

## STARTERS

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### DOOR COUNTY CHEESE CURDS 🍷

spotted cow beer batter / sriracha ranch 14

### WISCONSIN SMOKED FISH DIP 🍷

house-smoked rushing waters fisheries rainbow trout / sweet potato chips / creole seasoning 14

### CALAMARI FRITTI

salt & pepper calamari / shishito peppers / sweet & spicy thai chili sauce 15

### KUNG PAO BRUSSELS SPROUTS 🍷 🍷

kung pao sauce / roasted peanuts / red chili flakes 14

### WHIPPED RICOTTA & PISTACHIO PESTO 🍷

house-made whipped ricotta / pistachio pesto / roasted grapes / nueske's smoked bacon lardons / olive oil / grilled toast 15

### JUMBO LUMP CRAB CAKE

bacon jam / brussels sprout & apple slaw / creole remoulade 24

### ARTISANAL CHEESE & CHARCUTERIE BOARD

(3) three chef selected cheeses / prosciutto / pork rilette / cherry jam / capicola / local honey / grain mustard / seasonal chutney / crostini 24

### LOBSTER CLAW TEMPURA

basil / prosciutto / spicy tomato chutney / shishito leaf / pineapple salsa 26

## SOUPS & GREENS

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### SOUP DU JOUR

chef's daily selection cup 7 | bowl 10

### BAKED FRENCH ONION

house-made beef broth / caramelized onions / gruyere cheese / crostini 11

### STELLA'S CREAMY CAESAR SALAD 🍷

romaine / croutons / parmesan / shaved grana padano / house-made caesar dressing 14

### ARUGULA BREAD SALAD 🍷

shaved sheep's milk cheese / croutons / pears / dried cherries / apple sherry vinaigrette 12

### WISCONSIN HERITAGE SALAD 🍷

local greens / shaved radishes / tomatoes / nueske's smoked bacon lardons / pistachios / red onions / maple balsamic vinaigrette 12

### HOUSE SALAD 🍷 🍷

mixed greens / cucumbers / red onions / shredded carrots 8

# ENTREES

## MISO GLAZED ARCTIC CHAR & SHRIMP

butternut squash velouté / brown butter farro / kung pao brussels sprouts / miso ginger vinaigrette 36

## HERITAGE BLACK ANGUS FILET\*

8oz. center-cut tenderloin / parsnip purée / wild mushroom herb salad / port wine demi 48

## RIBEYE STEAK & FRITES\*

16oz. heritage black angus / house-made truffle fries / cowboy butter 52

## CHILEAN BRANZINO

roasted tomato butternut squash caponata / winter harvest succotash / parsnip purée / pomegranate citrus vinaigrette 38

## BACON WRAPPED MEATLOAF

smoked gouda pommes purée / rosemary grape salsa / kentucky bourbon root beer demi 26

## LOBSTER RAVIOLI

butternut squash velouté / pecorino romano / apple walnut salsa / fennel pollen / biscotti 33

## BRAISED SHORT RIBS

sweet potato purée / winter harvest succotash / kentucky bourbon root beer demi / pomegranate salsa 29

## CAULIFLOWER STEAK

roasted cauliflower / smoked gouda pommes purée / apple walnut salsa / pomegranate citrus vinaigrette 18

## THE 1844 BURGER\*

8oz. premium patty / smoked Nueske's bacon / white cheddar / roasted onion confit / pb&j imperial stout beer jam / romesco / brioche bun / choice of house-made chips or hand-cut fries 18

## WALLEYE BLT

pan-seared walleye / candied bacon / guacamole / arugula / romesco / rosemary aioli / marble rye / choice of house-made chips or hand-cut fries 18

## PRIME RIB STEAK SANDWICH

house-smoked prime rib / caramelized onions / gouda / arugula / horseradish-truffle aioli / ciabatta bread / choice of house-made chips or hand-cut fries 22

## 1844 *food* SPECIALS

### HAPPY HOUR

\$2 off select appetizers monday-thursday 4pm-6pm

### FRIDAY FISH FRY

special fish fry menu & drink specials

### SATURDAY PRIME RIB DINNER

12oz. or 16oz. slow-roasted prime rib dinner  
queen cut 38 | king cut 45

### SUNDAY BRUNCH BUFFET

all-you-can-eat breakfast and brunch buffet  
kids 15.95 | adults 24.95

## JOIN *the* VIP CLUB

Become a VIP Member and discover exclusive offers, new dining specials, exciting events, plus many more benefits!

Start earning points with today's visit toward rewards:

**1 POINT PER \$1 SPENT**  
**150 POINTS = ONE FREE STARTER**

Receive birthday rewards and other gifts throughout the year.



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Please notify us of any food allergies. Some items contain nuts.

 Vegetarian |  Gluten-Free

\*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness. Separate check requests available for parties of six or less. Parties of six or more will have an automatic 20% gratuity applied.