

Appetizers

Pork Belly Confit ^{GF}

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

Candied Bacon ^{GF}

House-cured and spiced candied bacon served with bourbon maple glaze 8

Spring Flatbread

Flatbread toasted to order and topped with arugula pesto, artichokes, peas, radishes, asparagus, caramelized onions, white cheddar cheese, and Parmesan cheese 12

(CONTAINS NUTS)

Dill Havarti Fondue ^{GF}

Melted white cheddar and havarti cheeses infused with fresh dill.

Served with cheese tortellini, French bread, grilled zucchini, broccoli, cauliflower, and Yukon potatoes 16

Beef Carpaccio*

Center-cut beef tenderloin marinated with garlic, shallots, and fresh herbs. Sliced thinly and served atop toasted rosemary baguette topped with truffle aioli, pine nuts, capers, shaved Parmesan cheese 11

Ahi Tuna* ^{GF}

Sushi grade ahi tuna encrusted in black & white sesame seeds, seared to rare, sliced thinly and served with arugula salad dressed in ginger soy vinaigrette and drizzled with wasabi cream sauce 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

Beet & Rocket Salad ^{GF}

Thinly sliced candy striped beets plated with arugula, julienned pears, almonds, and gorgonzola crumbles. Served with bleu cheese dressing *(CONTAINS NUTS)*

Pogreba's Sweet & Salty Salad ^{GF}

Arugula dressed in olive oil, salt, and pepper with a squeeze of lemon. Topped with thinly sliced prosciutto, cantaloupe, and creamy burrata. Enhanced with fig glaze and balsamic pearls.

Soup of the Day

White Meat

Stuffed Chicken Tortellini

Spiced chicken breast stuffed with havarti cheese and asparagus. Served with cheese tortellini tossed in a roasted red pepper cream sauce. Plated with arugula, burrata, and fig glaze 27

Spicy Honey BBQ Ribs ^{GF}

House smoked ribs glazed with spicy honey BBQ sauce, served with a broccoli and cauliflower salad along with grilled Dijon and herb baby potatoes

Half Rack 28 Full Rack 32

Lamb Lollipop*

Three char-crusted and grilled lamb lollipops drizzled with a sweet red wine reduction. Served with toasted gnocchi in a wild mushroom cream sauce and Chef's seasonal vegetable 28

Feel free to ask your server about vegetarian, or vegan options. ^{GF}: 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*GF

Fresh Atlantic salmon grilled to medium and topped with cucumber dill salad. Served alongside grilled Dijon and herb baby potatoes and Chef's seasonal vegetable 29

Seafood Red Curry *GF/DF

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

Shrimp & Scallops^{GF}

Jumbo shrimp and zucchini wrapped sea scallops pan seared to order and topped with an almond arugula pesto.
 Served with purple passion mashed potatoes and Chef's seasonal vegetable 29

(CONTAINS NUTS)

Alaskan Red King Crab^{GF}

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-crust 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-crust. Served with French fries, truffle aioli, and Chef's seasonal vegetable

SIXTEEN OUNCES

32

Filet Mignon*

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

EIGHT OUNCES

33

Beef Tenderloin Tips *

Beef tenderloin tips char crust and grilled. Served with marinated cherry vine tomatoes, grilled onion, and gorgonzola cream sauce. Plated with Yukon garlic mashed potatoes and Chef's seasonal vegetable

SIX OUNCES

31

Custom Steak Accessories

Sautéed onions and/or mushrooms	3
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^{GF}, Chef's Seasonal Vegetables, Purple Passion Mashed Potatoes^{GF}, Broccoli & Cauliflower Salad^{GF}, Grilled Dijon & Herb Baby Potatoes^{GF}, Rice Noodles^{GF}, Bacon Cheese Cavatappi, or French Fries^{GF} with Truffle Aioli EACH 4

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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