

Thirst And Vine Specials



Starters

Fried Pickles: Kosher Dill Chips Dipped in a Fat Tire Beer Batter and Flash Fried with Sriracha Aioli **8**

Caribbean Carnitas: Slow-braised Pork Served on Three Warm Tortilla Sliders, Topped with Fried Corn Salsa, Sour Cream, and an Avocado Aioli **12**

Goats Cheese Terrine: Creamy Goats Cheese, Sun Dried Tomatoes, Pine Nuts, and Pesto. Served with Crackers and Fresh Bread **8**

Entrée Specials

Roasted Garlic and Chorizo Mac n' Cheese: Fucelli Noodles with Oven Roasted Cherry Tomatoes and Chorizo in a Roasted Garlic and Gruyere Sauce **11/13**

Gaucha Burger: A Grilled Sirloin Patty Stuffed with Grafton Smoked Cheddar and Grilled Jalapeños, Served with Frites and a Roasted Red Pepper Ketchup **13**

Pan Seared Walleye Filet: Served with Roasted Red Potatoes, Fried Green Beans with Cilantro Butter, and Veg Du Jour **22**

Rustic Rosemary Tartlet: Individual Sized Tartlet Filled with Herbed Olives, Artichoke Hearts, Young Mahon Cheese, and a Green Tomato Jam **10**

Chimichurri Steak: an 8oz Flank Steak, Marinated and Grilled, Served with Pomme Frites and our Veg Du Jour **19**

Sherry Chicken with Wild Mushroom: A Seared Chicken Breast Served Over Wild Rice, Finished with a Wild Mushroom and Sherry Reduction **18**

Braised Duck Quarters: Served with a Door County Cherry and Apple Demi-Glace over Herbed Mashed Potatoes and Veg Du Jour **22**

Roast Lamb Shank: Served with a Porcini Mushroom Demi-Glace, Creamy Polenta, and Veg Du Jour **25**

^Add Side Salad to Any Menu Item for \$3.00