



"Family owned + operated since 1989"

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

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

BOOK A  
**Room**  
519-733-3292

## Start + Share

-  **Crispy Cauliflower Bites** 18.45  
dusted + flash fried with spicy banana peppers, finished with hot honey drizzle, garlic aioli dipping + fresh daikon sprouts
-  **Artichokes Parmesan** 19.95  
cornflake encrusted in a lemon dill cream with green onion, shaved parmesan + fresh dill
- Halibut Tacos (3)** 23.95  
crispy beer battered in a warm flour tortilla topped with avocado- poblano crema + apple-Fresno chili slaw
- Warm Pub Cheese** 18.95  
rosemary-sea salt waffle fries + pretzel bites served with our warm house made cheddar horseradish pub cheese with onion + red pepper jam
-  **Brussel Sprouts** 13.95  
choice of: **Kung Pao** with green onion, crushed peanut + sesame or **Caesar** with garlic dressing, bacon + parmesan
-  **Blackened Seared Beef Tips** 23.95  
spiced + seared, served on a crispy fried panko encrusted portobello with lemon whipped ricotta + daikon radish sprouts

## Soup + Salad

-  **Beetroot Power Cobb Salad** 21.95  
romaine + arugula, tomato, smoked bacon, goat cheese, hard boiled egg, green onion, beetroot quinoa pilaf + avocado-poblano ranch dressing
-  **Caesar Salad** 14.95  
romaine lettuce tossed with crispy fried capers, garlic crouton, shaved parmesan cheese in our house made garlic dressing
-  **House Salad** 14.95  
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** 8
-  **Baked French Onion Soup** 11.95  
caramelized onions, beef jus + garlic croustini baked with provolone + cheddar cheeses, finished with fresh green + crispy fried onions.
- Onion Soup, Salad + Stick** 19.95  
small terrine of our baked onion soup, choice of house or caesar side salad + a parmesan bread stick

## Handhelds

-  **The Jack Burger** 23.95  
1/2lb ground chuck layered with caramelized onion, mushrooms, smoked bacon, monterey jack cheese, Jack sauce served on a sesame bun  
**"Make it Spicy?" substitute spicy peppers + pepper jack cheese for mushrooms + jack**
- Pesto Chicken Wrap** 23.95  
grilled or crispy chicken layered with garlic-basil pesto, roasted tomato, dressed arugula, goat cheese + garlic mayo in a flour tortilla
-  **Canadian Club Sandwich** 23.95  
grilled or crispy chicken layered with maple-pepper bacon, sliced green apple, cheddar cheese + our maple cider mayo on a warm naan
- Philly Roasted Pork Dip** 23.95  
slow roasted pulled pork, cheddar-horseradish pub cheese, crispy onions + provolone on a crusty roll with beef + pork demi dipping

## Weekly Features

\*ask your server for details

- Burger of the Week** 24.95
- Weekly Fish & Chip** 24.95

## Swimmers

-  **Lake Erie Fish Fry**  
panko crusted, flash fried + served with caper-dill aioli, house slaw, fries + fresh lemon
- Lake Erie Yellow Perch** 37.95
- Lake Erie Pickerel** 32.95
- Perch + Pickerel** 34.95

## Mains

-  **Cucina Povera Gnocchi** 28.95  
light potato gnocchi tossed in a fresh basil + garlic pesto cream with oven roasted tomato, arugula, lemon whipped ricotta + shaved parmesan
- Add: Grilled or Crispy Chicken** 8
- Southern Fried Chicken** 31.95  
southern fried wings + strips with hot honey drizzle, waffle fries + house slaw

## Entrées After 5pm

 <b>Steak Choron</b> <b>44.95</b>	<b>Spicy Pork Mac + Cheese</b> <b>32.95</b>
two 4oz beef tenderloin medallions served abed a crispy panko portobello mushroom with garlic mash, roasted tomato choron sauce + evening vegetable	cavatappi tossed in a pepper jack + cheddar cream with Mexican chorizo, pulled pork, Fresno chili, cilantro, green onion + chicharron crumb
 <b>Smothered Chicken</b> <b>36.45</b>	 <b>Pistachio Crusted Halibut</b> <b>37.95</b>
crispy chicken layered with roasted asparagus, balsamic portobello + whipped lemon ricotta + melted provolone, served abed garlic mash + evening vegetable	6oz halibut filet seared + baked with a caramelized onion-red pepper + pistachio crumb, abed beetroot quinoa pilaf, dressed micro greens + evening vegetable

## Sides

<b>Fries</b> <b>4.95</b>	<b>Side House Salad</b> <b>7.45</b>
<b>Sweet Potato Fries</b> <b>7.45</b>	<b>Side Caesar Salad</b> <b>7.45</b>
<b>Waffle Fries</b> <b>7.45</b>	<b>Parmesan Bread Stick</b> <b>2.95</b>
<b>Garlic Parmesan Fries</b> <b>7.45</b>	<b>Gluten Free Bun</b> <b>2.95</b>
<b>Side Standard Poutine</b> <b>8.95</b>	<b>Extra Dressing or Aioli</b> <b>2.95</b>
<b>Side Brussel Sprouts</b> <b>7.45</b>	<b>Side Gravy</b> <b>2.95</b>

## Dessert & Coffee

  <b>Vanilla Crème Brûlée</b> <b>11.95</b>	<b>Jack's Coffee</b> <b>10.45</b>
vanilla bean, heavy cream + caramelized sugar	Kahlua, Baileys, Frangelico, sugar rim, whipped cream
<b>Basque Cheesecake</b> <b>13.95</b>	<b>Spanish Coffee</b> <b>10.45</b>
cream cheese, lemon curd	Kahlua, Brandy, sugar rim, whipped cream
<b>Cinnamon Sugar Doughnuts</b> <b>7.95</b>	<b>Irish Coffee</b> <b>10.45</b>
warm doughnut holes with our feature dipping	Irish whiskey, sugar rim, whipped cream
 <b>Chocolate Chèvre Brownie</b> <b>11.95</b>	<b>Blueberry Tea</b> <b>10.45</b>
double chocolate brownie with tangy goat cheese, chocolate ganache + vanilla ice cream	Grand Marnier, Disaronno, orange pekoe, orange
<b>Dessert Sample Board</b> <b>29.95</b>	<b>Espresso</b> <b>3.95</b>
vanilla crème brûlée, cinnamon doughnuts, basque cheesecake + chocolate chèvre brownie	<b>Cappuccino</b> <b>5.95</b>
	<b>Latte</b> <b>6.45</b>

## Happy Hour

Available Monday-Friday from 230-430pm, Friday + Saturday 830-10pm

16oz Pints of Frank's Blonde Ale	6.45
6oz EPIC Wine	8.45
Well Spirits	6.45
Artichokes Parmesan (5)	12.95
Cod tacos (2)	12.95
Brussel Sprouts	8.95
6 Wings with Hot Honey or Whisky BBQ	12.95
Warm Pub Cheese with Pretzels + Waffle Fries	10.95
Garlic Parmesan Fries	5.95