

# Appetizers

## Pork Belly Confit <sup>GF</sup>

Slow-cooked in duck fat. Served with kimchi and tamarind plum glaze 10

## Candied Bacon <sup>GF</sup>

House-cured candied bacon served with bourbon maple glaze 8

## Breakfast Flatbread

Grilled naan flatbread topped with cheddar cheese, breakfast gravy, pork sausage, fried spinach, chives and a fried egg 11

## Truffle Fondue <sup>GF</sup>

Melted white cheddar and fontina cheeses drizzled with truffle oil and topped with wild mushrooms. Served with asparagus tips, three cheese tortellini, sliced Yukon potatoes, brussel sprouts, and French bread 16

## Spinach Artichoke Bread

French bread stuffed with spinach and artichoke dip. Baked and sliced to order. Topped with fried spinach and fresh Parmesan cheese 11

## Shrimp Stack

Lump crab meat and diced shrimp stacked onto a ginger cilantro sesame coleslaw and topped with two shrimp. Drizzled with Hoisin sauce and plated with crispy wonton chips 12

## Bacon-wrapped Wisconsin Cheese Curds

White cheddar cheese wrapped in bacon and hand battered. Served with jalapeño cream cheese 12

# Salads

Entrées are served with a small mixed green salad or soup of the day  
Substitute one of the following salads for an additional \$3

## Traditional Caesar

Heart of romaine, "1924" dressing, croutons, hard boiled egg, and shredded Parmesan cheese

## Scarlett Salad <sup>GF</sup>

Scarlett kale, red chard, frisée, and baby Savoy spinach tossed in house-made poppy seed vinaigrette dressing. Plated with red apples, dried cranberries, goat cheese, and candied pecans *(CONTAINS NUTS)*

## Pogreba's Artisan Wedge Salad <sup>GF</sup>

Artisan romaine lettuce topped with gorgonzola crumbles, house-cured bacon, sliced red onion, and cherry tomatoes. Finished with bacon sweet and southern dressing

## Soup of the Day

Bowl 6

# White Meat

## Truffle Chicken

Chicken breast breaded and baked to order. Sliced and served over five cheese truffle macaroni and cheese with asparagus tips 27

## Ribs <sup>GF</sup>

House smoked ribs glazed with honey BBQ sauce, served with a green cabbage, broccoli, carrots, snap peas, and kale coleslaw along with French fries and basil pesto aioli  
Half Rack 27 Full Rack 31 *(CONTAINS NUTS)*

## French Onion Pork Chop <sup>GF</sup>

Ten ounce bone in pork chop topped with melted Swiss cheese and grilled to order. Served with French onion risotto and Chef's seasonal vegetable 28

Feel free to ask your server about vegetarian, or vegan options. <sup>GF</sup>: Items are gluten free

\*Consuming raw or undercooked meats, eggs, or seafood may increase your risk of foodborne illness\*

# Sustainable Seafood

All of our fresh fish and shellfish are harvested responsibly from the most sustainable sources  
 ~ All items may be prepared with just a squeeze of fresh lemon ~

## Fresh Atlantic Salmon\*

Fresh Atlantic salmon encrusted in crushed pine nuts and garlic breadcrumbs served with a spinach and sundried tomato white wine butter pan sauce. Plated with Yukon garlic mashed potatoes and Chef's seasonal vegetable 29

(CONTAINS NUTS)

## Seafood Red Curry \*GF/DF

Shrimp, mussels, and salmon simmered in coconut milk with Thai spices, mushrooms, tomatoes, and rice noodles 28

## Shrimp & Scallops

Jumbo shrimp and scallops pan seared to order. Served atop fresh bucatini noodles tossed in lemon cream sauce and Chefs seasonal vegetable 29

## Alaskan Red King Crab<sup>GF</sup>

We serve only the highest quality Red King Crab, harvested from specific fleets in the the Bering Sea. Alaskan King Crab is the only sustainably-managed king crab fishery on the planet. Sold by the cluster (½ of a crab).

Alaskan Red King Crab from the F/V "Pinnacle"

Served steamed, with melted butter, lemon, and two sides (2 ¼ POUNDS) MP

## Red Meat

All of our steaks are hand-cut, liberally seasoned and authentically grilled over live charcoal  
 ~All steaks can be made gluten free upon request ~

## Pogy's Famous London Broil\*

New York striploin, char-crusted and grilled to order. Sliced and served with peppercorn demi, Yukon garlic mashed potatoes and Chef's seasonal vegetable TWELVE OUNCES 30

## Boneless Ribeye Steak\*

Well-marbled and char-crusted. Served with French fries, basil pesto aioli, and Chef's seasonal vegetable (CONTAINS NUTS)

SIXTEEN OUNCES

32

## Filet Mignon\*

Char-crusted to order. Served with Yukon garlic mashed potatoes and Chef's seasonal vegetable

EIGHT OUNCES

33

## Tenderloin Medallions\*

Grilled beef tenderloin medallions topped with fried wild mushrooms and pearl onions. Plated with demi, gorgonzola au gratin potatoes and Chef's seasonal vegetable

SIX OUNCES

31

## Custom Steak Accessories

Sautéed onions and/or mushrooms	3
Fried Wild Mushrooms Or Pearl Onions	4
Gorgonzola Cheese	3
Sautéed Jumbo Shrimp	THREE 9
"Dianne Style" –jumbo bacon-wrapped sea scallops	TWO 10
Horseradish Cream Sauce	2

## Sides

Yukon Garlic Mashed Potatoes<sup>GF</sup>, Chef's Seasonal Vegetables, French Onion Risotto<sup>GF</sup>, Parmesan Risotto<sup>GF</sup>, Coleslaw<sup>GF</sup>, Rice Noodles<sup>GF</sup>, Bacon Cheese Cavatappi, or French Fries<sup>GF</sup> with Basil Pesto Aioli (CONTAINS NUTS) EACH 4

Gorgonzola Au Gratin Potatoes<sup>GF</sup> or Truffle Mac & Cheese (CONTAINS NUTS) EACH 6

Feel free to ask your server about vegetarian or vegan options. GF: Items are gluten free DF: Items are dairy free

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