

shareable plates

Happy Hour 3pm-6pm Monday-Friday

spinach & artichoke dip 18 bread bowl, blue corn chips, fresh veggies {available gluten free}	**tuna bites 18 ahi tuna seared RARE, avocado, tomato slices, wasabi aioli {blackened} 2	brussel sprout bruschetta 16 crispy brussel sprouts, Belgioioso stracciatella, truffle oil, honey, Voyageurs sourdough
grilled cheese bites 15 aged cheddar, fontina cheese, grilled texas toast, house- made tomato bisque extra sandwich 2 {available gluten free} 2	truffle lobster macaroni & cheese 24 imported & domestic cheese, penne pasta, lobster, white truffle oil, panko bread crumbs {available gluten free} 2	plae's traditional bruschetta 16 fresh Belgioioso mozzarella, ripe tomatoes, fresh basil, garlic, balsamic glaze, toasted baguette {available gluten free} 2
seafood nachos 28 lobster, shrimp, creamy chipotle cheese sauce, avocado, pico de gallo, cilantro lime baja sauce, blue corn chips (not included in happy hour)	fried goat cheese balls 16 local goat cheese rolled in fresh herbs, panko, parmesan, pomodoro sauce	mussels 20 mussels, white wine garlic butter sauce, diced tomatoes, parsley, Voyageur sourdough points
	house-made sour cream & chive dip 10 served with kettle chips	

soup + salads

roasted tomato bisque 5/8	beet & feta salad 16 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	side cobb salad 10 romaine, cheddar, bacon, tomato, pumpkin seeds, egg, bleu cheese dressing
baked French onion crock 7		
savory vegan chili 7/10 butternut squash, sweet potatoes, black beans, white beans, scallions, bell peppers, chick peas		
plae signature salad 17 spring mix, romaine, mango, sweet pickled onions, avocado, feta cheese, jicama, TOSSED in wasabi vinaigrette 6 oz organic chicken breast 8 5oz salmon 12 5oz ahi tuna 11 shrimp 10 blackened 2	fresh strawberry & almond salad 16 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	side house garden salad 7 mixed greens, asiago, red onion, cucumber, cherry tomatoes, croutons, balsamic vinaigrette
chopped caesar salad 16 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	grilled apple & pear salad 17 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	**side caesar salad 8 romaine, asiago, cherry tomatoes, red onion, kalamata olives, croutons, house-made caesar dressing
		side grilled apple & pear salad 10 grilled apples & pears, candied butternut squash, crumbled bleu cheese, dried cranberries, mixed greens, maple-walnut vinaigrette

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 6

**plae burger 18 1/2 lb Niman Ranch beef patty, applewood smoked bacon, american cheese, lettuce, tomato, red onion, roasted garlic mayo, brioche bun {available gluten free} 2 Voyageurs sourdough 2	beet burger 17 whole roasted beet & black bean patty, arugula, truffle aioli, goat cheese, panko, roasted brioche bun Voyageurs sourdough 2
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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 pasta

Add any of the following to your steak

- fresh lump crab 16 | grilled shrimp 10
- scallops (2) 20
- sautéed mushrooms & onions 6
- creamy gorgonzola blue cheese 6
- roasted garlic, grilled mushrooms & mozzarella 6

****wagyu rib-eye** 80
14oz grilled & rubbed with house seasonings, garlic herb oyster mushrooms

tomahawk 100
32oz CAB 6inch bone in ribeye, gorgonzola, with a red wine demi

****tenderloin** 40/46
6oz. or 8oz. grilled & rubbed with house seasonings

****crab tenderloin** 64
8oz grilled & rubbed with house seasonings, topped with butter poached blue crab

hanger steak 48
10oz hanger, grilled & rubbed with house seasonings, topped with caramelized bourbon steak sauce

apple brie chicken breast 28
bone-in chicken breast, pan seared, apples, brie cheese, caramelized cherry sauce

seabass 55
Our #1 seller for 17 years.
8oz Filet wild caught in waters off the coast of Chile.
Rubbed in our house grill seasoning & grilled to perfection, served with our seasonal vegetable & choice of starch

****surf 'n' turf** 65
8oz tenderloin rubbed with house seasonings with a grouper cake
{blackened} 2

****salmon** 32
8oz filet, pan seared, champagne beurre blanc
{blackened} 2

halibut 44
8oz filet, encrusted with maui onion potato chips & topped with a smokey dijon mustard sauce

****ahi tuna** 33
8oz +1 {sashimi grade} fresh ahi tuna, served RARE, garlic chili sauce
{blackened} 2

pecan encrusted walleye 28
A wisconsin favorite, wild caught from Lake Erie. 10oz filet, pan-fried golden brown & finished with a creamy amaretto caramel sauce, served with our seasonal vegetable & choice of starch

short rib stroganoff 26
braised short ribs, sauteed wild mushrooms, tangy cream sauce, penne pasta, parmesan, parsley
{sub gluten free pasta} 2
{voodles} 2

chicken & cheese tortellini 26
chicken, three-cheese tortellini, mushrooms, garlic cream sauce, asiago, parsley

****scallop & shrimp pesto pasta** 30
scallops, shrimp, basil pesto cream, penne pasta, bacon, tomato, asiago, parsley
{blackened} 2
{sub gluten free pasta} 2
{voodles} 2

gourmet macaroni & cheese 22
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

sides 7
cauliflower rice chefs choice of starch
garlic green beans risotto
garlic ginger rice mushroom spaetzel

drinks

beverages

pepsi, diet pepsi, cherry pepsi, starry, diet starry, mountain dew, diet mountain dew, point rootbeer

iced tea, lemonade
flavored lemonades & iced teas (no free refills)
{blueberry, strawberry, raspberry, blackberry, pomegranate, blood orange, cranberry, lavender, rose, peach, watermelon, mango}

Plae Bistro proudly supports our local businesses:

- | | |
|-------------------------|-----------------------------|
| 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 |

coffee, hot chocolate & espresso
luna coffee {regular & decaf}, espresso, hot chocolate, flavored steamers {vanilla, caramel, chocolate}

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}

zero proof menu
spirits & wines used in zero-proof cocktails contain <0.5% ABV
<0.5 New York Gin Sour
<0.5 Aperol Spritz
<0.5 Apple Lavender Martini
<0.5 Margarita
0.0 Berry Basil-aid
0.0 Grapefruit Refresher
<0.5 Sparkling Tempranillo Rose
<0.5 Riesling
<0.5 Cabernet Sauvignon

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.