

---

## STARTERS

---

### CANDIED BACON <sup>DF/GF</sup>

Thick cut and topped with whisky glaze 13

### CRAB EMPANADA

Empanadas stuffed with crab, peppers, tomatoes, onions, cilantro and fried to order. Served with sweet chili sauce 15

### FLATBREAD <sup>GF</sup>

Toasted cauliflower flatbread topped with artichoke hearts, Kalamata olives, caramelized onions, lemon zest, feta, and balsamic glaze 14

### TUNA WONTONS

Wonton cup filled with ahi tuna, avocado, jalapeno, and cucumber. Drizzled with sriracha remoulade 15 *(SERVED RARE)*

### FONDUE

Melted white cheddar and Swiss cheese served with beef tips, broccoli, asparagus, candied bacon and pretzel bites 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 CAPRESE SALAD <sup>GF</sup>

Heirloom tomatoes, basil, sliced avocado and burrata cheese on a bed of spring mix drizzled with 18 year aged Balsamic vinaigrette

### SOUP OF THE DAY

*Feel free to ask your server about vegetarian or vegan options. GF: Items are gluten sensitive 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

---

## RIBS

St. Louis style ribs basted with smoky house made BBQ sauce. Served with coleslaw and steak fries with roasted garlic aioli *HALF RACK* 36 *FULL RACK* 42

## TUNA BOWL <sup>GF</sup>\*

Basmati rice served with ahi tuna, avocado, cucumber, edamame, radishes, red onion, chick peas, and shredded carrots drizzled with sriracha remoulade 30 (*SERVED RARE*)

## SALMON \*

Baked salmon topped with Mediterranean salsa (Kalamata olives, tomatoes, cucumbers, onions, feta cheese) served with lemon orzo and Chef's seasonal vegetable 38

## SHRIMP & SCALLOPS <sup>GF</sup>

Pan-seared jumbo shrimp and scallops topped with sweet firecracker sauce. Served Yukon garlic mashed potatoes and Chef's seasonal vegetable 42

## ALASKAN KING CRAB

We serve only the highest quality Red King Crab, harvested from specific fleets in 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-crust and grilled. Served with Yukon garlic mashed potatoes and Chef's seasonal vegetable

*EIGHT OUNCES* 43

## BONELESS RIBEYE STEAK \*

Well-marbled and char-crust. Served with steak fries with roasted garlic aioli and Chef's seasonal vegetable

*SIXTEEN OUNCES* 41

## BEEF TENDERLOIN TIPS \* <sup>GF/DF</sup>

Beef tenderloin tips marinated in maple syrup, chili oil, ginger, and soy. Sautéed and served with basmati rice, broccoli, shredded carrots, and red peppers *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	Crab Compound Butter	12

---

# SIDES

---

Yukon Garlic Mashed Potatoes <sup>GF</sup> 4

Chef's Seasonal Vegetable <sup>GF</sup> 4

Coleslaw <sup>GF</sup> 4

Basmati Rice <sup>GF/DF</sup> 4

Steak Fries with Roasted Garlic Aioli 4

Lemon Orzo 6