



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 15

Crab Cake Poppers ^{GF}

Mini lump crab cakes rolled in panko and fried. Served with Dijon aioli 14

Tuna Carpaccio

House-made wasabi cream cheese rangoons and fried avocado served with thinly sliced Ahi Tuna and arugula, cucumber salad with citrus ginger 16

Burrata & Zucchini Pesto Flatbread ^{GF}

Asparagus, cherry tomatoes, artichoke hearts, and red onion with house-made zucchini pesto toasted on a cauliflower crust 14 *(CONTAINS NUTS)*

Beer Cheese Fondue

Pepper jack and cheddar cheese melted with Spotted Cow beer. Served with pretzel bread, button mushrooms, bell peppers, sliced brats, and asparagus 18

Bacon-wrapped Wisconsin Cheese Curds

White cheddar cheese wrapped in bacon, hand battered and fried to order.
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 and mixed greens

Soup of the Day

White Meat

Stuffed Pork

Center cut pork loin breaded and stuffed with Boursin cheese and asparagus.
Served with potato gnocchi and Dijon cream 30

Duck ^{GF}

Duck leg confit and char-grilled sliced duck breast marinated with fresh thyme, orange zest, and rainbow peppercorns, served with creamy brie roasted potato, arugula, and Chef's seasonal vegetable 36

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}*

Pecan encrusted salmon with maple bourbon drizzle served with butternut squash risotto and

Chef's seasonal vegetable 33 (CONTAINS NUTS)

Shrimp & Scallops

Sautéed Red shrimp and seared jumbo sea scallops served with squid ink linguini in a traditional garlic butter white wine sauce with tomatoes, arugula, and herbs. Served with Chef's seasonal vegetable 37

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 served with panko breaded

Portobello mushroom, Truffle Yukon mashed potatoes topped with black garlic gremolata, shaved Parmesan and Chef's vegetable

SIX OUNCES

38

Custom Steak Accessories

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

Sides

Yukon Garlic Mashed Potatoes ^{GF}, Chef's Seasonal Vegetable, Potato Gnocchi with Dijon Cream, or

Rosemary French Fries ^{GF} with Dijon aioli EACH 4

Creamy Brie Roasted Potatoes ^{GF}, Truffle Mashed Potato with Black Garlic Gremolata, or Butternut

Squash Risotto ^{GF} EACH 6

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