

shareable plates

Happy Hour 3pm-6pm Monday-Friday

spinach & artichoke dip bread bowl, blue corn chips, fresh veggies <i>{available gluten free}</i>	16	**pecan encrusted scallops portobella marscarpone cheese sauce, pecans, risotto	MKT	brussel sprout bruschetta crispy brussel sprouts, Belgioioso stacciatella, 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	seafood nachos lobster, shrimp, creamy chipotle cheese sauce, avocado, pico de gallo, cilantro lime baja sauce, blue corn chips	28	plae's traditional bruschetta fresh Belgioioso mozzarella, ripe tomatoes, fresh basil, garlic, toasted baguette <i>{available gluten free}</i> 2	16
house-made sour cream & chive dip served with kettle chips	10	truffle lobster macaroni & cheese imported & domestic cheese, penne pasta, lobster, white truffle oil, panko bread crumbs <i>{available gluten free}</i> 2	24	fried goat cheese balls local goat cheese rolled in fresh herbs, panko, parmesan, pomodoro sauce	16
*tuna bites ahi tuna seared RARE, avocado, tomato slices, wasabi aioli <i>{blackened}</i> 2	18				

soup + salads

salad additions:	organic chicken breast 8	5oz salmon 12	5oz ahi tuna 11	shrimp 10	<i>{blackened 2}</i>
soup of the day	5/8	grilled apple & pear salad	16	**grilled caesar salad	16
roasted tomato bisque	5/8	grilled apples & pears, candied butternut squash,		seasoned & drizzled with olive oil, grilled heart of	
baked French onion crock	7	crumbled bleu cheese, dried cranberries, mixed		romaine, asiago, cherry tomatoes, red onion, kalamata	
savory vegan chili	7/10	greens, maple-walnut vinaigrette		olives, croutons,	
acorn squash, butternut squash, sweet potatoes, black		fresh strawberry & almond salad	16	house-made caesar dressing	
beans, white beans, scallions, bell peppers		mixed greens, strawberries, sugar almonds,		beet & feta salad	16
		asiago cheese, strawberry poppyseed vinaigrette		mixed greens, beets, avocado, red onions, feta cheese,	
		southwest salad	15	dijon vinaigrette	
<i>plae signature salad</i>	17	chopped romaine, black beans, diced tomatoes,		<i>summer citrus salad</i>	17
spring mix, romaine, mango, sweet pickled onions,		blue corn chips, asiago cheese, southwest ranch		baby kale, baby arugula, oranges, blueberries,	
avocado, feta cheese, jicama, wasabi vinaigrette		**Add BBQ grilled Chicken 8		avocado, pea shoots, goat cheese, honey rosemary	
				cashews, mojito vinaigrette	

lunch trio

choose 1 from each of the following 3 selections *{only one selection from each column please}* 16

1 cup of soup	2 1/2 sandwich	3 1/2 salad
tomato bisque or soup of the moment	<i>{no modifications or substitutions}</i>	**caesar salad
upgrade to baked french onion 3	1/2 grilled cheese	romaine, kalamata olives, asiago cheese, red onion, tomato, croutons, house-made caesar dressing
upgrade to vegan chili 3	1/2 BLT	fresh mozzarella salad
	lettuce leaf, applewood smoked bacon, tomato, roasted garlic aioli on toasted asiago bread add chicken 2.5	fresh mozzarella, tomato, roasted red peppers, mixed greens, buttermilk ranch

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{ 6-12 M-Th, F-S 8-12} 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

LUNCH

sandwiches, 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

**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} 2</i>	18 ultimate ultimate blt jalapeno bacon, avocado, arugula, tomato, fontina cheese, fried egg, roasted garlic mayo, voyageurs sourdough <i>{available gluten free} 2</i>	17 philly cheesesteak certified angus beef shaved sirloin, sautéed peppers, onions & mushrooms, house cheese sauce, toasted hoagie <i>{available gluten free} 2</i>	16
truffle burger 1/2 lb. Niman Ranch beef patty, sautéed mushroom & onion, arugula, tomato, goat cheese, truffle aioli, brioche bun <i>{available gluten free} 2</i>	20 asiago chicken panini organic chicken breast, mixed greens, tomato, asiago cheese, garlic mayo, tomato focaccia bun <i>{available gluten free} 2</i>	17 beet burger whole roasted beet & black bean patty, arugula, truffle aioli, goat cheese, brioche bun <i>{make it vegan, ask your server}</i>	17
	**ahi blt ahi tuna seared RARE, applewood smoked bacon, lettuce, tomato, wasabi aioli, voyageurs sourdough <i>{available gluten free} 2</i>	18 shrimp wrap blackened shrimp, mixed greens, red cabbage, carrots, red onion, diced tomato, sweet chili cilantro aioli, garden herb tortilla	20

buddha bowls

bowl additions: organic chicken breast 8 5oz salmon 12 5oz ahi tuna 11 shrimp 10 scallops(2) MKT *{blackened 2}*

plae buddha bowl 20
garlic ginger rice, scallions, pickled onions, radish, avocado, basil vinaigrette
{cauliflower rice} 2

pastas

**scallop & shrimp pesto pasta scallops, shrimp, basil pesto cream, penne pasta, bacon, tomato, asiago, parsley <i>{blackened} 2 {sub gluten free pasta} 2 {voodles} 2</i>	30 gourmet macaroni & cheese imported & domestic cheese, penne pasta <i>{sub gluten free pasta} 2 {voodles} 2</i> add organic chicken 6 tomato 1 chicken & tomato 6.5 bacon 2 bacon & tomato 3 chicken, bacon & tomato 8	20	add any of these proteins to the following pastas; organic chicken breast 6 salmon 12 tuna 11 shrimp 10 scallops(2) MKT
tequila lime chicken pasta chicken, wild mushrooms, red onion, peppers, penne pasta, creamy tequila lime sauce, cilantro, asiago	26		truffle pasta angel hair, sautéed onions, wild mushrooms, BelGioioso stracciatella cheese, parmesan, truffle oil <i>{sub gluten free pasta} 2 {voodles} 2</i>

drinks

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

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 \$10 split charge on all entrees.