

Live Well, Laugh Often

• TABLE 65 •



Salads

Served with
Baguette Slice

BLACK AND BLEU STEAK 13.45

Fresh greens topped with 4oz. bistro medallions, tomato, red onion, and bleu cheese crumbles with bleu cheese vinaigrette. Portabella can be substituted

THAI SALAD

SHRIMP OR BEEF 15.95 WILD CAUGHT WALLEYE 17.95

Amazing! With mango, sweet peppers, zucchini, asparagus, tossed in our Thai chimichurri atop a bed of greens

UPTOWN CHICKEN 11.95

Fresh greens, spinach, chicken, chopped apples, dried cranberries, sugared walnuts, Katy's shredded carrot, red onion, and bleu cheese crumbles with bleu cheese vinaigrette

BLACKENED CHICKEN WITH T65 PARM 12.95

Fresh greens, tomatoes, cucumber and carrot with house Parmesan dressing



Oscar's
Chocolate
Stout

TURKEY CLUB CHOP 12.45

Fresh greens, turkey, ham, tomatoes, avocado pulp, cucumber, red cabbage, Katy's shredded carrot, and red onions

AHI TUNA POKE BOWL 14.95

Seared tuna medium rare, tossed in our tamari ginger sauce, over fresh greens, cucumber, tomato, Katy's shredded carrot, jasmine rice, wasabi, and pickled ginger

MEDITERANEAN 13.45

Your choice of gyro meat or Falafel over fresh greens, feta, red onion, cucumber, artichoke hearts, kalamata olives, tomato with tzatziki dressing

BISTRO SMOKED SALMON 14.95

Fresh greens, smoked salmon, mango, cucumber, red onion, capers, and asparagus with honey dijon dressing

BEEF & GOAT CHEESE 13.95

Fresh greens, red beets, savory goat cheese, red onions, fresh orange, pecans, and balsamic vinaigrette dressing

HOUSE SALAD 5.95

Fresh greens, Katy's shredded carrot, tomato, cucumber, and seasoned croutons with your choice of dressing

DRESSING CHOICES:

Our own signature vinaigrettes: Bleu Cheese, Citrus, and Balsamic or T65 Creamy Parmesan, as well as Creamy Avocado Jalapeño, Ranch, and Western



Wollersheim
White Riesling



Blake's Hard Cider
El Chavo
Habanero & Mango

Soups

SOUP DU JOUR CUP 2.70 BOWL 4.25

FRENCH ONION CUP 3.70 BOWL 4.70

Quinoa / Rice / Cauliflower Rice / Salad Bowl

Panini / Wrap

Our sandwiches & wraps are served with your choice of roasted root veggies or greens tossed with our citrus vinaigrette.

Half Sandwich & Soup choices below in black...

Sub a twice baked potato 3.50 Fruit 1.00 Soup Cup 1.70 French Onion 2.70

Wraps:

Tomato
Garlic & Herb
Multigrain

Breads:

Sourdough
Wildrice Multigrain
Ciabatta
Cranberry Wildrice
Gluten Free add 1.00

PESTO CHICKEN 9.50

Roasted chicken, our own creamy basil walnut pesto and fresh mozzarella

AVOCADO CHICKEN 9.95

Roasted chicken, avocado spread, red onion, lettuce, tomato and provolone with garlic aioli

HAWAIIAN CHICKEN WRAP 9.95

Grilled chicken thigh, ham, grilled pineapple, goat cheese, roasted red pepper on a tomato wrap

TURKEY AVOCADO 9.45

Turkey, avocado spread, fresh red and yellow pepper, tomato, lettuce and spinach

CLASSIC GYRO OR FALAFEL 10.45

Your choice of grilled gyro or Falafel, lettuce, tomato, onion, red & yellow peppers and house tzatziki all in pita bread

ARTISAN BRIE 10.95

Turkey, brie, apple, spinach, red onion and cranberry relish on our cranberry wild rice bread

GROWN UP GRILLED CHEESE 6.95, ADD HAM OR BACON 2.00

Provolone, Swiss, Parmesan and garlic aioli

OPEN FACED MEATBALL CIABATTA 12.95

Red sauce, meatballs, provolone, mozzarella, garlic aioli and shredded Parmesan on ciabatta

CAPRISI 8.95

Fresh mozzarella, pesto, and tomato sprinkled with extra virgin olive oil

PORTABEL-LEYA 9.75

Sautéed portabella mushrooms, spinach, red & yellow peppers, tomato, red onion and hummus with Parmesan cheese

HOT ITALIAN BEEF 11.45 WANT IT SPICY? 3.5

Shaved beef, peppers, onions and provolone on ciabatta



Spotted
Cow

AVOCADO BLT 9.75, EXTRA BACON 2.00

Nueske's wild cherry wood smoked bacon, lettuce, tomato, and avocado spread

THAI PEANUT CHICKEN WRAP 10.95

Grilled chicken thigh, Thai peanut sauce, cabbage, cilantro, red & yellow peppers, fresh lime and crushed peanuts

CUBAN CHICKEN 9.95

Roasted chicken, smoked ham, spinach, Swiss cheese, red onion, sweet pickles and spicy aioli

PESTO TURKEY WRAP 9.45

Sliced turkey, pesto, lettuce, fresh tomato, red onion, and Swiss cheese

SPICY LEMON WALLEYE 15.95

With lettuce and house tartar on toasted ciabatta

Local Beef Burgers

Blake's Hard Cider
Grizzly Pear



One third pound on a grilled bun with root veggies or greens. \$10.95

CALI BURGER

Burger with avocado jalapeño dressing, tomato, lettuce and a bunch of cilantro

BBQ BURGER

Burger with Pit BBQ Glaze, thick melty blue cheese, sautéed crimini and crunchy fresh lettuce

EMA'S QUESADILLA BURGER

Corn tortilla, fiesta sour cream, lettuce, tomato, onion, with queso cheese

GREEK BURGER

Burger with Feta, Tzatziki, Red Onion, Tomato and Kalimata Olives. John's way: add Gyro Meat \$3

ALL ENTREÉS ARE PRECEDED BY GREENS OR CUP OF SOUP, UPGRADE TO FRENCH ONION SOUP FOR 1.00

Oh Yeah! Portabella!

Natura Organic Sauvignon Blanc

THE OH YEAH! 14.95

Sautéed portabella layered with sautéed onion, peppers, and smoked ham topped with semi-soft fried egg, and provolone

THE VANCOUVER, EH!? 13.95

Sautéed portabella layered with sautéed peppers, spinach, onions, and smoked salmon topped with a semi-soft fried egg, and provolone

THE PORTLAND 13.95

Sautéed portabella layered with brown rice, spinach, asparagus, sautéed peppers, onions topped with a semi-soft fried egg, and provolone

THE NEW YORKER 15.95

Sautéed portabella layered with Bistro Filet, mashed potato, and sautéed onion, topped with semi-soft fried egg, and provolone

MEGAN'S PHILLY 14.95

Sautéed portabella layered with sliced beef, sautéed peppers, onions, and a semi-soft fried egg and provolone

Blake's Hard Cider
WakeFire Cherry & Orange Peel

Wally's Request -
Add a tadle of our
delicious alfredo 1.55

Pasta

Columbia Winery Composition Red

Gluten-free pasta 3.00 Zoodles 3.00 Quinoa 2.00 Riced Cauliflower 2.00

STEAK AND PASTA 17.95

Grilled steak with sautéed crimini mushrooms, asparagus, red & yellow peppers, red onion, and linguini noodles tossed with olive oil, seasoning, and topped with Parmesan cheese. Substitute portabella? Sure!

RASPBERRY CHIPOTLE SHRIMP OR WALLEYE WITH SAUTÉED VEGGIES

SHRIMP 18.95 WILD CAUGHT WALLEYE 24.95

Freshly grilled shrimp or wild caught walleye glazed with raspberry chipotle, zoodles, sautéed veggies with lemon herbed butter

THAI PEANUT CHICKEN 14.95

Spicy! Thai peanut sauce, red & yellow peppers, pineapple, cabbage, and asparagus over zoodles topped with peanuts

PAD THAI 13.95

ADD CHICKEN 5, ADD SHRIMP 9

Spicy! Choose brown rice or rice noodles topped with egg, cabbage, carrots, onion, in a savory sauce with crushed peanuts

CLASSIC SPAGHETTI & MEATBALLS 14.95

The best meatballs ever! House-crafted meatballs made with locally grown beef topped with red sauce. Want sausage and mushroom instead of meatballs? Just ask!

CHICKEN ALFREDO 15.45

Chicken, alfredo sauce, and linguini topped with Parmesan cheese

Natura Organic Sauvignon Blanc

PESTO PASTA 11.45

ADD CHICKEN 5 OR PORTABELLA 4

Linguini tossed with our creamy basil walnut pesto, garnished with fresh tomato

Finca La Linda Malbec

CANNELLONI 15.95, HALF ORDER 10.45

Pasta rolled with ricotta, mozzarella, Parmesan, chicken and Italian sausage, your choice of red, rosa or alfredo sauce

RAVIOLI 9.45

Choices! Cheese, Butternut Squash, Meat, or Portabella More Choices! Red, alfredo or rosa sauce

Wöllersheim White Riesling

As You Like It
William Shakespeare

Curries

Served with a side of pita

1 Choose your Curry

WANT IT HOTTER? JUST ASK!

RED PEANUT CURRY

RED CURRY

YELLOW CURRY

2 Veggies!

A Zucchini, mushroom, carrots, sweet peppers, asparagus and onion, brown or jasmine rice and cashews. 14.95

B Broccoli, carrot, and sweet peppers served with brown or jasmine rice and pineapple. 13.45

C Broccoli, carrots, sweet peppers, zucchini, and sweet and Russet potato with cilantro, served with brown or jasmine rice and pineapple. 13.95



Golden Road Mango Curry

3 Protein

CHICKEN ADD 5

4oz BISTRO FILLET ADD 6 PORTABELLA ADD 4

5 SHRIMP ADD 9 SEARED WALLEYE ADD 9

Uptown Entree's

Josh Cellars Cabernet Sauvignon

30 DAY DRY AGED HAND CUT RIBEYE

PHAT 29.95, SKINNY 25.95

Topped with house compound butter, served with twice baked potato. Veggies—yes!

BISTRO FILET MEDALLIONS

4oz 14.95 6oz 16.95 8oz 18.95

Topped with chimichurri and served twice baked potato. Veggies—yes!

THE ROBUST BETTY 19.45

5oz. steak bites and three shrimp over veggie hash, onions, mushrooms, and jalapeño caramelized with pit barbeque sauce

LEMON PEPPER WILD CAUGHT WALLEYE 22.95

Wild caught walleye with twice baked potato and veggies.

JAMBALAYA! 18.95

Shrimp, chicken and andouillé sausage, etouffee (a trinity of green peppers, onions and celery), simmered with Creole spices and served over brown rice. Spicy!

Placido Pinot Grigio

THAI ENTREE

SHRIMP OR BEEF 18.95 WILD CAUGHT WALLEYE 21.95

Amazing! Mango, sweet peppers, asparagus, and zucchini tossed in our Thai chimichurri with jasmine rice

LEMON & MUSHROOM MARSALA RISOTTO WITH CHICKEN 17.45



Oscar's Chocolate Stout

ROASTED RED PEPPER RISOTTO WITH ASPARAGUS AND GRILLED AHI TUNA 19.95

THREE STREET TACOS

CHICKEN 12.95 BACON LETTUCE SRIACHA 12.95 BISTRO STEAK 14.95

SEARED AHI TUNA WITH SPICY AIOLI 14.95 CAMARÓN (SHRIMP) 17.95

Corn tortilla, queso cheese, fresh tomato, red onion, lime, creamy avocado jalapeño dressing and cilantro served with jasmine rice

New Glarus Spotted Cow

Gluten Free?

Nearly all of our items can be made to accommodate a gluten free lifestyle. This grain icon indicates those few items that unable to be made gluten free.

Although we offer gluten free bread, pasta and sauces, we do not claim to be a gluten free establishment.

*CONSUMER ADVISORY HEALTH STATEMENT: WHEN EATING AT HOME OR DINING OUT, CONSUMING FULLY COOKED MEATS, EGGS OR FISH REDUCES FOOD BORNE ILLNESSES.