



"Family owned + operated since 1989"

WE ARE
Open
Daily 12pm-8pm
12pm-9pm Fri + Sat

MAKE A
Reservation
519-733-6900
www.thegoosekitchenandbar.com

BOOK A
Room
519-733-3292

Start + Share

Aji Verde Wings 20.95

crispy roaster wings tossed in our citrusy aji verde finished with micro cilantro and shaved carrot

Artichokes Parmesan 19.95

cornflake encrusted in a lemon dill cream with green onion, shaved parmesan + fresh dill

Lake Erie Yellow Perch Tacos (2) 20.95

panko encrusted + flash fried, served in warm tortillas with Old Bay aioli, apple-Fresno chili slaw + micro cilantro

Autumn Tuna Tataki 22.95

maple seared yellowfin tuna served rare with roasted beets, pickled apple + onion, apple cider ponzu, maple cider aioli + sesame

Brussel Sprouts 13.95

choice of: **Kung Pao** with green onion, crushed peanut + sesame or **Caesar** with garlic dressing, bacon + parmesan

Blackened Beef Tip Poutine 23.95

spiced + seared beef tenderloin tips served on sweet + russet fries, topped with crumbled blue cheese, white cheddar curds + beef demi

Spinach, Artichoke + Jalapeno Dip 16.95

served warm with melted pepper-jack cheese + accompanied by warm tatin spiced pretzel bites

Soup + Salad

Fall Beet + Apple Power Cobb 21.95

mixed greens + roasted squash quinoa pilaf topped with smoked bacon, roasted beets, green apple, goat cheese, hard boiled egg, roasted walnuts + apple-balsamic vinaigrette

Caesar Salad 16.95

romaine lettuce tossed with crispy fried capers, garlic crouton, shaved parmesan cheese in our house made garlic dressing

House Salad 16.95

mixed greens, shaved carrot, cucumber, radish, cherry tomato and micro spouts served with our house made creamy honey-dill dressing

Add: Grilled or Crispy Chicken 8

Baked French Onion Soup 11.95

caramelized onions, beef jus + garlic crostini baked with provolone + cheddar cheeses, finished with fresh green + crispy fried onions

Onion Soup, Salad + Stick 20.95

small terrine of our baked onion soup, choice of house or caesar side salad + a parmesan bread stick

The Bar

The Big Jack 24.95

two 4oz ground chuck patties layered with caramelized onion, beer sauteed mushrooms, smoked bacon, Monterey Jack cheese + jack sauce on a sesame kaiser served with russet fries

The Spicy Jack 24.95

two 4oz ground chuck patties layered with caramelized onion, spicy banana peppers, smoked bacon, pepper-jack cheese + jack sauce on a sesame kaiser served with russet fries

Burger of the Month

*created monthly by our talented kitchen team. Ask your server for the delicious details!

Canadian Club Sandwich 24.95

grilled or crispy chicken layered with maple-pepper bacon, sliced green apple, cheddar cheese + our maple cider mayo on a warm naan served with russet fries

Oktoberfest Sausage 23.95

apple-cinnamon sausage served in a Vienna style roll, topped with caramelized onion-red pepper marmalade, grainy beer mustard + cider braised cabbage served with russet fries

Beer Battered Cod + Chips 25.95

craft beer battered Atlantic cod, crispy fried + served with caper-dill aioli, house made slaw, russet fries and fresh lemon

Mafalda Boscaiola 28.95

wild mushrooms + smoked bacon tossed with mafalda pasta in a rich garlic-parmesan + white wine cream, finished with micro greens + shaved parmesan

Add: Grilled Chicken 8 | Apple-Cinnamon Sausage 6

 Vegetarian

 Gluten Friendly Menu Item

 Can Be Prepared Gluten Friendly

The Kitchen after 5pm



Steak + Parmesan Frites

44.95

two 4oz beef tenderloin medallions grilled to your liking, served with brandied wild mushrooms + crispy roasted parmesan fingerling potatoes

Add: Beef Demi 3 | Blue cheese 4 | Whipped Béarnaise 3

Elk Meatloaf

38.95

ground elk + beef wrapped in smoked bacon served on brown butter mash, finished with red wine demi, caramelized onion-red pepper marmalade, crispy onions, roasted garlic-parmesan brussel sprouts



Fall Harvest Gnocchi

32.95

potato gnocchi tossed with roasted squash, brussel sprouts, poached pear, pickled cranberry + goat cheese in an apple cider cream with maple roasted walnuts + micro greens

Add: Apple-Cinnamon Sausage 6 | Grilled Chicken 8



Blackened Pickerel

36.95

blackened seared Lake Erie pickerel served abed roasted squash quinoa pilaf, accompanied by evening vegetable, aji verde + dressed micro greens

Hazelnut Chicken Piccata

36.95

chicken scallopini fall spice dusted + sauteed in an apple cider- Frangelico-butter sauce with toasted hazelnuts, brown butter mash + roasted squash

Sides

Fries

4.95

Sweet Potato Fries

7.45

Garlic Parmesan Fries

7.45

Side Standard Poutine

8.95

Side Brussel Sprouts

7.45

Side House Salad

7.45

Side Caesar Salad

7.45

Parmesan Bread Stick

2.95

Gluten Free Bun

2.95

Extra Dressing or Aioli

2.95

Side Gravy

2.95

Dessert & Coffee



Vanilla Crème Brûlée

11.95

vanilla bean, heavy cream + caramelized sugar

Cinnamon Sugar Doughnuts

8.95

warm doughnut holes with our feature dipping

Chocolate Brownie

11.95

double chocolate brownie with chocolate ganache + vanilla ice cream

Jack's Coffee

10.45

Kahlúa, Baileys, Frangelico, sugar rim, whipped cream

Spanish Coffee

10.45

Kahlúa, Brandy, sugar rim, whipped cream

Irish Coffee

10.45

Irish whiskey, sugar rim, whipped cream

Blueberry Tea

10.45

Grand Marnier, Disaronno, orange pekoe, orange

Espresso

3.95

Cappuccino

5.95

Latte

6.45

Happy Hour

Available Monday-Friday from 230-5pm

16oz Pints of Frank's Blonde Ale or Kingsville Light Eh! 6.45

6oz EPIC Wine 8.45

Well Spirits 6.45

Artichokes Parmesan 15.95

Cod tacos (2) 12.95

Brussel Sprouts 8.95

1lbs Aji Verde Wings 15.95

Spinach, Artichoke + Jalapeno Dip 14.95

Garlic Parmesan Fries 5.95