
STARTERS

SEAFOOD CAKES ^{GF}

Smoked salmon and walleye cakes served with 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 roasted garlic butter, gremolata aioli, ground beef, tomatoes, caramelized onions, white cheddar, and arugula 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 asparagus 18

BACON WRAPPED WISCONSIN CHEESE CURDS

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 goat cheese polenta and Chef's seasonal vegetable 37

~Can be made gluten free upon request ~

STUFFED DUCK ^{GF}

Duck breast stuffed with cream cheese, cranberries, caramelized onions, spinach, sage, mushroom duxelles, and garlic baked to order. Served with white wine apple cream sauce, sweet potato gratin 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 honey citrus balsamic reduction, vanilla scented sweet corn, goat cheese polenta, 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-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 gremolata aioli and Chef's seasonal vegetable

SIXTEEN OUNCES 41

TENDERLOIN TIPS * ^{GF}

Charcoal grilled beef tenderloin tips topped with creamy gorgonzola béchamel sauce. Served alongside goat cheese polenta and Chef's seasonal vegetable *SIX OUNCES* 41

STEAK ACCOMPANIMENTS

Sautéed Onions and/or Mushrooms ^{GF/DF}	5	Gorgonzola Cheese ^{GF}	5
Sautéed Shrimp ^{GF}	THREE 13	Horseradish Cream Sauce ^{GF}	4
Sautéed Scallops ^{GF}	TWO 14	Truffle Herb Compound Butter ^{GF}	6

SIDES

Yukon Garlic Mashed Potatoes ^{GF} 4

Chef's Seasonal Vegetable ^{GF} 4

Steak Fries with Gremolata Aioli 4

Sweet Potato Gratin ^{GF} 6

Goat Cheese Polenta ^{GF} 6

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