



LUNCH MENU

THE SOUPS

FRENCH ONION SOUP AU GRATIN	7
SOUP OF THE DAY	6

THE GREENS

ASIAN CHICKEN SALAD - cabbage, wontons, citrus, ginger, soy	15
CAESAR SALAD - romaine, croutons, parmesan add grilled chicken or grilled shrimp	10 6
PANZANELLA SALAD – arugula, tomato, mozzarella, croutons, balsamic	10
THE 1844 SALAD - frisee, lardons, tomato, corn, asiago, white truffle	14
HOUSE SALAD - mesclun, tomato, cucumber, choice of dressing	8

THE PASTA

FARFALLE - vodka, cream spinach, mushrooms, ricotta	15
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THE VEGETARIAN

CAULIFLOWER MASH - mushrooms, artichokes, tomatoes, goat cheese	16
MUSHROOM BURGER - chickpeas, roasted pepper, corn, onion, porcini, aioli	14

THE BUN

<i>Choice of fruit, house made chips, or fries</i>	
WALLEYE - cornflake crusted, tomato, house made tartar sauce	16
STELLA'S BURGER - three cuts of beef, Nueske's pork belly, cheddar, onion confit, brioche	16
THE BURGER - three cuts of beef, choice of cheese	13
STELLA'S GRILLED CHEESE - cheddar, fontina, foot long brioche	12
CHICKEN - chicken breast, frisee, lemon honey mustard aioli, pretzel bun	14
PRIME RIB - au jus, caramelized onions, horseradish cream, white cheddar, giardiniera	16
REUBEN - marble rye, sauerkraut, swiss, thousand island	14
PANINO – mortadella, salami, roasted pepper, mozzarella, giardiniera	14

THE SWEET ONES

CRÈME BRULÉE - vanilla, berries, sugar cookie	9
TIRAMISU - homemade	9
COOKIE OF THE DAY - soft baked, a la mode	8
SLICE OF THE DAY	8