

POULTRY

Amish Chicken	18
roasted airline breast, yukon mash, grilled asparagus, roasted garlic poultry reduction GF	
Duck Confit 'Tostadas'	3
duck confit, crispy wonton, shiitakes, bok choy, cilantro, sesame tomatoes, hoisin sauce V*	
Chicken & Duck Thighs	16
thighs, creamy saffron gnocchi, sautéed broccolini, roasted garlic poultry reduction GF*	
Fried Chicken	2.50
one fried chicken drumstick, coarse mustard, honey, maple drizzle	

STEER & HOG

Wisconsin Kielbasa	14
kielbasa, pepper potato hash, pickled red cabbage, grainy mustard aioli GF	
Braised Short Ribs	18
braised short ribs, parmesan risotto, honey glazed carrots & radish, braising reduction GF	
Meat & Cheese	17
cured meats & Wisconsin cheeses, housemade jams & pickled veggies, nuts, fruit GF* (+2) V* (cheese only 11)	
Tenderloin*	21
chargrilled beef tenderloin, grilled sweet potatoes, roasted fennel & bacon, chimichurri GF	
Braised Pork Belly	16
braised pork belly, tarragon roasted yukon potatoes, bacon jam, chiffonade Brussels sprouts & peppers, spiced maple syrup GF	
Meatloaf	13
blend of veal, pork and beef, yukon mash, seasonal veggies, rich beef reduction	

SEA CREATURES

Perch 'Fry'	16
cracker crusted perch filet, potato pancakes, creamy napa slaw, remoulade	
Creamy Lobster & Shrimp 'Roll'	16
chilled lobster & shrimp salad, chiffonade kale, crispy shoestring potatoes, griddled brioche, meyer lemon oil GF* (+2)	
Octopus	11
grilled octopus, crusty bread, greens, shaved parmesan, lemon mustard vinaigrette GF	
Gulf Shrimp*	15
sautéed shrimp, mozzarella ravioli, mushroom ragout, grilled endive, arugula & basil pesto cream, pumpkinseed oil GF*	
Scallops*	20
seared scallops, truffle & asparagus risotto, kale & arugula salad, tomato vinaigrette, beurre blanc GF*	
Ahi Tuna Tartare*	16
ahi tuna tartare, sesame, soy, chile, nori, cucumber, crispy wontons, cilantro aioli	

PLANTS

Burrata 'Bruschetta'	12
buratta, tomato confit, pickled red onion, grilled baguette, balsamic glaze & basil oil GF* (+2) V	
Grilled Veggies	11
grilled seasonal veggies with dips: sun dried tomato ranch, balsamic glaze, honey maple mustard GF V	
French Fries	6 or 10
Cuban style, crispy prosciutto, house-made pickles, crumbled gruyere, dijon aioli V	
Wild Mushroom Risotto	7 or 12
risotto with a blend of seasonal wild mushrooms, parmesan GF V	
Kale & Collard Dip	9
kale & collard greens, cream cheese, roasted peppers, fresh herbs, grilled baguette, olive oil GF* (+2) V	
Caesar Salad*	7 or 13
romaine, shaved parmesan, house made croutons GF*	

Tofte's
Table

* Note that the consumption of raw or undercooked foods may result in an increased risk of foodborne illness.

V = Vegetarian

V* = Dish can be modified to be a vegetarian dish

GF = Gluten Free

GF* = Dish can be modified to be a gluten free dish

Please let your server know if you have dietary restrictions, allergies or wish to have a dish modified to be V or GF