

the 1844

TABLE
& MASH

STARTERS

RENARD'S DOOR COUNTY CHEESE CURDS (V) \$14.00

Fried in Spotted Cow Beer Batter served with House-made Buttermilk Ranch

STELLA'S SWEDISH MEATBALLS \$16.00

(5) Hand-Rolled Meat Balls with a Rich Swedish Cream Sauce served with Garlic Bread Points

FIRECRACKER SHRIMP (V) \$18.00

(5) Hand-Breaded Black Tiger Shrimp with a House-made Firecracker Glaze

POUTINE FRIES (GF) \$15.00

Hand-Cut Fries topped with Renard's Door County Cheese Curds, Green Onions, and House-made Poutine Sauce

SHRIMP COCKTAIL (GF) \$18.00

(5) Poached Colossal Shrimp served with Cocktail Sauce and Charred Lemon

SOUPS & GREENS

Add Grilled Chicken +\$6.00 or Grilled Shrimp +\$8.00 to Any Salad

FRENCH ONION SOUP \$11.00

House-made Beef Broth with Au Gratin, Caramelized Onions, and Gruyere Cheese

SOUP OF THE DAY \$7.00 CUP | \$12.00 BOWL

Chef's Selection of House-made Soup

GARDEN SALAD (V, GF) \$6.00 HALF | \$11.00 FULL

Mixed Field Greens with Heirloom Grape Tomatoes, Fire-Roasted Red Onions, Shaved Carrots, and Choice of Dressing

CLASSIC CAESAR SALAD \$9.00 HALF | \$16.00 FULL

Crisp Romaine Lettuce with Croutons, Shaved Parmesan, and House-made Caesar Dressing

THE 1844 WEDGE SALAD \$10.00 HALF | \$18.00 FULL

Iceberg Lettuce Wedge with Tomatoes, Red Onion, Bacon, Bleu Cheese Crumbles, and House-made Bleu Cheese Dressing

HANDHELDS

*All Handhelds are served with Housemade Chips *Substitute Sides for +\$4.00*

THE STELLA BURGER \$18.00

1/2lb. Burger with Neuske's Bacon, White Cheddar, Roasted Onion Confit, and Garlic Aioli on a Brioche Bun

1844 STEAK BURGER \$17.00

1/2lb. Burger with Cheese, Lettuce, Tomato, and Onion on a Brioche Bun

SOUTHERN CHICKEN SANDWICH \$17.00

Fried or Grilled All-White Meat Chicken Breast with Lettuce, Tomato, and Herbed Mayonnaise on a Brioche Bun

PRIME RIB STEAK SANDWICH \$18.00

Shaved Smoked Prime Rib with Boursin Cheese, Grilled Onions, and Lettuce on Garlic Bread

HOUSE FEATURES

*Choice of Dinner Salad or Soup of the Day | *No Substitutions on House Features*

BLACKENED CHICKEN \$28.00

Cajun Crusted Chicken Breast with Mashed Potatoes, Cajun Cream Sauce, and Crispy Onions Straws

SAUTÉED LAKE PERCH \$31.00

Lemon Pepper Crusted Sautéed Lake Perch with Menoir Sauce served with the Vegetable of the Day

NAGANO SALMON \$34.00

Teriyaki Glazed Salmon with Nagano Cream Sauce and Oriental Vegetables

CHICKEN PARMESAN \$29.00

Hand-Breaded Chicken with Roma Tomato Ragù, Whole Milk Mozzarella, and Capellini Pasta

BROCCOLI CHICKEN BUCATINI ALFREDO \$26.00

Bucatini Pasta with House-made Broccoli Alfredo Sauce and Grilled Chicken Breast

STEAKS

Choice of Dinner Salad or Soup of the Day | Add Sautéed Mushrooms or Caramelized Onions +\$2

NEW YORK STRIP STEAK (GF) \$45.00

12oz. Steak with House-made Maitre D'Hotel Butter served with the Vegetable of the Day

RIBEYE STEAK (GF) \$46.00

14oz. Steak with House-made Maitre D'Hotel Butter served with the Vegetable of the Day

FILET OF BEEF TENDERLOIN (GF) \$54.00

8oz. Filet with House-made Maitre D'Hotel Butter served with the Vegetable of the Day

SHAREABLE SIDES

HAND-CUT FRIES (V, GF) \$9.00

GARLIC MASHED POTATOES (V, GF) \$9.00

SMASHED POTATOES (V, GF) \$9.00

VEGETABLE OF THE DAY (V, GF) \$9.00

CRISPY BRUSSELS SPROUTS (V) \$11.00