
STARTERS

ARANCINI

Parmesan, walleye, and smoked salmon risotto ball gently fried. Served with gremolata aioli 14

BEEF SATAY ^{GF/DF}

Thai marinated beef tenderloin satays. Grilled to order served with green onion and cabbage salad with peanut sauce 15 *(CONTAINS NUTS)*

FLATBREAD ^{GF}

Toasted cauliflower flatbread topped with creamy dill spinach spread, white cheddar cheese, cherry tomatoes, basil, and artichokes 15

SMOKED SEAFOOD DIP

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

FONDUE

Melted white cheddar and boursin cheese served with grilled potatoes, mini naan, mushrooms, beef tips, 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

Pogreba
Restaurant

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 WINTER SALAD ^{GF/DF}

Beets, roasted chick peas, craisins, avocado, watermelon radish, and tuxedo seeds on a bed of spring mix and arugula. Served with carrot ginger dressing

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 ^{GF}

Grilled Moroccan pork tenderloin served with tzatziki mint whipped mashed potatoes, and Chef's vegetable 37

LAMB SHANK ^{GF}

Braised lamb shank served with veal demi-glace, parmesan risotto, and Chef's seasonal vegetable 40

SALMON *

Baked salmon filet pocketed with creamy dill spinach filling. Served with lemon orzo and Chef's vegetable 38

SHRIMP & SCALLOPS ^{GF}

Pan-seared jumbo shrimp and scallops served with Tuscan parmesan risotto, tomato coulis, and Chef's 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 wild mushroom gravy. Served alongside

Yukon garlic mashed potatoes 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

Parmesan Risotto ^{GF} 6

Tzatziki Mint Whipped Mashed Potatoes ^{GF} 6

Lemon Orzo 6

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