# **STARTERS**

## SMOKED SALMON CROQUETTE GF

Smoked salmon, panko, egg, and onions hand-pattied and pan seared to order.

Served with avocado crema 14

### BARBACOA EMPANADA

Empanada filled with beef Barbacoa, white cheddar cheese, peppers, and onions fried to order.

Served with roasted red pepper aioli 15

## FI ATBREAD GF

Toasted cauliflower flatbread topped with cilantro lime shrimp, house-made pico, fresh cilantro, avocado crema, and queso fresco 15

## **BURRATA BOARD**

Prosciutto, burrata, avocado, heirloom tomatoes drizzled with honey. Served with lavash crackers 15

#### **FONDUE**

Melted white cheddar and mozzarella cheese with roasted tomato puree served with mushrooms, roasted Brussel sprouts, red pepper strips, asparagus and lavash crackers 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-

Restaurant

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 QUINOA SALAD GF

Quinoa tossed with fresh lemon juice, red onion, chick peas, cucumbers, heirloom tomatoes, avocado, fresh dill, and garlic. Finished with fresh lemon zest

## 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

# **ENTRÉES**

## PORK GF

Grilled bone-in pork chop served with sriracha whipped mashed potatoes, spinach pea puree, and grilled asparagus EIGHT OUNCES 38

# SCALLOPS GF

Pan seared scallops served with purple cabbage risotto, romesco sauce, and grilled asparagus 40 (CONTAINS NUTS)

## SAI MON \* GF

Blackened grilled salmon filet topped with fresh mango and pineapple salsa. Served with cilantro lime quinoa and Chef's seasonal vegetable 39

### SUMMER SCAMPI

Butterflied pan seared jumbo shrimp served with buccatini noodles tossed in light garlic white wine sauce with heirloom tomatoes, arugula, and shallots 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 roasted red pepper aioli and Chef's seasonal vegetable SIXTEEN OUNCES 41

## BEEF KABOBS \* GF

Beef tenderloin and fresh veggies skewered and grilled to order. Served with creamy red pepper polenta and cilantro lime sauce SIX OUNCES 41

### STEAK ACCOMPANIMENTS

Sautéed Onions and/or Mushrooms <sup>GF/DF</sup> 6 Gorgonzola Cheese <sup>GF</sup> 5
Sautéed Shrimp <sup>GF</sup> THREE 13 Horseradish Cream Sauce <sup>GF</sup> 4

Sautéed Scallops <sup>GF</sup> TWO 15 Truffle Herb Compound Butter <sup>GF</sup> 6

# SIDES -

Yukon Garlic Mashed Potatoes <sup>GF</sup> 4 Chef's Seasonal Vegetable <sup>GF</sup> 4 Steak Fries with Roasted Red Pepper Aioli 4

Purple Cabbage Risotto <sup>GF</sup> 6 Sriracha Whipped Mashed Potatoes <sup>GF</sup> 6 Creamy Red Pepper Polenta <sup>GF</sup> 6 Cilantro Lime Quinoa <sup>GF</sup> 6