

# *The Café*

AT THE PFISTER.

## To Start With

**Wisco Potato Pancakes 8**  
GLUTEN free Fresh applesauce and snipped herbs

**Signature Tomato Soup 7**  
GLUTEN free Perfect blend of San Marzano tomatoes, fresh herbs, and a hint of cream, served with grilled cheese crostini

**Soup du Jour 7**  
Chef's daily creation

**Garlic Parmesan Truffle Chips 7**  
GLUTEN free With blue cheese buttermilk dipping sauce

## From the Garden

**Celia's Chopped Salad 12**  
GLUTEN free Avocado, bacon, egg, blue cheese, tomato, and crisp Romaine lettuce

**Oriental Salad 12**  
GLUTEN free Crispy lettuce and cabbage tossed with scallions, sesame seeds, and mandarins in a peanut ginger dressing, topped with crisp bacon  
OPTIONAL

**Wisconsin Spinach Salad 12**  
GLUTEN free Baby spinach, Glenview Farms egg, tomato, bacon, toasted pecans, and warm bacon dressing

Add protein to your salad 5  
Herb-grilled chicken, Atlantic salmon, grilled Angus beef patty

## Sammies

All sammies served with sea salt and pepper chips  
*Add french fries or sweet potato fries 1*

**The Pfister Burger 15**  
Premium Angus beef, lettuce, tomato, and choice of cheese  
*Optional gluten free without bun*

**Cheesy Grilled Cheese 13**  
Buttered brioche, Wisconsin colby cheese, and cheddar cheese


**Café Club 14**  
House-roasted turkey, Applewood bacon, havarti, red leaf lettuce, and tomato, on your choice of toasted bread


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## Home Comfort Classics


Served with your choice of Signature Tomato Soup, Chef's Soup du Jour or our Café House Salad


 **NY Strip 34**  
House rub, garlic whipped potatoes, lemon arugula, and Sprecher Amber demi


 **Cast Iron Rushing Waters Trout 28**  
Smoked bacon broth and warm Wisconsin potato salad

 **Vegetarian Risotto du Jour 22**  
Ramps, morels, and peas

**Low Country Meatloaf 27**  
Garlic whipped potatoes, bacon green beans, and red eye gravy

 **Herb-Baked 1/2 Chicken 25**  
Chive whipped potatoes, local honey carrots, wilted spinach, and thyme veloute


 **Chicken Florentine Pasta 16**  
Pulled herb-baked chicken, fresh spinach, tomatoes, basil cream, and asiago


 **Garlic Shrimp Linguini 28**  
Jumbo prawns, lemon, shucked peas, splash of cream, and herb-grilled peasant bread

“My specialty entrées are inspired by dishes that brought a smile to my face when I was growing up. From my family to yours, I hope you enjoy these home comfort classics.”

~ Chef Brian Frakes

## Breakfast for Dinner

 **The Farmhouse Omelet 15**  
Stuffed with wood-smoked bacon, sugar-cured ham, breakfast sausage, onions, aged Wisconsin cheese, and choice of toast, hashbrowns or fruit

 **Fresh Vegetable Omelet 15**  
Stuffed with sautéed mushrooms, onions, green peppers, fresh spinach, diced tomatoes, finished with Wisconsin Swiss cheese, and choice of toast, hashbrowns or fruit

**Colossal Breakfast Sandwich 15**  
Scrambled eggs, cheddar cheese, and your choice of sausage or bacon on an oversized croissant, served with hashbrowns or fruit

 Gluten-free dishes

*Consuming raw or partially cooked meats, eggs, seafood or poultry may increase risk of foodborne illness*