

STARTERS

RENARD'S DOOR COUNTY CHEESE CURDS

spotted cow beer batter / buttermilk ranch 14

OYSTERS ROCKEFELLER

creamy garlic spinach / tarragon hollandaise sauce 18

WISCONSIN SMOKED FISH DIP

house-smoked fish / flatbread 14

CALAMARI FRITTI

garlic aioli 17

SWEDISH MEATBALLS

house-made secret recipe meatballs /
swedish creamy gravy 16

FIRE GRILLED SHRIMP

tequila lime butter sauce / guacamole / pico de gallo
16

VEGAN FRITTI

tempura cauliflower & artichoke hearts /
vegan garlic emulsion 16

SOUPS

LOBSTER BISQUE

cup 8

BAKED FRENCH ONION

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

SOUP DU JOUR

chef's daily selection cup 7 | bowl 12

HANDHELDS

all handhelds are served with hand-cut fries or
house-made chips

STELLA BURGER

½lb. premium patty / neuske's bacon / white cheddar /
roasted onion confit / garlic aioli / brioche bun 18

PRIME RIB STEAK SANDWICH

shaved smoked prime rib / grilled onions /
boursin cheese / french bread 18

FRIED SCROD SANDWICH

scrod / spotted cow beer batter / tartar sauce /
lettuce / tomato / brioche bun 16

GREENS

add grilled chicken +6 | add grilled shrimp +8

CAESAR SALAD

crispy romaine / croutons / shaved parmesan /
house-made caesar dressing half 9 | full 16

WEDGE SALAD

baby iceberg / tomato / red onion / bacon /
bleu cheese crumbles / house-made bleu cheese dressing
half 10 | full 18

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.



< Scan the code to sign up and join the club.

From private dining in The Card Room for 40 to
weddings and signature events in the ballroom for
up to 225, make unforgettable memories in our 5
versatile event spaces at The Stella Hotel.

ENTREES

all entrees include choice of house salad or soup du jour | upgrade to baked french onion or lobster bisque +4

FROM THE BUTCHER BLOCK

NEW YORK STRIP

14oz. heritage black angus / mashed potatoes 54

CENTER CUT TENDERLOIN FILET

8oz. heritage black angus filet / mashed potatoes 54

RIBEYE

16oz. hand-cut heritage black angus / kosher sea salt / fresh ground pepper / mashed potatoes 58

LAMB SHANK

seasonal risotto / veal demi-glace 42

SATURDAY PRIME RIB SPECIAL

12oz. or 16oz. slow-roasted prime rib / au jus / horseradish cream / vegetable of the day
queen cut 38 | king cut 45

FROM THE SEA

LOBSTER RAVIOLI

lobster bisque sauce / butter poached lobster 40

GREAT LAKES WHITEFISH

pan-seared / lemon butter-herb sauce / fresh roasted vegetables 32

CAMPFIRE RAINBOW TROUT

open-fire roasted rainbow trout / citrus zest / roasted brussels sprouts / garlic & shallots 32

FRIDAY FISH FRY SPECIAL

12oz. wild caught north atlantic scrod fillet / spotted cow beer batter / tartar sauce / charred lemon / coleslaw / hand-cut fries 19

ENHANCEMENTS

CRUSTS

gorgozola crust 4
horseradish crust 4
parmesan garlic crust 4
fromage de chèvre 4

BUTTER

maitre d' butter 3

SAUCE

au poivre 4
béarnaise sauce 4

ADD-ONS

sautéed onions 4
sautéed mushrooms 4

1844 *specialty* CUTS

STEAK AU POIVRE

14oz. new york strip / green peppercorn cognac sauce / mashed potatoes 57

GOAT CHEESE CRUSTED FILET

8oz. heritage black angus filet / creamy fromage de chevre / balsamic glaze / seasonal risotto 57

HORSERADISH CRUSTED FILET

8oz. heritage black angus filet / horseradish / fresh herbs / mashed potatoes 57

GORGONZOLA CRUSTED FILET

8oz. heritage black angus filet / gorgonzola cheese / mashed potatoes 57

FROM THE LAND

CHICKEN PICATTA

pan-seared chicken breast / lemon-caper sauce / fettuccine 28

MIDWEST RAISED DUCK BREAST

pea puree / orange gastrique / roasted mirepoix 36

CAULIFLOWER STEAK

tri-color cauliflower / roasted tomato / pea puree 21

SIGNATURE SIDES FOR THE TABLE

MASHED POTATOES 9

SEASONAL RISOTTO 9

HAND-CUT FRIES 8

BRUSSELS SPROUTS 11

ROASTED CAULIFLOWER 9

GRILLED ASPARAGUS 11

SAUTÉED MUSHROOMS 11

GRILLED ONIONS 8

PETITE BAKED POTATO 8

 Vegan | Gluten Free Menu Available Upon Request

*Please notify us of any food allergies. 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.