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## STARTERS

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

Slow-cooked in bacon fat. Served with kimchi and tamarind-plum glaze 14

### JALAPEÑO & RYE WHISKEY CHICKEN NUGGETS

Crispy home-made chicken nuggets with jalapeños and Bulleit rye whiskey.  
Served with blackberry teriyaki sauce 14

### PRIME BRUSCHETTA

Crostini topped with house-made prime rib, bruschetta, melted white cheddar and balsamic glaze 15

### BEEF SATAY <sup>GF</sup>

Grilled teriyaki marinated beef tenderloin skewers. Served with Thai peanut sauce 16

### SPINACH & ARTICHOKE GRATIN

Spinach and artichoke dip topped with toasted parmesan. Served with toasted crostini 12

### FONDUE

Melted white cheddar cheese blended with jalapeño cream cheese.  
Served with crostini, asparagus, mushrooms, bell peppers, and marinated beef tips 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

*Pogreba*  
Restaurant

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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 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)*

### BLUEBERRY SALAD <sup>GF</sup>

Spring mix drizzled with house-made blueberry vinaigrette plated with fresh blueberries,  
walnuts, goat cheese crumbles, and sunflower seeds

### 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 \*\**

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# ENTRÉES

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## AIRLINE CHICKEN <sup>GF</sup>

Pan seared bone-in airline chicken breast topped with white wine pan sauce.  
Served with Florentine risotto with spinach and red onion

*EIGHT OUNCES* 32

## LEG QUARTER CONFIT <sup>GF</sup>

Duck leg and thigh slow cooked until tender, then pan seared and glazed with tamarind plum sauce. Served with garlic mashed potatoes and Chef's vegetables 35

## SALMON WELLINGTON \*

Salmon filet baked in a puff pastry with spinach, parmesan cheese, and cream cheese baked until golden brown. Served with parmesan risotto and Chef's vegetable 38

## LOBSTER PASTA

Lobster tail baked with herbs and butter. Served over farfalle pasta, peas, carrots, and fresh tomatoes tossed in a sundried tomato sauce 40

## SWEET AND SOUR SHRIMP

Pan seared shrimp glazed in a chili and pineapple sauce. Served over pea and carrot risotto 35

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# BEEF

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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 vegetables

*EIGHT OUNCES* 46

## BONELESS RIBEYE STEAK \*

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

*SIXTEEN OUNCES* 50

## POGY'S FAMOUS LONDON BROIL \*

New York striploin, char-crusted and grilled to order. Sliced and served with green peppercorn demi, garlic mashed potatoes and Chef's vegetable

*TWELVE OUNCES* 36

## TENDERLOIN TIPS <sup>GF</sup> \*

Pan seared garlic & herb marinated tenderloin tips. Served over Yukon garlic mashed potatoes and Chef's vegetables. Topped with blue cheese béchamel sauce and bacon crumbles

*EIGHT OUNCES* 45

## STEAK ACCOMPANIMENTS

Sautéed Onions and/or Mushrooms <sup>GF/DF</sup>	6	Blue Cheese <sup>GF</sup>	5
Sautéed Shrimp (THREE) <sup>GF</sup>	13	Horseradish Cream Sauce <sup>GF</sup>	4
Lobster Tail <sup>GF</sup>	25		

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