

Daily 12pm-9pm CLOSED Tuesday

WE ARE

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519-733-6900 www.thegoosekitchenandbar.com

MAKFA

BOOK A

Room

510_722_2202

Start + Share

Mushroom + Wagyu Gyoza

panko portobello + Wagyu stuffed dumplings with sesame chili ponzu, green onion + radish

Artichokes Parmesan

18

19

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

Panko Perch Tacos

18

served in warm flour tortillas topped with sweet chili aioli, apple slaw, toasted sesame + micro sprouts

Peruvian Wings

19

served naked tossed in aji verde marinade made with fresh lime juice, parmesan, cilantro, chili + parsley

Kung Pao Brussel Sprouts

14

crispy fried and tossed in a sweet + sour sesame kung pao sauce finished with green onion and cashew

Filthy Fries

14

fries tossed in chopped garlic + parmesan then topped with a blue + goat cheese mornay, bacon + crumbled blue cheese

Spring Bruschetta

16

lemon whipped feta, asparagus, roasted tomato + giardiniera relish, fresh basil on grilled scallion sour dough

Swimmers

Lake Erie Yellow Perch

30

1/3lb panko encrusted yellow perch, flash fried + served with cider slaw, our house made caper-dill aioli, fries + fresh lemon

Weekly Fish + Chips

25

ask you server for details

Soup + Salad

Four Onion + Ale Soup

12

a rich salty sweet broth baked with a garlic parmesan crouton, gruyere cheese, crispy onions + scallion

Soup, Salad + Stick

19

choice of house or caesar salad, day soup or four onion + parmesan bread stick

Deli Cobb Salad

22

mixed greens, feta, roasted tomato, asparagus + giardiniera relish, cured meat, pickled egg, garlic crouton with a sundried tomato pesto vinaigrette

Strawberry + Quinoa Salad

20

mixed greens tossed with chilled quinoa, red onion, fresh berries, crumbled goat cheese + almonds in a strawberry + white balsamic dressing

Caesar Salad

16

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

House Salad

16

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

Add: Grilled or Crispy Chicken

7

Mains

Wild Mushroom Gnocchi

25

potato dumplings tossed in a rich parmesan, blue + goat cheese sauce topped with sauteed wild mushrooms, shaved parmesan + parmesan bread stick

Add: Grilled chicken

7

Kahlua-Cashew Aztec Stir Fry 22

carrots, red onion, peppers, green beans + bok choy stir fried in a sweet + spicy Kahlua, caramel sauce, finished with green onion + crushed cashew abed sticky rice

Add: Grilled chicken

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The Original Jack Burger

24

1/2lb ground chuck layered with caramelized onion, mushrooms, smoked bacon, Monterey jack cheese, tangy Jack sauce served on a sesame bun with fries

The Spicy Jack Burger

24

1/2lb ground chuck layered with caramelized onion, spicy peppers, smoked bacon, Monterey jack cheese, tangy Jack sauce served on a sesame bun with fries

Jack's Weekly Feature Burger

ask your server for details

Canadian Club Sandwich

23

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

Beef Brisket Sandwich

25

Slow roasted beef brisket layered with caramelized onions + gruyere cheese on a warm hoagie with horseradish aioli, beef jus and fries

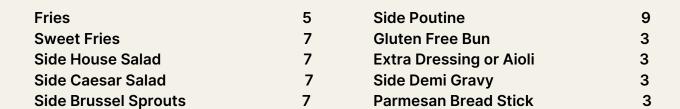
Sub: Crispy portobello

22

Entrees After 5pm

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Steak Hollandaise two 4oz beef tenderloin medallions served abed garlic mash potato + accompanied by hot honey green beans, crispy onion tanglers + chipotle hollandaise	42	Tajin Seared Salmon 6oz salmon fillet seasoned, seared + baked, served on sticky rice with citrusy aji verde, hot honey green beans + micro sprouts	34
Pork Ribs + Mac ½ rack of ribs slow roasted + tossed in our whiskey BBQ, served abed cavatapi noodles,toss in a rich beer, jalapeno + cheddar fondue finished crispy corn chip crumb + green onions		Spring Smothered Chicken panko + cornflake encrusted chicken schnitzel layered with asparagus, roasted tomato + giardini relish, provolone cheese + cured meat, finished with a sundried tomato cream on garlic mash	32 iera





Available Friday + Saturday 5pm-9pm Sunday 12-9pm

All pizza's are 12-14 inch hand tossed crusts

Bee's Knees mozzarella, provolone, goat + blue cheeses finish with hot honey + cracked pepper	28 ed	Build Your Own Ple Sauce: tomato, garlic-parmesan butter, sundried	20
Magic Mushroom sundried tomato oil, roasted wild mushrooms, mozzarella, dressed arugula + reduced balsamic	28	tomato pesto Cheese: mozzarella, provolone. goat cheese, blue cheese Meat: bacon, pepperoni, pulled chicken Veggies: wild mushrooms, red onion, spicy peppers,	4 4 2
The Farmer's Daughter tomato sauce, pulled chicken, bacon, pepperoni, mozzarella, goat cheese + whiskey BBQ	28	artichoke, black olive	

12

Vanilla Creme Brulee

vanilla bean + caramelized sugar

Cinnamon Sugar Doughnuts 8 warm doughnut holes with our feature dipping

Chocolate Chevre Brownie 10
double chocolate brownie with tangy goat cheese, chocolate ganache and vanilla ice cream

Digenr Coffee

Goose Coffee (2.5oz) 14
Kahlua, Baileys, Frangelico, sugar rim, whipped cream

Spanish Coffee (2.5oz) 14
Kahlua, Brandy, sugar rim, whipped cream

Irish Coffee (2.5oz) 14
Kahlua, Jameson, sugar rim, whipped cream

Cafe Amore (2.5oz) 14
Amaretto, Brandy, sugar rim, whipped cream