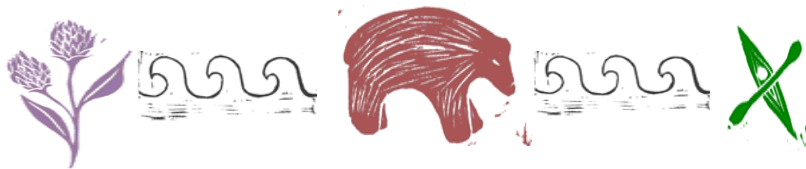
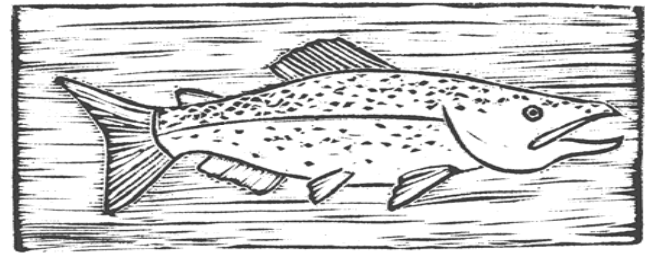
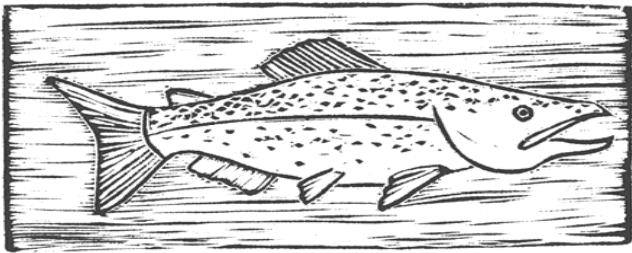




COHO CAFE

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Hwy 61 • Tofte, MN
(218) 663-8032

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BREAKFAST

7 AM - 11 AM

Café Scramble.....**\$8.95** **Egg Beaters Add \$1**
Fluffy eggs scrambled with diced tomatoes, fresh spinach, red onion & herb chevre. Served with fresh fruit & seven grain toast.

Turkey And Swiss Quiche..... **\$8.75**
Fluffy eggs, smoked turkey, fresh spinach, roasted bell peppers, artichoke hearts & our swiss and parmesan cheeses baked in a flaky crust. Served with fresh fruit.

Granola Pancakes.....**\$9.35**
A Coho twist on a traditional favorite. We add our own honey baked granola & grill to golden brown. Served with fresh fruit, locally harvested maple syrup & apple wood smoked bacon.

Sunrise Pizza.....**\$8.45**
Our special recipe crust topped with red bell pepper, onions, fluffy scrambled eggs, bacon, ham and then topped with our five cheese blend & fresh parsley.

Apple Walnut French Toast.....**\$9.35**
Our freshly baked apple walnut bread is sliced up & soaked in a grand Marnier & vanilla studded batter. Served golden brown with pure maple syrup, fresh fruit & locally-made wild rice sausage.

Chicken Salsa Wrap..... **\$8.45**
Fluffy scrambled eggs, seasoned chicken breast, cheddar cheese & our home-made salsa all wrapped in a herb wrap. Served with a side of seasoned roasted potatoes and fresh fruit.

Trail Mix.....**\$6.55**
Vanilla yogurt topped with crunchy granola. Served with a cinnamon twist & fresh fruit.

Blueberry Pecan Bread Pudding.....**\$8.45**
Our home-made bread pudding, served with two locally-made and grilled to golden cranberry chicken medallions and topped with a whipped cream.

Caribou Crunch.....**\$6.25**
Honey baked granola with cashews & raisins. Served with fresh fruit & milk.

A la Carte

Fresh Fruit Plate...\$3.25 Side of Toast...\$2.25

Vanilla or Plain Yogurt...\$1.75 Side of Smoked Bacon...\$2.45

Side of Wild Rice Sausage...\$2.75

Side of Herb Roasted Potatoes....\$1.50

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Side of Wild Rice Sausage...\$2.75

Side of Herb Roasted Potatoes....\$1.50

LUNCH 11 AM - CLOSE

SOUPS & STARTERS

Soup Du Jour.....\$3.85 cup / \$ 4.95 bowl
Today's Chefs choice served with fresh bread & crackers.

Breads & Spreads.....\$6.50
A variety of Coho breads served with three of our freshly prepared deli spreads.

Roasted Garlic and Cheese Bread..... \$6.25
Roasted garlic butter, laced on Coho French bread, topped with mozzarella, provolone, parmesan and romano cheeses & baked. Served with our own tomato basil sauce.

Artisan Pleaser\$7.95
European Artisan cheeses served with toasted Coho Baguette and fine French fruit spreads.

Apple Gorgonzola Pita.....\$6.25
6" pita bread sprinkled with Quattro cheese, apples and crumbled gorgonzola cheese.

SALADS

All salads are served with fresh Coho bread
Dressing Choices: Garlic Vinaigrette, Blueberry Vinaigrette, French, Ranch, Maple Dijon, Bleu Cheese

Café Salad.....\$6.45
Fresh mesclun greens, roma tomatoes, cucumbers, seasonal veggies, kalamata olives, home made croutons & gorgonzola cheese.

Caesar Salad.....\$7.45
Crisp romaine lettuce, parmesan cheese, gorgonzola cheese, café made croutons, Caesar dressing, roma tomatoes & kalamata olives.
Add Grilled Chicken.....\$4.55 **Add Grilled Salmon**.....\$5.55

Blue-Field Salad With Chicken.....\$10.45
Grilled Chicken breast, candied pecans, bell peppers, fresh apples & crumbled gorgonzola cheese mounted on top of organic spring greens and romaine lettuce.

Raita Salmon Salad.....\$10.45
Grilled Salmon served on a bed of organic spring greens with roma tomatoes, bell peppers and topped with our cucumber Raita.

Grilled Goat Cheese Salad.....\$10.45
Hazelnut Crusted Goat cheese, orange wedges & avocado mounted on top of organic spring greens.

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Fresh mesclun greens, roma tomatoes, cucumbers, seasonal veggies, kalamata olives, home made croutons & gorgonzola cheese.

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Crisp romaine lettuce, parmesan cheese, gorgonzola cheese, café made croutons, Caesar dressing, roma tomatoes & kalamata olives.
Add Grilled Chicken.....\$4.55 **Add Grilled Salmon**.....\$5.55

Blue-Field Salad With Chicken.....\$10.45
Grilled Chicken breast, candied pecans, bell peppers, fresh apples & crumbled gorgonzola cheese mounted on top of organic spring greens and romaine lettuce.

Raita Salmon Salad.....\$10.45
Grilled Salmon served on a bed of organic spring greens with roma tomatoes, bell peppers and topped with our cucumber Raita.

Grilled Goat Cheese Salad.....\$10.45
Hazelnut Crusted Goat cheese, orange wedges & avocado mounted on top of organic spring greens.

LUNCH 11 AM - CLOSE

SANDWICHES

All sandwiches are served with a choice of organic corn chips and salsa or Café pasta salad.

Café Pastrami Sandwich..... \$ 9.75
Pastrami, sauerkraut, swiss cheese & red pepper mayo on our homemade Rye bread.

Coho Club.....\$ 9.75
Grilled turkey, bacon, pepper jack cheese, lettuce, tomato, red onion & chipotle mayo. Served on our Maple Oatmeal bread.

Liddy's Chicken Burger..... \$ 9.75
Grilled cranberry chicken patty, lettuce, tomatoes and garlic aioli on Country French bread.

Grilled Veggie Sandwich.....\$ 9.75
Grilled portabella mushrooms, yellow squash, roasted bell peppers, mozzarella cheese & basil pesto mayo on Coho Spinach Parmesan bread.

Meatball Sandwich..... \$ 8.95
Home-made spicy meatballs, mozzarella cheese, topped with our tomato basil sauce and served on Ciabatta bread.

Coho Salmon Sandwich.....\$10.95
Grilled Salmon served open face on a bed of fresh spinach. Topped with dijon aioli & fresh dill.

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Coho Salmon Sandwich.....\$10.95
Grilled Salmon served open face on a bed of fresh spinach. Topped with dijon aioli & fresh dill.

Ask for Available Lunch Specials
Check Out our Deli Case for Sandwiches, Spreads and More...

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Check Out our Deli Case for Sandwiches, Spreads and More...

PIZZAS 11 AM—CLOSE

Quattro Formagio.....6” \$6.25 14” \$14.95
Mozzarella, asiago, provolone & cheddar cheeses.

Italian Meat.....6” \$7.55 14” \$15.95
Choose from locally made Italian sausage or pepperoni.

Primavera.....6” \$8.95 14” \$17.95
Mushrooms, onions, bell peppers, artichoke hearts, marinated romas, fresh spinach, kalamata olives, basil pesto & mounds of Italian cheeses.

Margherita Fresca.....6” \$7.55 14” \$15.95
Fresh roma tomato slices marinated in extra virgin olive oil with fresh basil & roasted garlic on our cheese blend topped with a sprinkle of feta.

Call of the Wild.....6” \$8.55 14” \$17.95
Locally made wild rice sausage combined with portabella, shiitake & button mushrooms. Topped with asiago, mozzarella, provolone & romano cheeses.

Spicy Buffalo Chicken..... 6” \$7.55 14” \$16.95
Home made spicy buffalo sauce, grilled chicken and topped with bleu cheese.

Café Deluxe.....6” \$8.55 14” \$17.95
Locally made Italian sausage, pepperoni, bell pepper, mushrooms, onions, kalamata olives & our Quattro cheese blend.

Barbeque Pork.....6” \$7.55 14” \$16.95
Smoked shredded pork, tangy barbeque sauce, roasted corn, red onion rings, smoked provolone & cilantro.

Ranch Chicken.....6” \$8.95 14” \$17.95
Creamy ranch sauce topped with grilled chicken, fresh tomatoes, prosciutto ham, green onions and Quattro cheese blend.

Create Your Own Pizza.....6” \$7.55 14” \$16.95
Choose from Pepperoni or locally-made Italian Sausage.
And then add any two toppings: mushrooms, onions, olives and green peppers.

All Pizzas Available for Take Out and Take & Bake

PIZZAS 11 AM—CLOSE

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All Pizzas Available for Take Out and Take & Bake

DINNER PASTA DISHES 5 PM - CLOSE

Lasagna.....\$15.50
Locally made Italian sausage, five Italian cheese & sautéed vegetables layered between egg pasta & topped with our own tomato basil sauce.

Spicy Spaghetti & Meatballs..... \$15.50
Northwood's style. Made with locally made wild rice sausage & our own tomato basil sauce.

Herb Crusted Salmon.....\$17.50
A pan seared 6 ounce fillet of salmon covered with fresh Italian herbs & cracked black pepper. Accompanied by fresh lemon herb pasta & chefs vegetables.

Pesto Scampi \$17.50
Sautéed shrimp tossed with our pesto cream sauce, diced red bell peppers & pine nuts. Served on a bed of spaghetti pasta & finished with shaved parmesan cheese.

Chicken Bleu Cheese Carbonara.....\$15.95
Bleu cheese cream sauce, prosciutto, green onions over fettuccini pasta. Topped with grilled chicken breast and finished with shaved parmesan cheese.

Smokey Italian Cheese Ravioli.....\$12.50
Jumbo ravioli stuffed with mozzarella & ricotta cheeses & topped with our smoked tomato sauce on bed of fresh spinach.

All Entrees Are Accompanied By A Café Side Salad & Fresh Coho Bread Basket

Pasta Your Way.....\$8.95

Choose From Our Tomato Basil or Our Rich Garlic Alfredo & Then Be Creative. . .

- Grilled Chicken \$4.55
- Grilled Salmon \$5.55
- Grilled Steak \$6.55
- Fresh Sautéed Vegetable \$4.55
- Wild Mushroom Blend \$4.55

Pasta Your Way Comes with a Coho Bread Basket
Add a Café Side Salad.....\$3.55

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Add a Café Side Salad.....\$3.55

SAWTOOTH SWEETS

Cheesecake

A fresh selection of New York style, chocolate, fruit & liqueur cheesecake rotates through our dessert case daily.

Torte

Our signature is Chocolate Truffle Torte. Carrot Cake is the café favorite. Black Forest is one of our specialties. Selection varies.

Rustic Tarts

French Apple, Citron, Seasonal Fruits are baked in our rustic European crusts with frangipane, fruit curds & vanilla pastry cream. Selection varies.

Our Cakes, Tortes, Cheesecakes & Rustic Tarts are Handcrafted with the Finest Chocolates & Ingredients available.

BREWS & BEVERAGES

Coho Café Coffee Blends

Roasted & blended exclusively for us by Alakef coffee roasters of Duluth. Organic Voyageurs, Campfire, Scandinavian & Italian blends.

Tazo Tea

Experience the reincarnation of tea. Black, green & herbal.

Seasonal Sippers

Hot chocolate, Cider, Smoothies or Italian Sodas.

Espresso

Rich Italian coffeehouse brews.

Cappuccino

Espresso with frothy milk.

Café Latté

By any name, espresso with steamed milk. Add a flavor or Torani syrup for 80 ¢ per shot.

Café Mocha

Espresso, steamed milk, Torani chocolate syrup, whipped cream & chocolate sprinkles.

Coho Café Offers a variety of Fine Wines, Imported & Micro Beers, Fruit Juices, Spring Water, Italian & Traditional Sodas.

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