Pogreba
Restaurant

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 14

Beef Satay

Grilled beef tenderloin marinated in mushroom soy. Served with sweet cabernet drizzle and horseradish cream sauce 15

Crab Cake Poppers

Mini lump crab cakes rolled in panko and fried. Served with Dijon aioli 15

Burrata with Nectarines GF

Creamy burrata with sweet nectarines cauliflower toast points, prosciutto slices, fresh basil and raspberry balsamic 14

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 Blueberry Salad GF

Blueberries, red onion, crumbled goat cheese and walnut brittle served with peppery arugula, mixed greens and lemon poppy-seed dressing (CONTAINS NUTS)

White Meat

Stuffed Pork

Center cut pork loin breaded and stuffed with Boursin cheese and asparagus.
Served with potato gnocchi and Dijon cream 32

Prosciutto Wrapped Chicken Florentine

Prosciutto wrapped chicken breast, stuffed with bacon, caramelized onions, wild mushrooms, and spinach. Served with squid-ink linguini in a creamy brie sauce and Chef's vegetable 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 grilled salmon served with creamy dill couscous, peas and carrots, topped with

dill mousse and Chef's vegetable 36

Shrimp & Scallops

Pan seared shrimp and jumbo sea scallops topped with Sherry lobster sauce, lemon and herbs.

Served with garlic mashed potatoes and Chef's vegetable 38

Bairdi Snow Crab

The favorite of all crabs! Sweeter taste than the Alaska King Crab, as well as more delicate and lighter.
Bairdi Snow Crab is the largest of the snow crab species harvested in Alaska!

Served steamed, with melted butter, lemon, and choice of two sides (1 1/2 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   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 Shrimp	FOUR	10
"Dianne Style" —bacon-wrapped jumbo sea scallops	TWO	15
Horseradish Cream Sauce		3

Sides

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

Rosemary French Fries with Dijon aioli   EACH 4

Creamy Dill Couscous with Peas & Carrots or Truffle Mashed Potato with Black Garlic Gremolata,   EACH 6

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