

THE SOUPS

FRENCH ONION SOUP AU GRATIN	\$8
SOUP OF THE DAY	\$7

THE APPETIZERS

RENARD'S DOOR COUNTY CHEESE CURDS (V) Tempura Beer Batter, Housemade Buttermilk Ranch	\$12
STELLA'S POPCORN (V) Seasoned with Parmesan, Garlic, Black Pepper, Salt, White Truffle	\$6
BAKED BRIE (V) Candied Walnuts, Housemade Cherry Marmalade, Crostini	\$14
BUTTERNUT SQUASH & CHORIZO FLATBREAD Goat Cheese, Apple Bacon Salsa, Fresh Arugula, Crème Fraîche	\$14
SHRIMP DE JONGHE Shrimp Baked En Casserole, Lemon, Garlic, Breadcrumbs	\$16
DUCK ARANCINI Duck Confit, Pickled Apricots, Mascarpone Cheese, Port Wine Gastrique	\$15
1844 DISCO FRIES Shaved Prime Rib, Hand-Cut Potatoes, Gruyere Cheese Sauce, Brown Gravy, Pickled Red Peppers	\$15

THE GREENS

ADD CHICKEN* +\$8 | ADD SHRIMP* +\$12

CAESAR SALAD Romaine, Garlic Croutons, Parmesan, Caesar Dressing	\$11
HOUSE SALAD (GF, VG) Mixed Greens, Shaved Carrots, Pickled Red Onions, Cherry Tomatoes, Balsamic Vinaigrette	\$8
ROASTED BEET SALAD (GF, V) Mixed Greens, Candied Walnuts, Goat Cheese, Dijon Vinaigrette	\$10
HEART OF WINTER SALAD (GF, VG) Fresh Kale, Quinoa, Dried Cranberries, Butternut Squash, Apples, Apple Cider Vinaigrette	\$12

THE BUNS

(INCLUDES A CHOICE OF ONE STELLA SIDE)

THE STELLA BURGER Three Cuts of Beef, Neuske's Pork Belly, White Cheddar, Onion Confit, Garlic Aioli, Brioche Bun	\$17
HALF-POUND CHEESEBURGER Three Cuts of Beef, Cheese, Lettuce, Tomato, Onion, Brioche Bun	\$14
STELLA'S FRIED CHICKEN SANDWICH 6oz. Buttermilk Fried Chicken Breast, Garlic Aioli, Pickles, Brioche Bun	\$12
CHEATIN' ON BEEF IMPOSSIBLE BURGER (VG) 8oz. Vegetarian Burger, Lettuce, Tomato, Onion, Stella Sauce, Brioche Bun	\$14
SCHNITZEL SANDWICH 8oz. Crispy Pork Cutlet, Mixed Greens, Lemon Caper Aioli, Brioche Bun	\$14

THE VEGETARIANS

ENTREES

CAULIFLOWER MASH (GF) Artichokes, Mushrooms, Oven-Dried Tomatoes, Goat Cheese, Balsamic Reduction, Fried Brussels Sprouts, White Truffle Oil	\$15
SMOKED PORTABELLA "STEAK" FRITES (VG) Smoked Portabella, Shoestring Frites, Vegan Truffle Aioli, Broken Pomegranate Vinaigrette	\$15
BUTTERNUT SQUASH PAPPARDELLE Wide Egg Pasta, Mushrooms, Creamy Butternut Squash	\$17

THE FISH & THE BIRD

ENTREES

PAN-ROASTED WALLEYE 8oz Fillet, Potato Pancake, Lemon Caper, Brown Butter	\$28
SCROD FRY 8oz. Fillet (Fried or Broiled), French Fries, Housemade Coleslaw, Tartar Sauce	\$18
PAN-ROASTED SALMON Potato Pancake, Sun-Dried Tomato Butter	\$27
CHICKEN ROULADE Spinach & Ricotta Stuffing, Hasselback Potatoes, Natural Jus	\$25
CHICKEN PARMESAN Roasted Tomato Ragout, Mozzarella, Capellini	\$20

THE MEAT

ENTREES

6OZ. FILET MIGNON (GF) Steak Butter, Your Choice of One Stella Side	\$42
8OZ. FLAT IRON STEAK (GF) Steak Butter, Your Choice of One Stella Side	\$35
10OZ. BONELESS GRILLED PORK CHOP (GF) Natural Gravy, Your Choice of One Stella Side	\$20
BRAISED BEEF SHORT RIBS (GF) Natural Gravy, Your Choice of One Stella Side	\$32

THE STELLA SIDES

FRENCH FRIES / STELLA FRIES - Whole Garlic Cloves, Rosemary, Basil, Parmesan Cheese +\$1
TWICE FRIED HASSELBACK POTATO / TWICE BAKED POTATO
GARLIC SMASHED YUKONS / VEGETABLE OF THE DAY
CAULIFLOWER MASH / SIDE CAESAR SALAD / SIDE HOUSE SALAD

THE SWEETS

LIMONCELLO CRÈME BRÛLÉE (GF, V) Housemade Limoncello, Fresh Custard, Caramelized Sugar Topping	\$9
SOFT BAKED COOKIE À LA MODE (V) Warm Chocolate Chip Cookie Topped with Vanilla Ice Cream	\$9
GRASSHOPPER MOUSSE PIE (V) Oreo Cookie Crust, Whipped Vanilla Mint Filling	\$9
VANILLA BEAN GOAT CHEESE CHEESECAKE (V) Butter Cookie Crust, Citrus, Caramel Sauce	\$9