



Appetizers

Duck and Apple Wontons

Duck leg confit 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 16

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 \$4

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 Pickled Beet Salad ^{GF}

Pickled baby beets, burrata, and candied walnuts served on a bed of spinach and mixed greens with an apple gastrique and bleu cheese dressing.

Soup of the Day

White Meat

Duck

Duck leg confit served with house made ravioli filled with ricotta, parmesan and duck in a creamy herbs de Provence sauce, watercress, cremini mushrooms, and Chef's seasonal vegetable 38

Braised Pork Shank ^{GF}

Simmered until it's "fall off the bone" tender—served with garlic mashed potatoes and Chef's seasonal vegetable 38

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 ~

Salmon Wellington

Salmon filet baked in a puff pastry filled with spinach, Parmesan cheese, and cream cheese baked until golden brown.
 Served with Parmesan risotto and Chef's vegetable 38

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 46

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* 43

Boneless Ribeye Steak *

Well-marbled and char-crusted. Served with Yukon garlic mashed potatoes and Chef's seasonal vegetable

SIXTEEN OUNCES 41

Beef Tenderloin Tips *

Grilled beef tenderloin tips served with risotto made of chunks of Canadian lobster, brandy lobster sauce and gouda cheese. Served with Chef's seasonal vegetable

SIX OUNCES 46

Custom Steak Accessories

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

Sides

Yukon Garlic Mashed Potatoes ^{GF}, Chef's Seasonal Vegetable ^{GF}, Parmesan Risotto ^{GF}, Apple Slaw, ^{GF} *EACH* 4

Gouda Risotto ^{GF}, or Curly Fries *EACH* 6

Lobster Risotto or Lobster Mac & Cheese *EACH* 15

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