
GARDEN

ESCARGOT ... 15

shallots, garlic, white wine, butter, fresh herbs, served
with crostini
* GFM (+\$2) *

CAESAR SALAD* ... 9/15

romaine, shaved parmesan, house made croutons
* GFM *

ROASTED BEET SALAD ... 12/18

roasted beets, arugula, toasted walnuts, pickled
onions, fresh chives, honey whipped goat cheese,
walnut vinaigrette
* GF *

NEW STREET CORN FRENCH FRIES ... 10/13

street corn fries - grilled corn relish, cotija, lime aioli,
cilantro, paprika
* V *

TRUFFLE SPROUTS ... 8/14

crispy fried brussels sprouts, parmesan, truffle oil,
saffron aioli
* V *

TOMATO & BURRATA ... 15/20

charred rom tomatoes, red onion jam, basil olive oil,
balsamic glaze, grilled ciabatta bread
* GFM (+\$2)/V *

GRILLED VEGGIES ... 17

grilled veggies with dips: sun dried tomato ranch,
balsamic glaze, honey maple mustard
* GF/V *

WILD MUSHROOM RISOTTO ... 8/14

risotto with a blend of seasonal wild mushrooms,
parmesan
* GF/V *

KALE & COLLARD DIP ... 14

kale & collard greens, cream cheese, roasted peppers,
fresh herbs, grilled baguette
* GFM (+\$2)/V *

PAYMENT INFO

A 3% surcharge will be added to all credit card transactions to help offset processing costs. This amount is not more than what we pay in fees. This charge does not apply when paying by cash or debit card. To avoid this fee, we welcome cash or debit.

* Effective June 1, 2025 *

POULTRY

DUCK CONFIT 'TOSTADA' ... 5

duck confit, crispy wonton, shiitakes, bok choy, cilantro, sesame
tomatoes, hoisin sauce
* VM *

DEVILED EGGS ... 8

four halves - deviled eggs served with arugula with herb vinaigrette,
pickled onion, fried capers, smoked paprika
* GFM - limited amount available *

FRIED CHICKEN ... 4

one fried chicken drumstick, coarse mustard, honey, maple drizzle

CHICKEN & WAFFLES ... 23

fried chicken thighs, truffle waffles, sautéed brussels, spicy maple
syrup, orange butter

AMISH CHICKEN ... 24

roasted airline breast, yukon mash, grilled asparagus, roasted garlic
poultry reduction
* GF *

SEA CREATURES

NEW BLACKENED GULF SHRIMP ... 24

grilled asparagus and endive salad with lime vinaigrette, cheddar
grits, spicy tomato sauce
* GF *

NEW SEA SCALLOP* ... 8

spinach, tomato and papardelle pasta, basil beurre blanc, pickled
onions, lemon oil
* GFM (+2) -please note-price per scallop *

LOBSTER ROLL ... 24

lobster salad (lemon, parsley, chive, mayonnaise) 5 oz toasted roll,
pickled red onion, gaufrette potatoes

PERCH 'FRY' ... 24

cracker crusted perch filet, potato pancakes, creamy napa slaw,
remoulade

TUNA* ... 22

herb crusted tuna, marble potatoes, haricot verts, shallots, kalamata
tapenade, hard-boiled egg, extra virgin olive oil
* GF *

GRILLED OCTOPUS ... 17

crusty bread, greens, shaved parmesan, lemon mustard vinaigrette
* GFM (+\$2) *

Tofe's
Table

CHEF'S SELECTION ... 45

Enjoy a seven course surprise tasting menu curated for your table by our Chef. Sit back and relax while we bring out a variety of dishes from each category for you and your guests to enjoy.

** Chef's Selection is available for parties with 5 or more people. All guests at table must participate. **

STEER & HOG

MAPLE BACON SPROUTS ... 8/14

*crispy fried brussels sprouts, maple bacon, honey
maple mustard*
* VM *

NEW WISCONSIN KIELBASA ... 20

*butternut and russet hash, sautéed kale and brussels,
pickled red cabbage, coarse mustard aioli*
* GF *

MEATLOAF ... 18

*blend of veal, pork and beef, yukon mash, seasonal
veggies, rich beef reduction*

NEW PORK BELLY ... 22

*crispy wasabi rice cake, sesame snow peas with
shallots and red peppers, napa cabbage slaw, Asian
BBQ sauce*
* GFM *

CHAR GRILLED TENDERLOIN* ... 24

*chargrilled beef tenderloin, truffle & parmesan mash,
wild mushrooms, shallots and haricot verts,
horseradish sauce*
* GF *

BRAISED SHORT RIBS ... 23

*parmesan risotto, honey glazed carrots & radish,
braising reduction*
* GF *

When we opened Tofte's Table in August of 2016, our goal was to create a destination where anyone can enjoy affordable upscale dining in an intimate, relaxed environment. And that philosophy is reflected in every part of our business — from the mason jar glasses on our tables to the personalized service from our well-trained staff.

Tofte's Table is a canvas for laughter and conversation, a place for making memories with those who are important to you. For that reason, our menu is filled with dishes that are meant for sharing.

Whether you're in search of well-prepared comfort food like fried chicken or meatloaf or something new to tempt your palate, you're sure to discover something delicious among our selection of seasonally inspired cuisine.

The same is true at the bar, where we proudly serve small batch Wisconsin spirits and a variety of craft beer along with a curated selection of international wines.

*Whether you join us for a quick bite, or gather with friends to enjoy a leisurely meal, we're at your service, and we're looking forward to making you feel right at home.
Thanks for coming to our place for dinner!*

*Tofte's
Table*

Cheers!

Jason & Cristina Tofte

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

*Please let your server know if you have dietary restrictions,
allergies or wish to have a dish modified to be Vegetarian or Gluten Free.*

*V = Vegetarian, VM = Dish can be modified to be vegetarian
GF = Gluten Free, GFM = Dish can be modified to be gluten free*