

shareable plates

Happy Hour 3pm-6pm Monday-Thursday

<p>spinach & artichoke dip 18 bread bowl, blue corn chips, fresh veggies <i>{available gluten free}</i></p> <p>grilled cheese bites 15 aged cheddar, fontina cheese, grilled texas toast, house-made tomato bisque extra sandwich 2 <i>{available gluten free}</i> 2</p> <p>house-made sour cream & chive dip 12 served with kettle chips</p>	<p>**tuna bites 18 ahi tuna seared RARE, avocado, tomato slices, wasabi aioli <i>{blackened}</i> 2</p> <p>seafood nachos 15 lobster, shrimp, creamy chipotle cheese sauce, avocado, pico de gallo, cilantro lime baja sauce, blue corn chips</p> <p>truffle lobster macaroni & cheese 25 imported & domestic cheese, penne pasta, lobster, white truffle oil, panko bread crumbs <i>{available gluten free}</i> 2</p>	<p>brussel sprout bruschetta 18 crispy brussel sprouts, Belgioioso stacciatella, truffle oil, honey, Voyageurs sourdough</p> <p>plae's traditional bruschetta 18 fresh Belgioioso mozzarella, ripe tomatoes, fresh basil, garlic, toasted baguette <i>{available gluten free}</i> 2</p> <p>fried goat cheese balls 18 local goat cheese rolled in fresh herbs, panko, parmesan, pomodoro sauce</p>
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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 6

<p>philly cheesesteak 17 certified angus beef shaved sirloin, sautéed peppers, onions & mushrooms, house cheese sauce, toasted baguette <i>{available gluten free}</i> 2</p> <p>lobster roll 35 new england style lobster salad, shredded lettuce, crisp tomatoes, lemon aioli, brioche bun <i>{available gluten free}</i> 2</p> <p>beet burger 18 whole roasted beet & black bean patty, arugula, truffle aioli, goat cheese, panko, brioche bun <i>{make it vegan, ask your server}</i> Voyageurs sourdough 2</p> <p>short rib grilled cheese 22 braised short rib, creamy horseradish cheese spread, sautéed mushroom & onions, demi-glaze, toasted Voyageurs sourdough</p>	<p>**plae burger 19 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 Voyageurs sourdough 2</p> <p>buttermilk hot honey chicken sandwich 20 buttermilk fried chicken, hot honey glaze, spicy slaw, pickle chips, garlic aioli, brioche bun <i>{available gluten free}</i> 2 Voyageurs sourdough 2</p> <p>**ahi blt 20 ahi tuna seared RARE, applewood smoked bacon, lettuce, tomato, wasabi aioli, Voyageurs sourdough <i>{available gluten free}</i> 2</p>	<p>ultimate ultimate blt 18 jalapeno bacon, avocado, arugula, tomato, fontina cheese, fried egg, roasted garlic mayo, Voyageurs sourdough <i>{available gluten free}</i> 2</p> <p>wangus meatball sub 24 wangus (wagyu/angus blend), pomodoro, Belgioioso mozzarella, sauteed peppers & onions, pesto aioli, hoagie roll <i>{available gluten free}</i> 2</p> <p>asiago chicken panini 18 organic chicken breast, mixed greens, tomato, asiago cheese, garlic mayo, tomato focaccia bun <i>{available gluten free}</i> 2 Voyageurs sourdough 2 avocado 2 bacon 2</p>
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land + sea

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

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

wagyu ribeye 80
14oz grilled & rubbed with house seasonings, garlic herb oyster mushrooms
served with our seasonal vegetable & choice of starch
choose to add any of the following
fresh lump crab 16
grilled shrimp 10
sauteed mushrooms & onions 5
creamy gorgonzola bleu cheese 6
roasted garlic, grilled mushrooms & fresh mozzarella 7

tenderloin 46
rubbed in house seasonings
served with our seasonal vegetable & choice of starch
choose to add any of the following
fresh lump crab 16
grilled shrimp 10
sauteed mushrooms & onions 5
creamy gorgonzola bleu cheese 6
roasted garlic, grilled mushrooms & fresh mozzarella 7

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

soup + salads

salad additions:	organic chicken breast 8	5oz salmon 12	5oz ahi tuna 11	shrimp 10	{blackened 2}
roasted tomato bisque	5/8	grilled apple & pear salad	18	chopped caesar salad	8/16
baked French onion crock	7	grilled apples & pears, candied butternut squash, crumbled		romaine, asiago, cherry tomatoes, red onion, kalamata olives, croutons, house-made caesar dressing	
savory vegan chili	7/10	bleu cheese, dried cranberries, mixed greens, maple-walnut vinaigrette			
butternut squash, sweet potatoes, black beans, white beans, scallions, bell peppers, chick peas				beet & feta salad	18
		fresh strawberry & almond salad	18	mixed greens, beets, avocado, red onions, feta cheese, dijon vinaigrette	
		mixed greens, strawberries, sugar almonds, asiago cheese, strawberry poppyseed vinaigrette			
		southwest salad	17		
		chopped romaine, black beans, diced tomatoes, blue corn chips, asiago cheese, southwest ranch			
		**Add BBQ grilled Chicken 8			

plae signature salad 17
 spring mix, romaine, mango, sweet pickled onions, avocado, feta cheese, jicama, TOSSED in wasabi vinaigrette

buddha bowls

bowl additions: organic chicken breast 8 5oz salmon 12 5oz ahi tuna 11 shrimp 10 scallops(2) 20 {blackened 2}

plae buddha bowl 25
 garlic ginger rice, scallions, pickled onions, radish, avocado, basil vinaigrette
 {cauliflower rice} 2

pastas

**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 25 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	short rib stroganoff 30 braised short ribs, sauteed wild mushrooms, tangy cream sauce, penne pasta, parmesan, parsley {sub gluten free pasta} 2 {voodles} 2
chicken & cheese tortellini 28 chicken, three-cheese tortellini, mushrooms, garlic cream sauce, asiago, parsley		

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}	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 coffee, hot chocolate & espresso luna coffee {regular & decaf}, luna espresso, hot chocolate, flavored steamers {vanilla, caramel, chocolate}	zero proof menu 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
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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.