

Appetizers

Grilled Peaches & Pork Belly Caprese ^{GF}

Crispy pork belly and honey lavender peaches layered with creamy burrata cheese, fresh basil, and balsamic reduction 12

Chicken & Basil Ranch Flatbread

Flatbread, toasted to order, and topped with grilled chicken, mushrooms, tomatoes, and Parmesan cheese.

Finished with basil pesto ranch 12

Seafood Spinach & Artichoke Fondue ^{GF}

Melted havarti and Parmesan cheeses, spinach, artichokes, and crab. Served with shrimp, French bread, mushrooms, Yukon potatoes, and asparagus 16

Boursin Shrimp & Zucchini Roll Ups

Shrimp, garlic and herb boursin cheese, peppers, onions, carrots, cucumbers, and radishes wrapped in zucchini.

Served with basil pesto ranch 11

Lamb Carpaccio*

Marinated lamb loin, seared rare, thinly sliced and topped with fig glaze, capers, shaved Parmesan cheese, and torn mint.

Served with rosemary toast points 11

Ahi Tuna* ^{GF}

Sushi grade ahi tuna encrusted in black & white sesame seeds, seared to rare and sliced. Served on a bed of mixed greens and finished with spicy chili garlic and Teriyaki sauces, Fresno peppers, and scallions 12

Bacon-wrapped Wisconsin Cheese Curds

White cheddar cheese wrapped in bacon and hand battered.

Served with jalapeño cream cheese 12

Side Salads

Entrées are served with a 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

Relish Salad

Herby baby leaves, dill dressing, crunchy carrots, radishes, red onion, bell peppers, and cherry tomatoes

Pogreba's Summer Salad ^{GF}

Spinach and mixed greens, strawberry basil dressing, plantain croutons, fresh strawberries, gooseberries, cucumbers, red onions, and sliced almonds

Soup of the Day

Entrée Salads

Traditional Caesar 12 Add Grilled Chicken 4 Add Sautéed Shrimp 7

Pogreba's Summer Salad ^{GF} 15

Grilled Peaches & Pork Belly Caprese ^{GF} 16

Boursin Shrimp & Zucchini ^{GF} 16

Ahi Tuna* ^{GF} 16

White Meat

Chicken Pappardelle Primavera

Chicken marinated in basil, red pepper flakes, garlic, and thyme and grilled to order. Served with fresh pappardelle noodles, sundried tomatoes, mushrooms, and asparagus tossed in creamy goat cheese sauce 27

Citrus BBQ Ribs ^{GF}

House smoked ribs glazed with citrus BBQ sauce. Served with mango salsa and French fries with basil pesto ranch

Half Rack 28 Full Rack 32

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 available
 ~ All items may be prepared with just a squeeze of fresh lemon ~

Fresh Atlantic Salmon*

Fresh Atlantic salmon grilled to medium. Served with lemon pearl couscous and spinach. Topped with rich, tart sorrel sauce and served with Chef's seasonal vegetable 29

Mahi Mahi^{GF}

Blackened Mahi Mahi topped with mango salsa and served with roasted fingerling potatoes, plantain chip, and Chef's seasonal vegetable 29

Seafood Red Curry*^{GF/DF}

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

Shrimp & Scallops^{GF}

Sautéed jumbo shrimp and bacon wrapped scallops grilled, served with orange and grapefruit segments, lemon beurre blanc sauce and finger limes. Served alongside roasted fingerling potatoes tossed with basil and Chef's seasonal vegetable 29

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 choice of 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.

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 ranch, and Chef's seasonal vegetable

SIXTEEN OUNCES 32

Filet Mignon*

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

EIGHT OUNCES 33

Beef Tenderloin Tips*^{GF}

Beef tenderloin tips marinated in garlic and fresh herbs, charcoal grilled and topped with warm horseradish cream sauce. Served 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	TWO 7
"Dianne Style" —bacon-wrapped jumbo sea scallops	TWO 10
Warm Horseradish Cream Sauce	2

Sides

Yukon Garlic Mashed Potatoes^{GF}, Chef's Seasonal Vegetables, Mango Salsa^{GF}, Lemon Pearl Couscous, Roasted Fingerling Potatoes^{GF}, Rice Noodles^{GF}, Bacon Cheese Cavatappi, or French Fries with Basil Pesto Ranch EACH *

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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