



"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

CHICKcutterie Board 31.95
Cajun dusted wings, chicken tenders, waffle fries, pretzel bites, crudites, pickles, BBQ, hot honey mustard + avocado-poblano ranch dipping

 **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


 **Irish Nachos** 21.95
waffle fries topped with a cheddar + pepper jack cheese sauce, BBQ pulled pork, sour cream + green onion


 **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 crostini 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-pepper jack sauce, 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

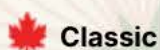
 **Lake Erie Fish Fry**
panko crusted, flash fried + served with caper-dill aioli, house slaw, fries + fresh lemon
Lake Erie Yellow Perch 37.95
Lake Erie Pickerel 32.95
Perch + Pickerel 34.95

Pastas

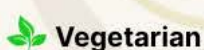
 **Cucina Povera Gnocchi** 28.95
light potato gnocchi tossed in a fresh basil + garlic pesto cream with oven roasted tomato, arugula, lemon whipped ricotta + shaved parmesan

Add: Grilled or Crispy Chicken 8

Spicy Pork Mac + Cheese 32.95
cavatappi tossed in a pepper jack + cheddar cream with Mexican chorizo, pulled pork, Fresno chili, cilantro, green onion + chicharron crumb



Classic



Vegetarian



Gluten Friendly Menu Item



Can Be Prepared Gluten Friendly

Entrées After 5pm

<p> Steak Béarnaise 44.95 two 4oz beef tenderloin medallions served abed a crispy panko portobello mushroom with garlic mash, lemon tarragon bearnaise + evening vegetable</p> <p> Smothered Chicken 36.45 crispy chicken layered with roasted asparagus, balsamic portobello + whipped lemon ricotta + melted provolone, served abed garlic mash + evening vegetable</p>	<p> Pistachio Crusted Halibut 37.95 6oz halibut filet seared + baked with a caramelized onion-red pepper + pistachio crumb, abed beetroot quinoa pilaf, dressed micro greens + evening vegetable</p> <p>Weekly Dinner Feature Created Weekly by our talented Kitchen Team. Ask your server for the delicious details!!</p>
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Sides

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

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

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

16oz Pints of Frank's Blonde Ale or Kingsville Light Eh!	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 Cajun dry rub or Whisky BBQ	12.95
Pretzels + Waffle Fries with cheddar-pepper jack sauce	10.95
Garlic Parmesan Fries	5.95