
STARTERS

POT STICKERS

House-made ground beef and assorted vegetable dumplings. Topped with chili crunch and served with teriyaki sauce 15

PORK BELLY ^{GF/DF}

Slow cooked in its own juices. Served with blackberry hoisin puree and topped with orange zest 15

BUTTERNUT SQUASH WONTONS

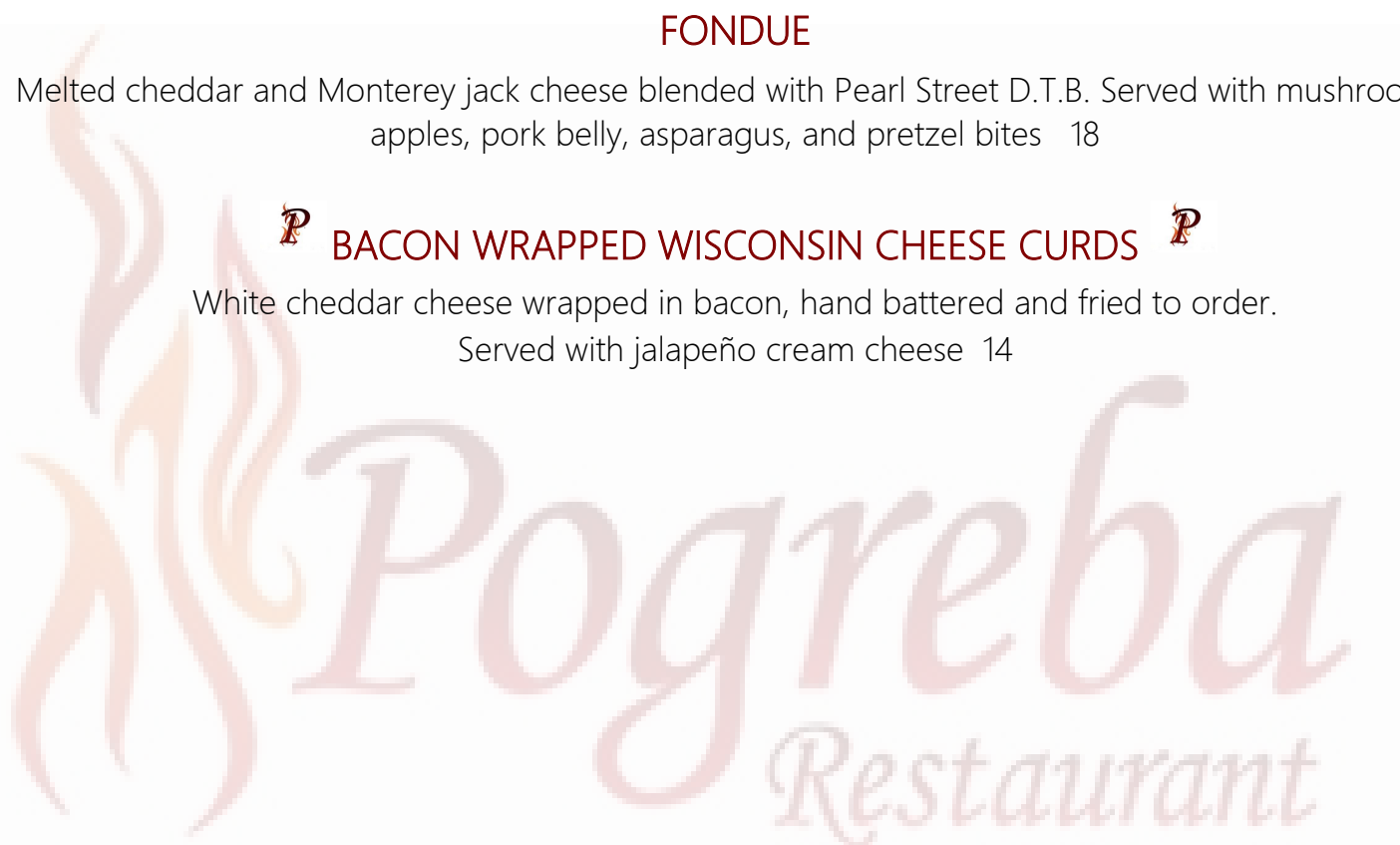
Crispy wonton bites filled with creamy butternut squash puree, cheddar cheese, and caramelized onions. Baked to a golden brown and topped with squash seed dukkah 12

FONDUE

Melted cheddar and Monterey jack cheese blended with Pearl Street D.T.B. Served with mushrooms, apples, pork belly, asparagus, and pretzel bites 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 WALDORF SALAD ^{GF}

Fresh apples, candied pecans, raisins, and mixed greens tossed in a piquant apple vinaigrette.
Topped with gorgonzola cheese crumbles
(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

CHICKEN CORDON BLEU

Grilled bone-in airline chicken breast served with house made three cheese ravioli in a white cheddar mornay sauce, prosciutto, spinach, and shallots

EIGHT OUNCES 35

LOBSTER MAC

Lobster mac & cheese with a creamy mornay sauce, peppers, asparagus tips, cavatappi noodles, and butter poached lobster, topped with bread crumbs 45

HICKORY SALMON

Hickory char-crusted grilled salmon filet over a crispy cheddar polenta cake and a zesty creole sauce 37

SHRIMP SUCCOTASH ^{GF}

Butterflied pan seared jumbo shrimp served with roasted seasonal succotash, bacon, chipotle corn cream puree and fresh basil 35

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 Yukon garlic mashed potatoes and Chef's seasonal vegetable

SIXTEEN OUNCES 47

BONELESS BEEF SHORTRIB ^{GF}

Tender braised beef shortrib over a parsnip puree with beef demi-glace and honey roasted heirloom carrots

SIX OUNCES 35

STEAK ACCOMPANIMENTS

Sautéed Onions and/or Mushrooms ^{GF/DF} 6 Gorgonzola Cheese ^{GF} 5

Sautéed Shrimp ^{GF} THREE 13 Horseradish Cream Sauce ^{GF} 4

SIDES

Yukon Garlic Mashed Potatoes ^{GF} 4

Chef's Seasonal Vegetable ^{GF} 4

Heirloom Carrots ^{GF} 4

Parsnip Puree ^{GF} 6

Cheese Cavatappi 6

Crispy Cheddar Polenta Cake 6

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