



Appetizers

Pork Belly ^{GF}

House made pork belly served with apple kimchi and apple butter hoisin 12

Beef Satay ^{GF}

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

Crab Cake Poppers ^{GF}

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

Shrimp Scampi Pizza

Thin crust pizza crust topped with white wine, garlic, and butter sauce, Mozzarella cheese, red shrimp, and fresh parsley baked to order 14

Classic Swiss & Gruyere Fondue ^{GF}

Melted Swiss and Gruyere cheese served with ham cubes, mushrooms, asparagus, fingerling potatoes, French bread, pork belly, and cherry tomatoes 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 Petite Chef Salad ^{GF}

Romaine lettuce, Cheddar cheese, ham, turkey, grape tomatoes, hard boiled egg, cucumbers, and red onion served with your choice of dressing. Croutons available upon request

Soup of the Day

White Meat

Chicken Tortelloni

Chicken breast stuffed with country mustard, vegetables, and baby Swiss cheese. Served with organic three cheese and garden vegetable tortelloni tossed in creamy asiago sauce baked in portabella mushroom 29

House Smoked Ribs

House smoked ribs glazed with hoisin bbq sauce, served with apple kimchi, sweet potato waffle fries, and Hoisin BBQ sauce

Half Rack 28 Full Rack 34

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 topped with an herb and asiago crust and baked to order. Served with herbs de Provence roasted fingerling potatoes and Chef's vegetable 30

Shrimp & Scallop Pasta

Pan seared jumbo sea scallops and shrimp served with pappardelle pasta with mascarpone and lemoncello herb sauce, asparagus, and yellow peppers 33

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

Hanger Steak *

Hanger steak marinated with soy, fresh ginger and garlic char-grilled to order. Served with apple kimchi, sweet potato waffle fries, and Hoisin BBQ sauce EIGHT OUNCES 35

Custom Steak Accessories

Sautéed onions and/or mushrooms	3
Gorgonzola Cheese	3
Sautéed Jumbo Shrimp	FOUR 8
"Dianne Style" —bacon-wrapped jumbo sea scallops	TWO 10
Horseradish Cream Sauce	2

Sides

Yukon Garlic Mashed Potatoes^{GF}, Chef's Seasonal Vegetable, Sesame Rice Noodles^{GF}, Apple Kimchi, Sweet Potato Waffle Fries with Hoisin BBQ, or Rosemary French Fries^{GF} with Dijon aioli EACH 4

Herbs de Provence Fingerling Potatoes^{GF} EACH 6

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