

# Appetizers

## Pork Belly Confit <sup>GF</sup>

Slow-cooked in duck fat with kimchi and Asian honey mustard 9

## Bacon-wrapped Wisconsin Cheese Curds

Hand battered and served with jalapeño cream cheese 12

## Smoked Gouda Cheese Curds

Hand battered and fried smoked Gouda cheese served with tangy red-wine dipping sauce 12

## Butternut Squash Flatbread

Ricotta and smoked Gouda cheese served on a toasted flatbread; topped with roasted butternut squash, basil and sweet cream aioli 9

## Smoked Salmon Crisps

Smoked Atlantic salmon, sesame seeds, crème fraîche, chives and fresh lemon zest and house made crackers 10

## Garlic Goat Cheese Meatballs

Hand rolled meatballs filled with goat cheese, garlic, spinach, and bacon plated with house-made marinara sauce, sprinkled with fresh goat cheese 10

## Pogy's Homemade Bacon <sup>GF</sup>

We cure our fresh pork bellies for 8-10 days, then smoke "low and slow" over Hickory chips

Thick-sliced and grilled with maple-bourbon glaze *THREE SLICES* 5

# Salads

Entrées are served with a small mixed green salad or soup of the day  
Substitute one of the following salads for an additional \$3 or a cup of Chili for \$1

## Traditional Caesar

Heart of romaine, "1924" dressing, croutons, hard boiled egg, shredded Parmesan, and anchovies

## Candy Striped Salad <sup>GF</sup>

Spring mix tossed in goat cheese dressing plated with roasted candy striped beets, goat cheese sprinkles, onions, radishes, walnuts and red beet gastrique

## Pogreba's Winter Salad

Roasted butternut squash, shaved Parmesan, dried figs, and prosciutto chips; dressed in house-made

Balsamic fig dressing

## Chili of the Week

Bowl 8

## Soup of the Day

Bowl 6

# White Meat & Pasta

## Breaded Chicken Alfredo Lasagna

Fresh pasta sheets layered with Alfredo sauce, ricotta cheese, tomatoes, and spinach topped with Mozzarella cheese and breaded chicken. Served with Chef's seasonal vegetable 25

## French Cut Pork Chop <sup>GF</sup>

Char-grilled bone in pork chop drizzled with Dijon demi, served with garlic mashed potatoes and Chef's seasonal vegetable 27

Feel free to ask your server about vegetarian, or vegan options. <sup>GF</sup>: Items are gluten free

\*Consuming raw or undercooked meats, eggs, or seafood may increase your risk of foodborne illness\*

# Sustainable Seafood

All of our fresh fish and shellfish are harvested responsibly from the most sustainable sources  
 ~ All items may be prepared with just a squeeze of fresh lemon ~

## Stout Balsamic Scallops \*

Pan seared scallops served with parsnip puree and topped with a stout balsamic reduction, prosciutto crumbles, and Chef's seasonal vegetable 29

## Blackened Atlantic Salmon \*

Blackened salmon char-grilled to medium, served with sweet corn tamale cake, crème fraîche and Chef's seasonal vegetable 27

## Seafood Red Curry \*GF

Shrimp, scallops, mussels and salmon, simmered in coconut milk with Thai spices and rice noodles 28

## Bacon Wrapped Stuffed Shrimp

Bacon wrapped shrimp stuffed with jalapeño cream cheese, served atop savory jalapeño and Gouda risotto and Chef's seasonal vegetable 26

## Alaskan Red King Crab<sup>GF</sup>

We serve only the highest quality Red King Crab, harvested from specific fleets in the the Bering Sea. Alaskan King Crab is the only sustainably-managed king crab fishery on the planet. Sold by the cluster (½ of a crab).

Alaskan Red King Crab from the F/V "Pinnacle"

Served steamed, with melted butter, lemon and two sides (2 ¼ POUNDS) MP

## Red Meat

All of our steaks are hand-cut, liberally seasoned and authentically grilled over live charcoal  
 Steaks are served with garlic mashed potatoes and our Chef's seasonal vegetables  
 ~All steaks can be made gluten free upon request ~

## Pogy's Famous London Broil\*

New York striploin, char-crusted and grilled to order.  
 Sliced with peppercorn demi, mashed potatoes and Chef's seasonal vegetable TWELVE OUNCES 29

## Boneless Ribeye Steak\*

Well-marbled

SIXTEEN OUNCES

32

## Beef Tenderloin\*

EIGHT OUNCES

33

## Tenderloin Tips\*<sup>GF</sup>

Beef tips marinated in olive oil, garlic, Rosemary, black peppercorns pan seared until golden brown. Plated with Gorgonzola mashed potatoes, Chef's seasonal vegetable, roasted shallots, and drizzled with demi

EIGHT OUNCES

30

## Custom Steak Accessories

Grilled onions and/or sautéed mushrooms	3
Gorgonzola crust	3
Grilled jumbo shrimp	TWO 9
"Dianne Style" –jumbo bacon-wrapped sea scallops	TWO 10
Horseradish Cream Sauce	2

## Sides

Garlic Mashed Potatoes<sup>GF</sup>, Gorgonzola Whipped Mashed Potatoes<sup>GF</sup>, Parmesan<sup>GF</sup> or Jalapeño & Gouda Risotto<sup>GF</sup>, Chef's Seasonal Vegetables, Rice Noodles<sup>GF</sup>, Bacon Cheese Cavatappi, Tamale Cake, or French Fries EACH 4

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