

Café 1505 Menu (PDF)

Lunch Menu

Homemade Soups

All soups are homemade from scratch with unique and innovative ingredients.

Available for take-out in pints & quarts.

Homemade Soup

Served with homemade baked garlic butter croutons.

Specialty Chili

Served with shredded cheddar, sour cream, and corn tortilla chips. (Ask About Availability)

Lunch Features

NEW! Roasted Sweet Potato Quesadilla

We know what you're saying, finally! Smashed roasted sweet potatoes are combined with caramelized onions and roasted garlic. Stuffed inside a savory spinach tortilla with smoked gouda and diced red bell pepper and baked crisp. Served with a side of chipotle sour cream.

Handmade Veggie Burger - Roasted Red Pepper & Homemade Hummus

Café 1505 homemade veggie burger with black and pinto beans, barley, quinoa, green onion, wild rice, bread crumb, egg, fontina, herbs, and spices with roasted red bell pepper, homemade hummus (available for take-out in our deli), avocado, lettuce, tomato, and red onion on a grilled multi-grain roll.

Authentic Pollo Rojo Tostadas

El Rey corn tortillas are pan fried and served with vegetarian refried beans, pollo rojo (pulled chicken breast and Guajillo chiles), queso fresco, shredded lettuce, lime sour cream, diced tomato, and fresh serrano pepper. Served with homemade salsa verde on the side.

NEW! Roasted Butternut Squash Lasagna

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Perfect for the Wisconsin winter months. Roasted butternut squash is layered with garlic and rosemary infused cream sauce, tender pasta, and parmesan. Topped with mozzarella and a little more parmesan. Served with a side of fresh fruit.

Penne Arrabiata

Homemade, spicy tomato sauce, fresh garlic, and fresh basil sautéed with penne pasta and topped with Parmesan. Served with a freshly baked hard roll. Add grilled chicken

Penne Pesto

Homemade basil and pine nut pesto with cream is sautéed with penne pasta and topped with diced tomato and Parmesan. Served with a freshly baked hard roll. Add grilled chicken

Café Reuben

Classic with a twist. Lean corned beef, Jarlsberg, tangy sauerkraut, and horseradish thousand-island dressing on grilled marble rye. Try a Rachael with oven roasted turkey

NEW! Grilled Ham & Brie

One of our most requested special sandwiches of all time. Juicy pit ham, creamy brie, and fresh watercress on grilled, locally baked raisin walnut bread.

Salads

Our salads are carefully prepared with the freshest ingredients served with our homemade dressings and a freshly baked hard roll.

Balsamic vinaigrette, lime buttermilk, raspberry vinaigrette, Caesar, basil pine nut pesto vinaigrette, champagne brie, chutney vinaigrette.

Wild Alaskan Salmon Cobb Salad

Lime pepper seasoned wild Alaskan salmon is grilled and chilled with baby greens, fresh avocado, tomato, hard cooked egg, crumbled gorgonzola, and smoky bacon. Homemade lemon-Dijon dressing served on the side.

Chicken Fajita

One of our most requested salad specials of all time has made it onto our regular menu. Seasoned grilled chicken, mixed greens, fresh avocado, cheddar, pepper jack, juicy Roma tomato, organic corn chips, and lime buttermilk dressing on the side.

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Baby Spinach

A flavor explosion! Fresh, carefully picked baby spinach, crunchy seasonal apple, creamy Gorgonzola, homemade spicy pecans, and chutney vinaigrette on the side.

Parmesan Portabella

A specialty and a favorite among our vegetarian guests. A tender, grilled portabella mushroom cap is baked with Parmesan and served on a bed of mixed greens with Roma tomato and garlic croutons. Served with homemade champagne-brie vinaigrette on the side.

Mixed Greens

Crisp, fresh mixed greens, toasted pecans, sweet Mandarin oranges, alfalfa sprouts, and red onion. Add chicken, parmesan portabella, salmon filet, chilled flaked salmon, scoop of tuna salad, scoop of herb chicken salad.

Signature Balsamic Chicken

A Café signature salad. Marinated chicken breast, crunchy celery, scallion, red seedless grapes, parsley, and toasted pecans all tossed in our homemade balsamic vinaigrette. Available for take-out in the deli.

Walnut Chicken

A Café favorite with marinated oven baked chicken breast, walnuts, scallion, celery, and lemon juice tossed in creamy mayonnaise dressing.

Famous Monterey Tuna Salad (gf)

Our famous tuna salad made with 100% premium white Albacore tuna, capers, celery, red & green pepper, mayo, and red onion. Served on mixed greens with juicy tomato slices and seedless cucumber.

Herb Chicken • Egg Salad

Spinach Penne

A weekend treat made with tender penne pasta, gently wilted spinach, oven toasted pine nuts, parmesan, garlic, and olive oil.

Quinoa (gf)

So popular we had to move it from our special menu to a daily salad. Quinoa, garbanzo beans, tomato, kalamata olive, feta, parsley, and a hint of cilantro tossed in our homemade lemon dijon dressing. This salad is a perfect food for those following a gluten free diet.

Wild Rice (gf)

Nutty wild rice, red bell pepper, celery, raisins, toasted pecans, and toasted cashews tossed in our homemade raspberry vinaigrette.

Tomato Mozzarella Caprese (gf)

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*Fresh mozz, heirloom grape tomatoes, and homemade **Central Greens** basil pine nut pesto vinaigrette.*

Café Sampler

Create your own choosing 2 or 3 salads from: Asian coleslaw, balsamic chicken, egg salad, herb chicken, Monterey tuna, oriental chicken, tomato mozzarella, walnut chicken, wild rice, quinoa, spinach penne, or one of our weekly salad specials.

Gourmet Sandwiches

Served on freshly baked preservative free breads with our famous red cabbage slaw and a kosher dill pickle.

*** Available as a ½ sandwich and as a combo with a bowl of soup • Substitute fresh fruit for slaw 2.0**

Handmade Veggie Burger

Café 1505 homemade veggie burger with black and pinto beans, barley, quinoa, green onion, wild rice, bread crumb, egg, fontina, herbs, and spices. Served with avocado, lettuce, tomatoes, red onions, and herb mayo on a grilled multi-grain roll.

Southwest Grilled Chicken Burrito

Large flour tortilla stuffed with grilled chicken, homemade almond red pepper pesto, vegetarian refried beans, and cheddar cheese and baked crisp. Served with lettuce, tomato, homemade avocado tomato salsa, and chipotle lime sour cream.

Grilled Chicken Cobb Club

Famous Café sandwich with avocado, lettuce, tomato, crispy bacon, and our delicious Roquefort mayonnaise on grilled La Brea sourdough.

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Half-pound of lean Black Angus with lettuce, tomato, and red onion served on a freshly baked salt and pepper Kaiser roll.

American, cheddar, provolone, Swiss, or Roquefort mayo 1.00 • Bacon 2.00 • Mushrooms 1.00

Make It Dirty pit ham, Jarlsberg, fried egg • ***Make It Bleu*** roasted Roma tomatoes, bleu cheese

Turkey Cran *

Juicy oven-roasted turkey with creamy Swiss and Wisconsin Wilderness cranberry mustard on grilled whole wheat.

Grilled Portabella Pita

Grilled portabella mushroom cap with roasted eggplant, creamy

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provolone, lettuce, tomato, and our homemade basil pine nut pesto mayo served on a warm, pillowy soft pita.

Monterey Tuna Salad *

Premium, 100% white Albacore tuna with capers, celery, red & green pepper, mayo, and red onion with lettuce, tomato, and mayo on French bread.

Egg Salad *

Served with crisp lettuce & chutney mayo on freshly baked French bread.

Herb Chicken Salad *

Baked, minced chicken breast, extra virgin olive oil, fresh lemon juice, mayo, tarragon, scallion, celery, and sesame seeds with lettuce and tomato on hazelnut bread.

TBLT *

Oven-roasted turkey with smoky bacon, crisp lettuce, tomato, and mayo on toasted French bread.

Grilled Chicken Gouda

Grilled chicken breast, creamy smoked Gouda, caramelized BBQ red onion, lettuce, tomato, and homemade ancho chile mayo on La Brea sourdough.

Monterey Tuna Melt *

Premium, 100% white Albacore tuna with capers, celery, red & green pepper, mayo, and red onion. Served open face on freshly baked, hand sliced French bread with juicy tomato and melted cheddar.

Coffee & Tea

Valentine Coffee

Espresso

Cappuccino

Latte

Mocha

Hot Chocolate

Steamer

Tall Drink Add (large to go cup)

Soy Milk Add

Monin Flavorings

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Caramel, hazelnut, frosted mint, vanilla, sugar free vanilla

Rishi Teas

additional bags .50

Oregon Chai

Rishi Iced Tea (Black & Tropical Mango)

Snapple & Diet Snapple

Juice, Soda, & Water

OJ

R.W. Knudsen Juices

V8

Lemonade

The Switch

100% fruit juice lightly carbonated.

Sprecher Root Beer & Lo-Cal Root Beer

Coke, Diet Coke, Sprite, Caffeine Free Diet

Vernor's Ginger Ale & Diet

Fiji

San Pellegrino

Consuming raw or undercooked meats or eggs with yolks less than well done may pose an increased risk of foodborne illness. Some items may contain nuts or nut oils. We gladly offer ingredient information upon request. Please ask.