
STARTERS

PORK BELLY ^{DF}

Slow cooked and served with kimchi and hoisin glaze 15

MEATBALLS

House made beef meatballs seasoned with rosemary and garlic. Baked in a rich French onion sauce finished with melted white cheddar cheese and served alongside garlic toast points 15

FLATBREAD ^{GF}

Toasted cauliflower flatbread topped with beef tenderloin, caramelized onions, bleu cheese crumbles and rosemary infused olive oil 14

SMOKED SALMON DIP *

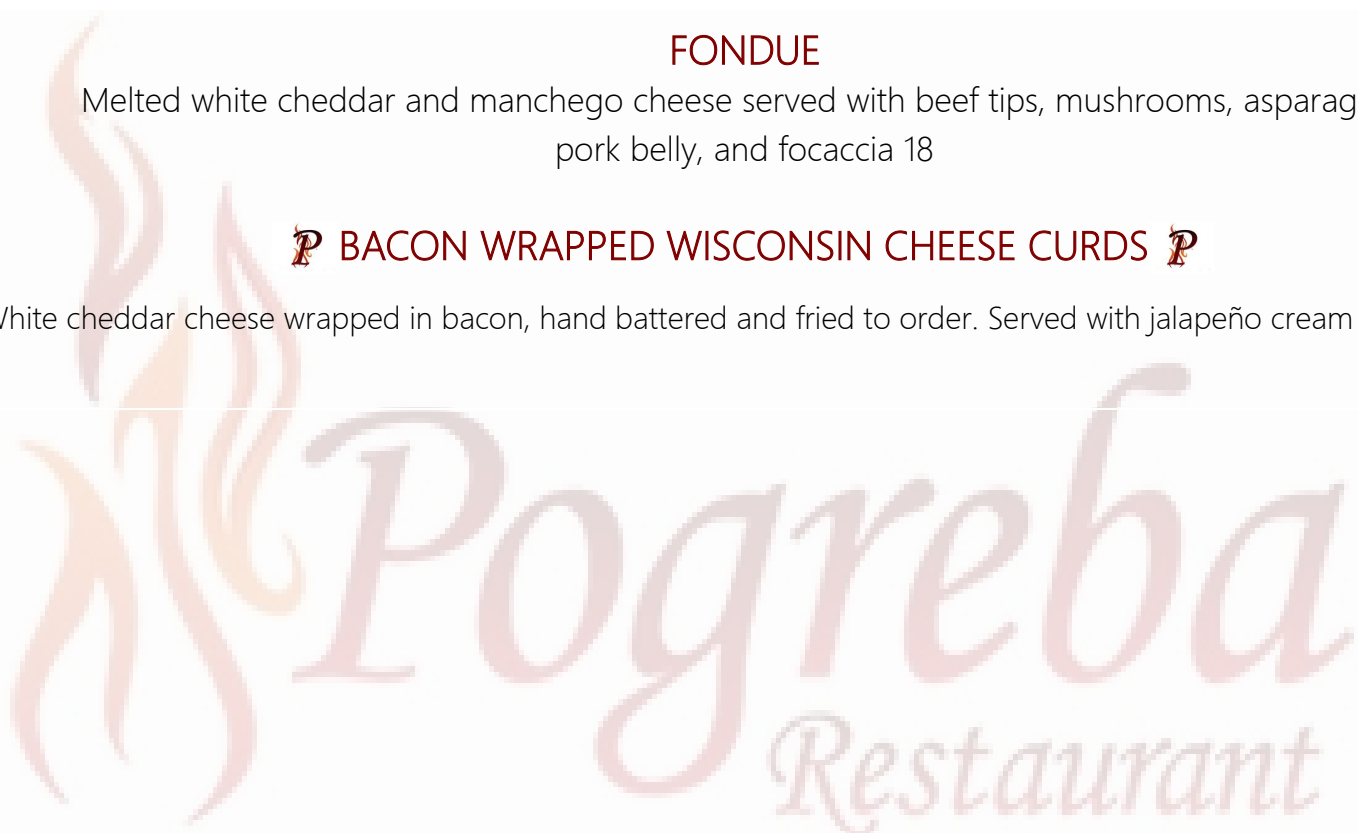
Smoked salmon blended with cream cheese, capers, shallots, and herbs. Served with toast points 15

FONDUE

Melted white cheddar and manchego cheese served with beef tips, mushrooms, asparagus, pork belly, and focaccia 18

P BACON WRAPPED WISCONSIN CHEESE CURDS **P**

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 * GF

Grilled and sliced pork loin topped with sherry French onion sauce. Served with Yukon garlic mashed potatoes and Chef's seasonal vegetable 38

LAMB WELLINGTON *

Lamb loin topped with a mushroom, shallot and spinach cream baked in puff pastry shell. Plated with parsnip puree and Chef's seasonal vegetable 40

SALMON * GF

Baked molasses encrusted salmon served with sweet and savory winter salsa, parmesan risotto and Chef's seasonal vegetable 38

SHRIMP & SCALLOPS

Pan-seared jumbo shrimp and scallops served with Maryland Blue crab ravioli tossed in a Tuscan cream sauce and asparagus 42

ALASKAN KING CRAB

We serve only the highest quality Red King Crab, harvested from specific fleets in the the Bering Sea. Alaskan King Crab is the only sustainably-managed king crab fishery on the planet Served steamed with melted butter, lemon, and choice of two sides

(1 1/2 POUNDS) 115

(2 1/2 POUNDS-HALF CLUSTER) 170

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" - grilled 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

Parmesan Risotto ^{GF} 6

Parsnip Puree ^{GF} 6