
STARTERS

PORK BELLY ^{DF}

Slow cooked and served with kimchi and hoisin glaze 15

BEEF SATAYS ^{GF/DF}

Grilled beef tenderloin marinated with soy, garlic, and honey. Served with peanut sauce *(CONTAINS NUTS)* 15

FLATBREAD ^{GF}

Toasted cauliflower flatbread topped with caramelized onions, sundried tomato pesto, goat cheese, mozzarella cheese, and capers *(CONTAINS NUTS)* 14

BEEF CARPACCIO *

Center-cut beef tenderloin marinated with garlic, shallots, and fresh herbs. Thinly sliced and served with baguette, truffle aioli, pine nuts, capers, and shaved Parmesan cheese 15

FONDUE

Melted white cheddar and manchego cheese served with beef tips, mushrooms, asparagus, pork belly, and house 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

SALAD & SOUP

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 BEET SALAD ^{GF}

Golden and red beets served with spring mix, red onions, goat cheese, candied pecans, and maple sherry vinaigrette dressing
(CONTAINS NUTS)

SOUP OF THE DAY

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

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

ENTRÉES

PORK LOIN

Hickory & molasses char-crusted grilled pork loin topped with whisky maple glaze and served with Yukon garlic mashed potatoes, and Chef's seasonal vegetable 35

LAMB LOLLIPOPS ^{GF}

Grilled lamb lollipops plated with mint pea risotto and Chef's seasonal vegetable 38

SALMON ^{★GF}

Grilled pecan encrusted salmon with maple bourbon drizzle served with butternut squash risotto and Chef's seasonal vegetable 38 *(CONTAINS NUTS)*

SHRIMP

Pan-seared jumbo shrimp served with Maryland Blue crab ravioli tossed in a Tuscan cream sauce and asparagus 39

SCALLOPS ^{GF}

Sautéed sea scallops topped with house made bacon jam, butternut squash puree with Chef's seasonal vegetable 40

BAIRIDI 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

BEEF

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 steak fries with truffle aioli and Chef's seasonal vegetable *SIXTEEN OUNCES* 41

BEEF TENDERLOIN TIPS ^{GF★}

Grilled beef tenderloin tips served with warm gorgonzola cream sauce, Yukon garlic mashed potatoes, and Chef's seasonal vegetable *SIX OUNCES* 41

STEAK ACCOMPANIMENTS

Sautéed Onions and/or Mushrooms	5	Gorgonzola Cheese	5
Sautéed Shrimp	THREE 13	Horseradish Cream Sauce	4
Dianne Style" - bacon wrapped jumbo sea scallops	16	Garlic Herb Compound Butter	3

SIDES

Yukon Garlic Mashed Potatoes ^{GF} 4
Chef's Seasonal Vegetable ^{GF} 4
Fries with Truffle Aioli 4

Butternut Squash Risotto ^{GF} 6
Butternut Squash Puree ^{GF} 6
Mint Pea Risotto ^{GF} 6