
STARTERS

SALMON WONTONS

Crispy wonton bites filled with smoked salmon, arugula, and pickled red onion.
Topped with crème fraîche 12

BEEF CARPACCIO

Beef tenderloin marinated with garlic and rosemary. Thinly sliced and topped with capers, crispy shallots, truffle aioli, arugula, and served with crostini 14

SWEET POTATO CROQUETTES

Cornflake-crusted croquettes filled with cheddar cheese and sweet potato puree. Fried until golden brown and served with a bourbon maple glaze 12

CRANBERRY JALAPEÑO MEATBALLS ^{GF}

Baked meatballs tossed in a cranberry jalapeño sauce. Topped with pomegranate seeds 16

FONDUE

Spinach and artichokes folded into melted cheese. Served with meatballs, crostini, asparagus, mushrooms, and sweet potatoes 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 or lobster bisque 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 CITRUS SALAD ^{GF}

Orange segments, pickled red onions, pomegranate seeds, and arugula tossed in an orange vinaigrette
(Gluten Free)

LOBSTER BISQUE

House-made and topped with lemon zest

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

HOT HONEY CHICKEN GF

Grilled bone-in airline chicken breast drizzled with hot honey glaze. Served with Yukon garlic mashed potatoes and Chef's seasonal vegetables

EIGHT OUNCES 32

DUCK a l'ORANGE

Pan seared duck breast glazed with orange gastrique and candied orange. Served with a sweet potato croquette, arugula, and carrot puree

40

SOUTHERN SALMON

Pan seared bourbon-maple salmon filet served over buttery wild rice tossed with sweet potato and Swiss chard

38

TUSCAN SHRIMP GF

Pan seared blackened shrimp served over Tuscan risotto with sundried tomatoes and spinach

40

SNOW CRAB

Wild-caught Canadian Snow Crab. Served steamed with melted butter, lemon, and choice of two sides

(1 Cluster) 50 (2 Clusters) 90

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 46

BONELESS RIBEYE STEAK *

Well-marbled and char-crusted. Served with Yukon garlic mashed potatoes and Chef's seasonal vegetable

SIXTEEN OUNCES 50

BONE-IN SHORT RIB GF

Tender braised beef short rib over sweet potato mashed potatoes served with Swiss chard and fried sweet potato strands

SIX OUNCES 40

SURF and TURF

Char-crusted beef tenderloin tips served with lobster risotto and grilled asparagus. Topped with blue cheese

FOUR OUNCES 50

STEAK ACCOMPANIMENTS

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

Sautéed Shrimp (THREE) GF 13 Horseradish Cream Sauce GF 4

Crab Cluster GF 40

SIDES

Yukon Garlic Mashed Potatoes GF 4

Chef's Seasonal Vegetable GF 4

Sweet Potato Mashed GF 4

Parmesan Risotto GF 6

Wild Rice 6

Sweet Potato Croquette 6

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