

Daily 12pm-9pm CLOSED Tuesday

WE ARE

Reservation

Room

519-733-6900 www.thegoosekitchenandbar.com 519-733-3292

Fart + Thave

Lamb Sliders 18

3 Ewe Dell Farms lamb sliders, mint chimichurri, pickled onion + blue cheese on brioche

Artichokes Parmesan 18

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

Beer Battered Cod Tacos 18

served in a warm flour tortilla topped with old bay aioli, hot sauce + apple-Fresno chili slaw

Hot Honey Wings 19

1lb served naked + tossed in hot honey + finished with crushed peanut

Brussel Sprouts 14

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

Fall Poutine 18

house fries layered with shaved turkey, white cheddar curds, savoury bread pudding, poultry gravy + apple-cranberry chutney

Mains

Butternut Squash Ravioli 25

roasted squash, bacon, crispy sage in a Frangelico cream sauce with fresh parmesan + toasted hazelnuts

Add: Grilled or Crispy Chicken 7
Hazelnut Pork Schnitzel 7

Coconut Curry 25

carrots, red onion, bell peppers, green beans, roasted cauliflower, squash, coconut milk, toasted pepitas, sticky rice, micro greens

Add: Grilled or Crispy Chicken 7

Soup + Solad

Four Onion + Ale Soup

12

four onion broth baked with a garlic parmesan crouton, gruyere cheese, crispy onions + scallion

White Chili 10

ground turkey, Fresno chili, white beans, corn, sweet onion, tomatillo + bell pepper topped with tortilla, avocado-poblano crema + daikon sprout

Fall Fattoush Salad 18

mixed greens tossed in a sumac vinaigrette with tomato, cucumber, mint, radish, parsley, red onion, roasted squash, crispy naan abed garlic hummus

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

Add: Grilled or Crispy Chicken 7

Soup, Salad + Stick 20

choice of soup or chili, 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



The Original Jack Burger 24

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

Oktoberfest Schnitzel Sandwich

n, beer

Hazelnut pork schnitzel, maple bacon, beer mustard, gruyere, apple-Fresno chili slaw, pretzel bun

Canadian Club Sandwich

23

23

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

Hot Turkey Grilled Cheese

23

grilled scallion sour dough, brie + cheddar cheese, topped with roasted turkey, gravy + apple-cranberry chutney

Entrees After 5pm

Steak Béarnaise	39	Baked Halibut	32
two 4oz beef tenderloin medallions served abed		seared + baked with a pepita-arugula pesto served	
garlic mash notate, accompanied by pink		ahad roastad squash numpkin-white chaddar risotto	

30

garlic mash potato, accompanied by pink peppercorn béarnaise + hot honey beans

abed roasted squash, pumpkin-white cheddar risotto with a maple beurre blanc

Fall Turkey Dinner

roasted turkey abed garlic mash, savoury bread pudding, apple-cranberry chutney, gravy + hot honey beans Moroccan Lamb Ragu

29

rigatoni tossed in a rich Moroccan spiced lamb + chorizo ragu, finished with fresh mint chimichurri + yogurt

Sides

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



Available Friday-Sunday 5pm-9pm

All pizzas 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, garlic-caramelized onion olive oil	
Pierogi Pie	28	Cheese: mozzarella, provolone, goat cheese, blue	4 e cheese
garlic + caramelized onion oil, shaved potat bacon, goat cheese finished with sour crea	7.7.4	Meat: bacon, pepperoni, pulled chicken	4
green onion		Veggies: wild mushrooms, red onion, spicy pickle	d peppers,
Spicy Lambza	28	artichok <mark>e, olive</mark>	

Dessert

red onion, provolone-mozz blend

Vanilla Creme Brulee 12

vanilla bean, heavy cream + caramelized sugar

mint chimichurri, ground lamb, spicy peppers,

Cinnamon Sugar Doughnuts 8

warm doughnut holes with our feature dipping

Pumpkin Butter Tart 8

served warm with vanilla ice cream + salted caramel

Chocolate Chevre Brownie 10

double chocolate brownie with a tangy goat cheese, chocolate ganache and vanilla ice cream

Digenr Coffee

Jack's Coffee 14

Kahlua, Baileys, Frangelico, sugar rim, whipped cream

Spanish Coffee 14

Kahlua, Brandy, sugar rim, whipped cream

Irish Coffee 14

Irish whiskey, sugar rim, whipped cream