



Appetizers

Beef Satay ^{GF}

Grilled beef tenderloin marinated in mushroom soy. Served with sweet cabernet drizzle and horseradish cream sauce 13

Meatball Wellington

House-made pork, beef, and bacon meatball wrapped in cheese and puff pastry. Served with tomato sauce 14

Crab Cake Poppers ^{GF}

Mini lump crab cakes rolled in panko and fried. Served with Dijon aioli 13

Burrata Ravioli

Burrata filled ravioli fried to order and topped with diced beets, apple, goat cheese, sweet basil, and balsamic glaze 13

Brie Fondue ^{GF}

Melted brie cheese served with button mushrooms, sliced apples, asparagus, strawberries, French bread, and prosciutto 16

Bacon-wrapped Wisconsin Cheese Curds

White cheddar cheese wrapped in bacon and hand battered.

Served with jalapeño cream cheese 13

Side Salads

Entrées are served with a mixed green salad or soup of the day

Substitute the following salads for an additional \$3

Traditional Caesar

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

Anchovies available upon request

Pogreba's Beet Salad ^{GF}

Thinly sliced red beets and apples served on a bed of spring mix topped with red onion, goat cheese crumbles, walnuts, and maple vinaigrette *(CONTAINS NUTS)*

Soup of the Day

White Meat

Prosciutto Chicken Florentine

Chicken breast stuffed with spinach, brie cheese, caramelized onions, apple butter, and walnuts wrapped in prosciutto.

Served with maple gastrique, butternut squash gnocchi, and Chef's seasonal vegetable 29 *(CONTAINS NUTS)*

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 *

Fresh Atlantic salmon grilled and topped with anchovy herb butter. Served with spinach and wild mushroom creamy pearl couscous and Chef's seasonal vegetable 30

Seafood Ravioli

Pan seared jumbo sea scallops and baby shrimp served with Maryland Blue Crab and ricotta stuffed egg ravioli and asparagus tips tossed in a lobster sherry sauce 35

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 ~

Filet Mignon *

Char-crusted and grilled. Served with Yukon garlic mashed potatoes and

Chef's seasonal vegetable EIGHT OUNCES 38

Boneless Ribeye Steak *

Well-marbled and char-crusted. Served with Rosemary French fries, Dijon aioli, and Chef's seasonal vegetable

SIXTEEN OUNCES 36

Beef Short Ribs *

Bone-in beef short ribs, braised in Bourbon demi-glace, butternut squash with Yukon garlic mashed potatoes topped with sage apple butter, and maple gastrique. Plated with Chef's seasonal vegetable

SIXTEEN OUNCES 35

Custom Steak Accessories

Sautéed onions and/or mushrooms	3
Gorgonzola Cheese	3
Sautéed Baby Shrimp	6
"Dianne Style" —bacon-wrapped jumbo sea scallops	TWO 10
Horseradish Cream Sauce	2
Maryland Blue Crab Ravioli	THREE 12

Sides

Yukon Garlic Mashed Potatoes^{GF}, Chef's Seasonal Vegetable, Rice Noodles^{GF}, Butternut Squash with Yukon Garlic Mashed Potatoes^{GF}, or Rosemary French Fries^{GF} with Dijon aioli EACH 4

Butternut Squash Gnocchi or Spinach and Wild Mushroom Pearl Couscous EACH 6

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