



WE ARE
Open
Daily 12pm-9pm
CLOSED Tuesday

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

BOOK A
Room
519-733-6900

Start + Share

- Chicken Bahn Mi Sliders

18

crispy chicken cutlet layered with Thai spicy aioli, sriracha, pickled carrot + cucumber sesame slaw
- Artichokes Parmesan

18

cornflake encrusted served in a lemon dill cream with green onion, shaved parmesan, fresh dill and lemon
- Beer Battered Cod Tacos

18

served in a warm flour tortilla topped with old bay aioli, hot sauce + a cucumber, cantaloupe + mint salsa
- Wings

19

1lb served naked + tossed, choose from our house made blueberry-cayenne hot sauce , avocado-poblano or Thai peanut sauce
- Kung Pao Brussel Sprouts

14

crispy fried and tossed in a sweet + sour sesame kung pao sauce finished with green onion and cashew
- Brisket + Mixed Pickle Poutine

17

house fries layered with roasted beef brisket, escabeche, white cheddar curds + beef gravy
- Blueberry Toast

16

warm sour dough served with lemon whipped goat cheese, hot honey + blueberry jam

Mains

- Wild Mushroom Gnocchi

25

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

Add: Grilled chicken

7
- Kahlua-Cashew Aztec Stir Fry

22

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

Add: Grilled chicken

7

Soup + Salad

- Four Onion + Ale Soup

12

a rich salty sweet broth baked with a garlic parmesan crouton, gruyere cheese, crispy onions + scallion
- Thai Peanut Noodle Salad

20

long noodles tossed with carrot, bell peppers, green onion, red cabbage, red skin peanuts, fresh mint + daikon sprouts in a Thai style peanut sauce
- Sante Fe Cobb Salad

22

romaine, roasted corn, black beans, bacon, cherry tomato, crispy tortilla + jalapeno pickled egg, crumbled goat cheese + an avocado-poblano ranch dressing
- Caesar Salad

16

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

16

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

Add: Grilled or Crispy Chicken

7
- Soup, Salad + Stick

20

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

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 and fresh lemon
- Weekly Fish + Chips

25

ask you server for details



Classics

- 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
- 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

- Nashville Chicken Wrap

23

crispy chicken, shredded lettuce, hot sauce, mixed pickle relish, jack cheese in a flour tortilla
- 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
- Beef Brisket Sandwich

25

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

Entrees After 5pm

Steak Hollandaise	39	Tajin Seared Salmon	34
two 4oz beef tenderloin medallions served abed garlic mash potato + accompanied by chipotle hollandaise + seasonal vegetable		6oz salmon fillet seasoned, seared and baked, served on sticky rice with avocado-poblano aioli, escabeche relish + seasonal vegetable	
Tomato Pesto Chicken Linguine	28	Summer Seafood Boil	42
linguine tossed with roasted tomato, black + green olive, fresh basil in a sundried tomato + basil oil with grilled chicken + shaved parmesan		seared halibut, mussels, shrimp, sweet corn, new potatoes, steamed in a garlic butter + beer, served with old bay aioli	

Sides

Fries	5	Side Poutine	9
Sweet Fries	7	Gluten Free Bun	3
Side House Salad	7	Extra Dressing or Aioli	3
Side Caesar Salad	7	Side Demi Gravy	3
Side Brussel Sprouts	7	Parmesan Bread Stick	3



Pie in the Sky Pizza

Available Friday-Sunday 5pm-9pm
All pizza's are hand tossed 12-14 inch diameter

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

Dessert

Vanilla Creme Brulee	12
vanilla bean, heavy cream + caramelized sugar	
Cinnamon Sugar Doughnuts	8
warm doughnut holes with our feature dipping	
Chocolate Chevre Brownie	10
double chocolate brownie with a tangy goat cheese, chocolate ganache and vanilla ice cream	

Liqueur Coffee

Jack's Coffee	14
Kahlua, Baileys, Frangelico, sugar rim, whipped cream	
Spanish Coffee	14
Kahlua, Brandy, sugar rim, whipped cream	
Irish Coffee	14
Kahlua, Brandy, sugar rim, whipped cream	