



"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

Chimichurri Wings 20.95

crispy roaster wings tossed in our house made chimichurri aioli, micro greens + lime

Artichokes Parmesan 19.95

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

Cod Tacos (3) 20.95

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 our pepper jack cheese fondue, 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

Pretzel Bites 12.95

served warm with charred rosemary salt + our pepper jack cheese fondue

Soup + Salad

Beetroot Power Cobb Salad 21.95

romaine + arugula, tomato, bacon, goat cheese, roasted beet, 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 20.95

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, pepper jack cheese fondue, 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 Pickerel 28.95

panko crusted, flash fried + served with caper-dill aioli, house slaw, fries + fresh lemon

Panko Pickerel Sandwich 27.95

panko encrusted + old bay seasoned pickerel fillet layered with shredded lettuce, garlic aioli, tomato + dill pickle on a sesame kaiser

Pastas

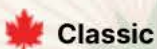
Cucina Povera Gnocchi 28.95

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

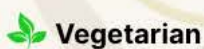
Add: Grilled or Crispy Chicken 8

Shrimp + Chorizo Mafalda 32.95

mafalda tossed in a fresh tomato-chorizo ragu with garlic shrimp, zucchini + crumbled goat cheese



Classic



Vegetarian



Gluten Friendly Menu Item



Can Be Prepared Gluten Friendly

Entrées After 5pm



Steak Béarnaise

44.95

two 4oz beef tenderloin medallions served abed a crispy panko portobello mushroom with garlic mash, lemon tarragon Béarnaise + evening vegetable



Blackened Pickerel

35.95

spice rubbed + pan seared Lake Erie pickerel, served abed beetroot quinoa pilaf with chimichurri aioli, dressed micro greens + evening vegetable



Smothered Ratatouille Chicken

36.45

crispy chicken layered with roasted zucchini, onion, tomato, bell pepper, eggplant, whipped lemon ricotta, provolone, served with garlic mash + evening vegetable

Weekly Dinner Feature

Curated weekly by our talented Kitchen Team.
Ask your server for the delicious details!

Sides

Fries

4.95

Sweet Potato Fries

7.45

Waffle Fries

7.45

Garlic Parmesan Fries

7.45

Side Standard Poutine

8.95

Side Brussel Sprouts

7.45

Side House Salad

7.45

Side Caesar Salad

7.45

Parmesan Bread Stick

2.95

Gluten Free Bun

2.95

Extra Dressing or Aioli

2.95

Side Gravy

2.95

Dessert & Coffee



Vanilla Crème Brûlée

11.95

vanilla bean, heavy cream + caramelized sugar

Cinnamon Sugar Doughnuts

8.95

warm doughnut holes with our feature dipping



Chocolate Brownie

11.95

double chocolate brownie with chocolate ganache + vanilla ice cream

Jack's Coffee

10.45

Kahlua, Baileys, Frangelico, sugar rim, whipped cream

Spanish Coffee

10.45

Kahlua, Brandy, sugar rim, whipped cream

Irish Coffee

10.45

Irish whiskey, sugar rim, whipped cream

Blueberry Tea

10.45

Grand Marnier, Disaronno, orange pekoe, orange

Espresso

3.95

Cappuccino

5.95

Latte

6.45

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 pepper jack fondue 10.95

Garlic Parmesan Fries 5.95