



WE ARE  
*Open*  
Daily 12pm-8pm  
12pm-10pm Fri + Sat  
CLOSED Tuesday

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

BOOK A  
*Room*  
519-733-3292

## Start + Share

- Mushroom Brie Sliders (2)** 18  
ground chuck sliders layered with balsamic grilled portobello mushroom, brie cheese, grainy beer mustard, dressed arugula on brioche
- Artichokes Parmesan** 18  
cornflake encrusted in a lemon dill cream with green onion, shaved parmesan + fresh dill
- Perch Tacos (3)** 24  
served in a warm flour tortilla topped with avocado-poblano crema + apple-Fresno chili slaw
- Wings** 20  
1lb served naked with your choice of **Whisky BBQ** or cilantro, lime + jalapeno **Aji Verde sauce**
- Brussel Sprouts** 14  
choice of: **Kung Pao** with green onion, crushed peanut + sesame or **Caesar** with garlic dressing, bacon + parmesan
- Pretzel Charcuterie** 28  
warm jumbo pretzel, cured meats, cheese, beer mustard, pickling, red pepper jelly, fruit
- Firecracker Calamari** 19  
lightly dusted, pickled peppers, sesame, sweet chili-tahini dipping, daikon radish sprouts

## Mains

- Four Cheese + Bacon Ravioli** 25  
smoked mozzarella ravioli, arugula + bacon tossed in a goat, blue + parmesan cream, served with garlic parmesan bread stick  
**Add:** Grilled Chicken 7
- Vegetable Fried Rice Bowl** 25  
carrots, bell peppers, portobello mushroom, red cabbage, broccoli, peanuts, rice, green onion, sesame, kung pao, chili crisp, sunny egg  
**Add:** Sichuan BBQ brisket or chicken 7
- Four Onion Meatloaf** 28  
beef + lamb meatloaf baked with swiss + cheddar cheeses, served abed garlic mash with crispy onion, beef + onion demi + daikon radish sprouts

## Soup + Salad

- Four Onion + Ale Soup** 12  
four onion broth baked with a garlic parmesan crouton, swiss + cheddar cheese, crispy onions + scallion
- Broccoli + Smoked Cheddar Soup** 10  
broccoli, sweet onion, potato + smoked cheddar finished with a crispy onion gremolata
- South Western Chop Salad** 18  
chopped romaine, tomato, pickled onion, black beans, sweet corn, smoked bacon, crumbled blue cheese, crispy tortilla + 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  
**Add:** Grilled or Crispy Chicken 7
- Soup, Salad + Stick** 20  
choice of 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, 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

- The Black + Blue Patty Melt** 24  
1/2lb ground chuck, blacken seasoned, layered with smoked bacon, caramelized + crispy onions, blue cheese, swiss, red pepper jelly + grainy mustard on grilled marble rye
- Beef Brisket Dip** 25  
slow roasted brisket, red pepper jelly, horseradish aioli, crispy onions + swiss on a crusty roll with beef demi dipping
- Canadian Club Sandwich** 24  
grilled or crispy chicken layered with maple-pepper smoked bacon, sliced green apple, cheddar + maple cider mayo on a warm naan



# Entrees After 5pm

<b>Steak Frites</b>	<b>39</b>	<b>Blackened Halibut</b>	<b>34</b>
two 4oz beef tenderloin medallions with crispy wedge cut fries, evening vegetable + garlic toum		blacken seared, served abed hoppin' Juan black bean, bacon, bell pepper rice pilaf, aji verde + micro greens	
<b>Add:</b> 3 jumbo butter poached shrimp	<b>7</b>		
<b>Chicken Picatta</b>	<b>32</b>	<b>Fisherman's Pie</b>	<b>38</b>
dusted chicken scallopine pan seared with garlic, parsley, lemon-caper cream + served abed garlic whipped potato + evening vegetable		jumbo shrimp, scallops, halibut + crab baked in a lemon-herb cream with sweet corn, peas, garlic whipped potato + crispy phyllo pastry	

## Sides

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



## Neopolitan Flatbreads

Available Friday+ Saturday 5pm-9pm

All flatbreads are 9oz hand stretched + oval shaped

<b>The Spaniard 26</b>
caramelized onion, roasted tomato, prosciutto, goat cheese
<b>The Canadian 26</b>
tomato sauce, bacon, pepperoni, mushroom, mozzarella
<b>The Italian 26</b>
tomato sauce, arugula, artichoke, prosciutto, mozzarella
<b>The Argentinian 28</b>
Aji verde, red onion, slow roasted brisket, mozzarella

## Dessert

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

## Liqueur Coffee

<b>Jack's Coffee</b>	<b>14</b>
Kahlua, Baileys, Frangelico, sugar rim, whipped cream	
<b>Spanish Coffee</b>	<b>14</b>
Kahlua, Brandy, sugar rim, whipped cream	
<b>Irish Coffee</b>	<b>14</b>
Irish whiskey, sugar rim, whipped cream	