



Appetizers

Duck and Apple Wontons

Thinly sliced duck breast served in a sesame wonton cup filled with creamy brie, tangy apple slaw & apple gastrique 14

Beef Satays ^{GF}

Grilled beef tenderloin marinated in Thai spices. Served with peanut sauce 15

Lobster Poutine

Curly fries topped with poached lobster, gouda cheese cubes and lobster gravy with bacon lardons 18

Shrimp Cocktail ^{GF}

Marinated and grilled shrimp served with layered cocktail sauce & whipped mascarpone, fresh lemon zest and dill 14

Gouda Cheese Fondue

Gouda cheese melted and served with apple, mushrooms, asparagus, pork belly, and tomato focaccia 15

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. *(Gluten Free without Croutons)*

Pogreba's Bibb Wedge Salad

Bibb lettuce topped with gorgonzola crumbles, bacon, cherry tomatoes, and fried onions.

Served with house made bleu cheese dressing. *(Gluten Free without Fried Onions)*

Soup of the Day

White Meat

Pork Tenderloin

Grilled and sliced pork tenderloin topped with port cherry sauce, gorgonzola crumbles served with creamy goat cheese couscous and Chef's seasonal vegetable 34

Stuffed Chicken

Pan-seared chicken breast with butternut squash, leek, gouda, and prosciutto stuffing. Served with apple cider & sage brown gravy, parsnip puree, apple gastrique 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

Fresh salmon en papillote (bundled in parchment paper and baked) topped with sundried tomatoes, capers, oregano, Kalamata olives, dill, artichokes, and basil pesto, butter and lemon. Served with creamy goat cheese couscous and Chef's vegetable 36
(Contains Pine Nuts)

Shrimp & Scallops ^{GF}

Pan-seared scallops and jumbo shrimp stuffed with jalapeño cream cheese, wrapped in bacon, served with gouda risotto, paprika oil & Chef's vegetable 38

Canadian Lobster Tail

Canadian lobster tail baked with butter and lemon. Lobster mac & cheese made of creamy gouda and sharp cheddar cheese, cavatappi noodles, butter poached lobster tail cut into chunks and topped with breadcrumbs. Served with Chef's vegetable 45

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 standard 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 Yukon garlic mashed potatoes and Chef's seasonal vegetable
SIXTEEN OUNCES 40

Beef Tenderloin Tips *

Grilled beef tenderloin tips served with pappardelle pasta, spinach, asparagus, roasted red peppers & wild mushrooms in a brandy peppercorn cream sauce topped with gorgonzola crumbles and crispy fried onions
SIX OUNCES 38

Custom Steak Accessories

Sautéed onions and/or mushrooms	5
Gorgonzola Cheese	4
Sautéed Shrimp	THREE 12
"Dianne Style" –bacon-wrapped jumbo sea scallops	TWO 16
Baked Lobster Tail	4-5 oz 21
Horseradish Cream Sauce	3

Sides

Yukon Garlic Mashed Potatoes ^{GF}, Chef's Seasonal Vegetable ^{GF}, Apple Slaw, ^{GF} or Parsnip Puree ^{GF} **EACH 4**
 Goat Cheese Couscous, Gouda Risotto ^{GF}, or Curly Fries **EACH 6**
 Lobster Mac & Cheese **EACH 15**

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