

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.

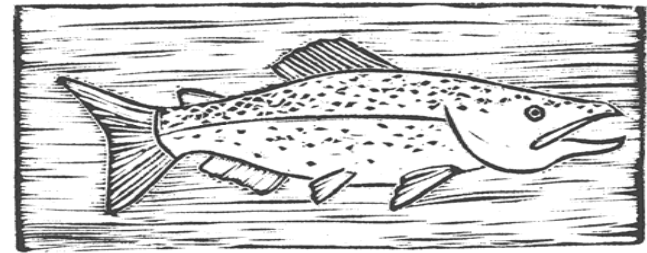
Café Mocha

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.



COHO CAFE



Hwy 61 · Tofte, MN
(218) 663-8032

BREAKFAST

7 AM - 11 AM

- Caribou Crunch.....\$6.25
Honey baked granola with cashews & raisins. Served with fresh fruit & milk.
- Trail Mix.....\$6.55
Vanilla yogurt topped with crunchy granola. Served with a scone & fresh fruit.
- Café Scramble.....\$8.75
Fluffy eggs scrambled with wild rice, fresh asparagus tips, button mushrooms & herb chevre. Served with fresh fruit & seven grain toast.
- Garden Quiche.....\$8.75
Fluffy eggs, fresh spinach, fresh button crimini, fresh herbs, sliced scallions & our cheddar cheese 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.
- Grand Marnier French Toast.....\$9.35
Our fresh baked baguettes sliced up & soaked in a grand Marnier, vanilla & cinnamon studded batter. Served golden brown with locally harvested maple syrup & wild rice sausage.

A la Carte

- Fresh Fruit Plate...\$3.25 Side of Seven Grain Toast...\$1.95
- Fruit Yogurt...\$1.75 Side of Apple wood Smoked Bacon...\$2.45
- Side of Wild rice Sausage...\$2.45

SOUPS & STARTERS

11AM - 9PM

- 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.
- Zucchini Crostini.....\$7.95
Toasted zucchini topped with fresh mushroom paté. Served with a flat bread crackers and prosciutto ham.
- Fish, Fruit and Formagio.....\$9.50
Locally smoked Lake Trout, Salmon, fresh seasonal fruit & artisan cheeses served with a variety of crackers.

PASTA

5PM - 9PM

- Lasagna.....\$16.50
Locally made Italian sausage, five Italian cheese & sautéed vegetables layered between egg pasta & topped with our own tomato basil sauce.
- Spicy Spaghetti & Meatballs..... \$16.50
Northwood's style. Made with locally made wild rice sausage & our own tomato basil sauce.
- Herb Crusted Salmon.....\$18.50
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.
- Champagne Chicken\$16.95
A grilled chicken breast rubbed with fresh Italian herbs and topped with champagne glaze. Served with orzo pasta and fresh sautéed vegetables.
- Summer Vegetable Ravioli.....\$16.50
Jumbo ravioli stuffed with mozzarella & ricotta cheeses & piled high with fresh sautéed vegetables. Laced with a rich garlic cream & our tomato basil sauce.

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 \$5.55
- 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

PIZZAS 11 AM- 9PM

- Quattro Formagio.....6" \$6.45 14" \$14.45
Mozzarella, asiago, provolone & cheddar cheeses.
- Italian Meat.....6" \$7.65 14" \$15.95
Choose from locally made Italian sausage or pepperoni.
- Primavera.....6" \$7.65 14" \$17.95
Mushrooms, onions, bell peppers, artichoke hearts, marinated romas, fresh spinach, kalamata olives, basil pesto & mounds of Italian cheeses.
- Margherita Fresca.....6" \$7.45 14" \$17.75
Fresh roma tomato slices marinated in extra virgin olive oil with fresh basil & roasted garlic on asiago cheese topped with a sprinkle of feta.
- Call of the Wild.....6" \$8.55 14" \$18.75
Locally made wild rice sausage combined with portabella, shiitake & button mushrooms. Topped with asiago, mozzarella, provolone & romano cheeses.
- Muffuletta Pizza.....6" \$8.55 14" \$18.75
A New Orleans specialty.....layers of provolone cheese topped with thin sliced salami, prosciutto ham, marinated olive salad & finished with our quattro cheese blend.
- Napa Valley.....6" \$8.55 14" \$18.75
Layers of mozzarella cheese, diced zucchini and yellow squash, seasoned with crushed red pepper and topped with fresh basil and oregano. Finished with sun dried tomatoes and parmesan cheese.
- Café Deluxe.....6" \$8.55 14" \$18.75
Locally made Italian sausage, pepperoni, bell pepper, mushrooms, onions, kalamata olives & our Quattro cheese blend.
- Barbeque Pork.....6" \$8.55 14" \$18.55
Smoked shredded pork, tangy barbeque sauce, roasted corn, red onion rings, smoked provolone & Fresh cilantro.
- Temperance Chicken.....6" \$8.95 14" \$19.95
Creamy garlic white sauce topped with grilled chicken, fresh mushrooms, sautéed spinach, marinated romas, prosciutto ham and shredded parmesan cheese.

All Pizza's Available for Take Out and Take & Bake

Bruschetta Rustico.....\$8.25
Fresh roma tomatoes marinated with garlic & fresh basil, topped with prosciutto ham & shaved parmesan cheese all piled on Coho French bread & baked. Served with our own tomato basil sauce.

SALADS 11AM - 9PM

All salads are served with fresh Coho bread and dressing of your choice

- 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
- Pecan Chicken Salad.....\$10.45
Pecan crusted Chicken breast, apple wood smoked bacon, yellow tomato, red grapes, red onion rings & crumbled gorgonzola cheese mounted on top of organic spring greens.
- Coho Salmon Salad.....\$10.45
Grilled Salmon served on a bed of organic spring greens with dried cranberries, toasted almonds, shaved parmesan & sliced red onion.
- Grilled Goat Cheese Salad.....\$10.45
Hazelnut Crusted Goat cheese, orange wedges & avocado mounted on top of organic spring greens.

SANDWICHES 11AM - 9 PM

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

- Onion River Reuben.....\$8.75
Corned beef, sauerkraut, swiss cheese & red pepper mayo on Coho onion Rye.
- Coho Club.....\$8.75
Grilled turkey, bacon, pepper jack cheese, lettuce, tomato, red onion & chipotle mayo layered on fresh baked maple oatmeal bread.
- Chicken Fresca.....\$8.75
Grilled chicken breast on grilled Coho red pepper feta bread with fresh basil, avocado, romas & mozzarella cheese.
- Café Steak Sandwich.....\$10.95
Grilled steak served open face on Coho sourdough bread with fresh herb sautéed onions & crimini mushrooms.
- Coho Salmon Sandwich.....\$9.75
Grilled Salmon served open face on a bed of fresh spinach & Coho onion river dill bread. Topped with dijon aioli & fresh dill.