

the  
1844

TABLE  
& MASH

# Valentine's Day SPECIALTY MENU

## APPETIZERS

**DOOR COUNTY CHEESE CURDS (V) \$13.00**

Spotted Cow Beer Batter, Housemade Ranch

**SOUP OF THE DAY \$7.00**

Chef's Selection of Housemade Soup

**SHRIMP COCKTAIL (GF) \$18.00**

Four Poached Colossal Shrimp, Cocktail Sauce,  
and Charred Lemon

**HOUSE SALAD (V, GF) \$8.00**

Mixed Greens, Cranberries, Toasted Pumpkin Seeds,  
Dried Apricots, Tomato, Raspberry Vinaigrette

## DINNER FOR TWO SPECIAL \$99.00

**FIRST-COURSE | CHOICE OF SOUP OR SALAD**

Choice of Clam Chowder Soup or Wedge Salad

**SECOND-COURSE | BEEF TENDERLOIN & FIRE ROASTED SHRIMP**

Twin Filets of Beef Tenderloin, Fire Roasted Shrimp, Saffron Mashed Potatoes, Vegetable of the Day

**THIRD-COURSE | CHOICE OF TWO DESSERTS BELOW**

## HOUSE SPECIALTIES

**VEGETABLE NAPOLEON \$24.00**

Eggplant, Tomato, Yellow Squash, Zucchini, and  
Fresh Mozzarella served on a Grilled Creamy Polenta

**CHICKEN PICCATA \$28.00**

Sauteed Boneless Chicken Breast with Lemons,  
White Wine, Capers, and Angel Hair Pasta

**BEEF TENDERLOIN WITH RED WINE GLAZE \$48.00**

Merlot Reduction Glaze, Baked Potato,  
and Vegetable of the Day

Add Shrimp +\$8.00 | Add Sauteed Mushrooms +\$3.00

Add Caramelized Onions +\$3.00 | Add Bacon +\$4.00

**MAPLE GLAZED SALMON \$28.00**

Oven-Roasted Maple Glazed Salmon with  
Roasted Potatoes, Fennel, & Spinach

**SCROD FISH FRY \$21.95**

- AVAILABLE ON FRIDAY ONLY -

12oz. North Atlantic Scrod Filet, Spotted Cow Beer  
Batter, Tartar Sauce, Charred Lemon, Coleslaw, and  
Hand-cut Fries

**PAN-SEARED SCALLOPS \$38.00**

Jumbo Scallops served on a bed of Pureed  
Butternut Squash & Roasted Red Peppers, with a  
Jamaican Beurre Blanc

**PRIME RIB QUEEN CUT \$43.00 | KING CUT \$50.00**

- AVAILABLE ON SATURDAY ONLY -

Slow-roasted Prime Rib with Au Jus & Horseradish  
Cream, Baked Potato, and Vegetable of the Day

## DESSERTS

**OLD FASHIONED CRÈME BRÛLÉE (V) \$9.00**

Caramelized Sugar, Brandied Cherries

**CLASSIC NEW YORK CHEESECAKE (V) \$10.00**

Cream Cheese, Graham Cracker Crust,  
Strawberry Sauce

**CARROT CAKE (V) \$10.00**

Spice Anglaise, Cream Cheese Frosting, Pecans

\*No substitutions or special requests. Please notify us of any food allergies, some items contain dairy, nuts, etc. Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness.