STARTERS

SEAFOOD CAKES GF

Smoked salmon and walleye cakes served with avocado crème fraiche, sriracha aioli and chive salad 15

MEATBALLS

House ground meatball served with charred cherry tomato chutney and artisanal cracker 14

FLATBREAD GF

Toasted cauliflower flatbread topped with apple compound butter, duck confit, roasted figs, caramelized onions, arugula, and gruyere cheese 16

BEEF SATAY GF/DF

Grilled beef tenderloin satays served with red chimichurri sauce 15

FONDUE

Melted white cheddar and gruyere cheese served with butternut squash, pretzel bites, mushrooms, sweet potatoes, and cauliflower 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 14

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 HARVEST SALAD GF

Butternut squash, beets, dried cranberries, goat cheese, candied walnuts, and toasted pumpkin seeds on a bed of spring mix and arugula. Served with maple-mustard vinaigrette

(CONTAINS NUTS)

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

PORK

Char-crusted and grilled pork tenderloin topped with cider beurre blanc and sliced to order. Served with brussels sprouts, bacon, fig and goat cheese polenta   37
~Can be made gluten free upon request ~

DUCK ROULADE GF

Duck breast stuffed with cream cheese, cranberries, caramelized onions, spinach, sage, mushroom duxelles, and garlic. Baked to order and served with sweet potato gratin, blistered cherry reduction, and Chef's seasonal vegetable 40

SALMON *

Panko crusted salmon baked to order. Served with pappardelle noodles and wild mushroom cream sauce with mushrooms and asparagus 38

SHRIMP & SCALLOPS GF

Pan-seared jumbo shrimp and scallops served with cauliflower mashed and roasted beet puree alongside 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-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 duet of aioli's (gremolata & roasted red pepper) and Chef's seasonal vegetable *SIXTEEN OUNCES*   41

LONDON BROIL GF

Hanger steak grilled to order and sliced. Served with green peppercorn demi, Yukon garlic mashed potatoes, and Chef's seasonal vegetable *EIGHT OUNCES*   41

TENDERLOIN TIPS * GF

Charcoal grilled beef tenderloin tips topped with creamy gorgonzola béchamel sauce. Served alongside brussels sprouts, bacon, fig and goat cheese polenta   *SIX OUNCES*   41

STEAK ACCOMPANIMENTS

Sautéed Onions and/or Mushrooms GF/DF 5		Gorgonzola Cheese GF	5
Sautéed Shrimp GF	THREE 3	Horseradish Cream Sauce GF	4
Sautéed Scallops GF	TWO 14	Crab Compound Butter GF	12
Bordelaise Sauce GF	5	Crispy Fried Shallots	4

SIDES

Yukon Garlic Mashed Potatoes GF 4

Chef's Seasonal Vegetable GF 4

Steak Fries with Duet of Aioli's (Gremolata & Roasted Red Pepper)   4

Cauliflower Mashed GF/DF 6

Sweet Potato Gratin GF 6

Brussels Sprouts, Fig, Bacon & Goat Cheese Polenta GF 6