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# STARTERS

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## POT STICKERS

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

## PORK BELLY <sup>GF/DF</sup>

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

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# SALAD & SOUP

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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 <sup>GF</sup>

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

*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 BLUE

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 <sup>GF</sup>

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 <sup>GF</sup>

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 <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

# SIDES

Yukon Garlic Mashed Potatoes <sup>GF</sup> 4

Chef's Seasonal Vegetable <sup>GF</sup> 4

Heirloom Carrots <sup>GF</sup> 4

Parsnip Puree <sup>GF</sup> 6

Cheese Cavatappi 6

Crispy Cheddar Polenta Cake 6

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