

Appetizers

Wild Mushroom & Prosciutto Flatbread ^{GF}

Toasted cauliflower crust flatbread topped with garlic oil, asparagus, wild mushrooms, havarti cheese, prosciutto, goat cheese, and fresh arugula 13

Smoked Gouda Fondue ^{GF}

Melted smoked gouda and havarti cheese. Served with sliced pear, whole mushrooms, asparagus, sweet potato rounds, pork belly, and pretzel bites 16

Lamb Meatballs

Lamb meatballs wrapped and skewered with mini naan. Served with English, cucumbers, fresh mint, and house made Tzatziki sauce 12

Ahi Tuna Tataki ^{GF/DF}

Sesame crusted ahi tuna served rare with a sweet soy sauce, English cucumbers, avocado, and finger limes 12

Honey Glazed Shrimp & Pineapple Skewers ^{GF/DF}

Argentine red shrimp and pineapple marinated in coconut milk and honey. Char-grilled to order and garnished with toasted coconut flakes and honey glaze 12

Fried Truffle Mushrooms

Button mushrooms rolled in panko and fried. Drizzled with truffle oil and served with a bacon caramelized onion dip 11

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

Honey Lavender Salad ^{GF}

Arugula tossed in honey lavender vinaigrette, topped with prosciutto chips, asparagus, goat cheese crumbles, red onion, and balsamic glaze

Pogreba's Pear Carpaccio Salad ^{GF}

Pear carpaccio with mixed greens, gorgonzola crumbles, black cherries, red onion, and hazelnuts tossed in agave mustard vinaigrette (CONTAINS NUTS)

Soup of the Day

White Meat

Country Dijon Garlic Chicken Breast ^{GF}

Chicken breast stuffed with havarti cheese, mushrooms, onions, and marinated. Sautéed to order and served with Dijon chicken demi, sweet potato rounds, lentils, and Chef's seasonal vegetable 27

Pork Ragu

Pappardelle noodles served with house made pork ragu and finished with herbed ricotta. Plated with Chef's seasonal vegetable 27

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

Atlantic salmon grilled to order and served with a creamy lemon piccata and potato gnocchi.

Served with 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

Jumbo Sea Scallops & Shrimp GF

Jumbo sea scallops and shrimp pan seared, served alongside crab, shrimp, and goat cheese stuffed piquillo pepper with a limoncello sauce. Served with Chef's seasonal vegetable 30

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-crust 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-crust. Served with Rosemary French fries, maple aquafaba, and Chef's seasonal vegetable

SIXTEEN OUNCES

32

Filet Mignon *

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

EIGHT OUNCES

33

Beef Tips *

Beef tenderloin tips grilled to order. Served with truffle ravioli, gorgonzola cream sauce, and Chef's seasonal vegetable

SIX OUNCES

32

Custom Steak Accessories

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| Sautéed onions and/or mushrooms | 3 |
| Gorgonzola Cheese | 3 |
| Sautéed Jumbo Shrimp | TWO 7 |
| "Dianne Style" —bacon-wrapped jumbo sea scallops | TWO 10 |
| Horseradish Cream Sauce | 2 |

Sides

Yukon Garlic Mashed Potatoes^{GF}, Chef's Seasonal Vegetables, Roasted Sweet Potato Rounds^{GF}, Rice Noodles^{GF}, or Rosemary French Fries with maple aquafaba EACH 4

Bacon Cheese Cavatappi or Lemon Piccata Gnocchi EACH 6

Truffle Ravioli EACH 8

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