, lettuce, tomato, red onion, roasted garlic mayo, brioche bun <i>{available gluten free}</i> 2 | 18beet burger whole roasted beet & black bean patty, arugula, truffle aioli, goat cheese, toasted brioche bun | 17 |
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Plae / pla / noun[play]:

1.A good time 2. A place to laugh and eat 3a Bistro open for lunch and dinner, full bar including wine, local draft beers, specialty bottle beers & martinis 3b Chef's table that holds 6-12 people serving you and your guests a 6 course meal 3c Seasonal outdoor patio 4 Utilizing the freshest product, meats, cheese, coffee & beer from our local farmers, growers, suppliers & our own herb garden, Plae Bistro's cuisine is flavor forward, visually stunning and simply delicious 5 Opened in 2007, expanded in 2013 & 2015.

Visit us online at www.plaebistro.com | 920.632.7065

land, sea & everything in between

all entrees are served with seasonal vegetable & choice of starch (excluding pastas and buddha bowls)

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| **tenderloin 6oz. or 8oz. grilled & rubbed with house seasonings | 40/46 | **rib-eye 14 oz grilled & rubbed with house seasonings | 41 | **crab tenderloin 8oz grilled & rubbed with house seasonings, topped with butter poached blue crab | MKT |
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Add any of the following to your steak

fresh lump crab MKT | grilled shrimp 10 | sautéed mushrooms & onions 6 | creamy gorgonzola bleu cheese 6 | roasted garlic, grilled mushrooms & fresh mozzarella 6

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| **+1 ahi tuna 8oz +1 {sashimi grade} fresh ahi tuna, served RARE, garlic chili sauce {blackened} 2 | 33 | gourmet macaroni & cheese imported & domestic cheese, penne pasta {sub gluten free pasta} 2 {voodles} 2 add organic chicken 6 tomato 1 chicken & tomato 6.5 bacon 2 bacon & tomato 3 chicken, bacon & tomato 8 | 20 | tequila lime chicken pasta chicken, wild mushrooms, red onion, peppers, penne pasta, creamy tequila lime sauce, cilantro, asiago | 26 |
| **seared scallops U-10 scallops, pan seared, pomegranate citrus relish, sicilian orange EV00 | MKT | **scallop & shrimp pesto pasta scallops, shrimp, basil pesto cream, penne pasta, bacon, tomato, asiago, parsley {blackened} 2 {sub gluten free pasta} 2 {voodles} 2 | 30 | add any of these proteins to the following: 6 oz organic chicken breast 8 salmon 12 tuna 11 shrimp 10 scallops(2) MKT | |
| **scottish salmon 8oz salmon from Scotland, pan seared, apricot curry sauce {blackened} 2 | 32 | sides cauliflower rice seasonal vegetable garlic ginger rice chefs choice of starch risotto mushroom spaetzel | 7 | | |
| apple brie chicken breast bone-in chicken breast, pan seared, apples, brie cheese, caramelized cherry sauce | 28 | | | truffle pasta angel hair, sautéed onions, wild mushrooms, BelGioioso stracciatella cheese, parmesan, truffle oil {sub gluten free pasta} 2 {voodles} 2 | 24 |
| duck breast duck breast, pan seared, blueberry pomegranate reduction | 28 | | | plae buddha bowl garlic ginger rice, scallions, pickled onions, radish, avocado, basil vinaigrette {cauliflower rice} 2 | 20 |

drinks

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| beverages pepsi, diet pepsi, cherry pepsi, starry, diet starry, mountain dew, diet mountain dew, point rootbeer | coffee, hot chocolate & espresso luna coffee {regular & decaf}, espresso, hot chocolate, flavored steamers {vanilla, caramel, chocolate} | zero proof menu-see drink book spirits & wines used in zero-proof cocktails contain less than 0.5% ABV |
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| iced tea, lemonade, flavored lemonades & iced teas (no free refills) {blueberry, strawberry, raspberry, blackberry, pomegranate, blood orange, cranberry, lavender, rose, peach, watermelon} | organic republic of tea {iced tea brewed from organic green tea leaves, unsweetened & gluten free} passion fruit pomegranate black sage |
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Plae Bistro proudly supports our local businesses:

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| Badger Gro Tech, LLC | Ledgeview Gardens |
| Rock & Hill Wagyu CO. | Luna Coffee |
| BelGioioso Cheese | Navarino Valley Elk & Bison |
| Great Harvest Bread CO. | Voyageur Sourdough Bakery |
| Konopie Farms | Waseda Farms |

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| rishi herbal organic hot tea earl grey, matcha super green tea, lemon ginger black tea, jasmine pearl green tea, orange blossom green tea, chamomile blossom caffeine-free, scarlet caffeine-free | red bull, sparkling water, still water juice {orange, cranberry, grapefruit, pineapple} |
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Happy Hour Specials
Monday-Friday 3pm-6pm
 \$2 off a glass of house wine
 (chardonnay, pinot grigio, merlot, cabernet)
 \$1 off draft beer
 dbl shot for the price of one in rail mixers & old fashioned
 \$2 off house martinis
 \$2 off select appetizers

There will be a 2.99% processing fee applied on all card transactions
 **Menu items may contain or come into contact with WHEAT, EGGS, NUTS, MILK, and GLUTEN. PLEASE CONTACT A MANAGER FOR MORE DETAILS.
 Items denote with **have the option to be cooked to your liking
 Attention: Our local health department would like us to inform you that consuming undercooked or raw animal foods may increase the risk of food borne illness.
 Groups of 6 or more: 20% gratuity will be added onto your bill. We do NOT accept personal checks. We proudly accept MasterCard, Visa, American Express and Discover.
 There will be a \$5 split charge on all lunch items, sandwiches, salads and pastas, and a \$10 split charge on all entrees.