

STARTERS

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

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

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 52

RIBEYE STEAK & FRITES*

16oz. heritage black angus / house-made truffle fries / cowboy butter 56

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 28

LOBSTER RAVIOLI

butternut squash velouté / pecorino romano / apple walnut salsa / fennel pollen / biscotti 36

BRAISED SHORT RIBS

sweet potato purée / winter harvest succotash / kentucky bourbon root beer demi / pomegranate salsa 43

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

FRIDAY FISH FRY

special fish fry menu & drink specials

SATURDAY PRIME RIB DINNER

12oz. or 16oz. slow-roasted prime rib dinner
queen cut 45 | king cut 54

SUNDAY BRUNCH BUFFET

all-you-can-eat breakfast and brunch buffet
kids 15.95 | adults 27.95

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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.