



Appetizers

Jalapeño & Rye Whiskey Chicken Nuggets

Crispy home-made chicken nuggets with jalapeños and Bulleit rye whiskey. Served with a honey whiskey pipette and blackberry teriyaki sauce 13

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 14

Shrimp & Chicken BBQ Flatbread ^{GF}

Red shrimp, chicken, roasted sweet peppers, and red onion with chipotle BBQ sauce served on a cauliflower crust, topped with a sweet cream sauce 14

Fondue ^{GF}

Provolone and white cheddar fondue topped with Boursin crumbles. Served with Genoa salami, button mushrooms, tomato and herb focaccia bread, asparagus, and cherry tomatoes 18

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 Fall Salad ^{GF}

Red beets, shredded green apples, and goat cheese crumbles served with honey mustard dressing with mixed greens

Soup of the Day

White Meat

Chicken

Chicken breast topped with basil panko served with burrata ravioli, spinach, tossed in sundried tomato cream sauce.
Served with Chef's seasonal vegetable 30

Pork Tenderloin

Pork tenderloin seasoned with Chinese 5 spice, grilled to medium and sliced. Served with horseradish gnocchi, blackberry and raspberry sauce alongside Chef's seasonal vegetable 30

*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 ^{GF}*

Grilled Atlantic salmon topped with sundried tomato, garlic, and Kalamata olive tapenade, Yukon garlic mashed potatoes, and Chef's vegetable 32

Shrimp & Scallops

Sautéed Red shrimp and seared jumbo sea scallops served with orzo, spinach, mushrooms in a creamy Boursin cheese sauce finished with diced tomatoes. Served with Chef's seasonal vegetable 36

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* 42

Boneless Ribeye Steak *

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

SIXTEEN OUNCES 40

Beef Tenderloin Tips ^{GF}*

Grilled beef tenderloin tips with mushrooms, brandy peppercorn sauce, and mascarpone smear. Served with Yukon garlic mashed potatoes and Chef's vegetables

SIX OUNCES 37

Custom Steak Accessories

Sautéed onions and/or mushrooms	4
Gorgonzola Cheese	4
Sautéed Red Shrimp	<i>FOUR</i> 8
"Dianne Style" –bacon-wrapped jumbo sea scallops	<i>TWO</i> 13
Horseradish Cream Sauce	3

Sides

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

Horseradish Gnocchi, Orzo with Mushrooms and Spinach in a Boursin Cream Sauce
EACH 6

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