



Appetizers

Ahi Tuna ^{GF}

Seared rare and sliced ahi tuna served with soy sauce and topped with cilantro lime sauce 14

Beef Tenderloin Fritters

Beef tenderloin marinated in Dijon and fresh herbs, breaded in shredded potatoes.

Served with bleu cheese sauce 15

Sundried Tomato Flatbread ^{GF}

Toasted cauliflower flatbread topped with cilantro pesto, mozzarella cheese, sundried tomatoes, and arugula finished with balsamic glaze *(CONTAINS NUTS)* 15

Mozzarella Fondue

Melted mozzarella cheese topped with Boursin crumbles and served with beef tips, mushrooms, asparagus, pork belly, and tomato focaccia 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 \$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 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)*

Soup of the Day

White Meat

Stuffed Chicken ^{GF}

Stuffed chicken breast stuffed with sundried tomatoes, onions, garlic, spinach, and goat cheese baked to order.

Served over penne pasta with a light garlic cream sauce and asparagus tips 34

Braised Pork Shank ^{GF}

Simmered until it’s “fall off the bone” tender—served with Yukon 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

Grilled and blackened salmon filet served alongside creamy dill orzo with peas, carrots, and Chef's vegetable 38

Shrimp & Scallops ^{GF}

Pan-seared scallops and jumbo shrimp served with cilantro pesto risotto and Chef's vegetable 38
 (CONTAINS NUTS)

Lobster Lemon Scampi

Squid ink pasta tossed in a lemon scampi sauce and sautéed lobster meat. 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 cilantro lime
 fries and Chef's seasonal vegetable

SIXTEEN OUNCES 41

Beef Tenderloin Tips ^{GF*}

Grilled beef tenderloin tips served with tarragon brie
 sauce, Yukon garlic mashed potatoes and Chef's
 vegetable

SIX OUNCES 44

Custom Steak Accessories

Sautéed onions and/or mushrooms	5
Gorgonzola Cheese	5
Sautéed Shrimp	<i>THREE</i> 13
"Dianne Style" –bacon-wrapped jumbo sea scallops	<i>TWO</i> 16
Horseradish Cream Sauce	4

Sides

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

Creamy Dill Orzo, Cilantro Pesto Risotto ^{GF} (CONTAINS NUTS), or Cilantro Lime Fries *EACH* 6

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Parties of eight or more may be subject to automatic 20% gratuity