

THE GOOSE



Starters & Shares

French Onion Soup
Homemade Beef Stock/Caramelized Onions/
French Bread/ Swiss Cheese 11.95

Lobster Bisque
Hand Picked Lobster Meat/ Cream/ Sherry/ Tomato 13.95

House Beef Chili GF
Scallions/Sour Cream/Cheddar & Corn Chips 12.95

Goose Nachos GF
Corn Chips/ Chili/ Sour Cream/ Jack & Cheddar Cheese/
Pico De Gallo/ Scallions/ Lettuce/ Jalapenos/ Guacamole 17.95

Crispy Calamari
Chipotle Aioli & Spicy Tomato Sauce 16.95
Add Fried Cherry Peppers 1.95

Chicken Dumplings (Steamed or Fried)
Spicy Peanut Sauce & Chili Glaze 13.95

Jumbo Pretzel Sticks
Cheddar Cheese Sauce & Honey Mustard 13.95

Ahi Tuna Tower
Diced Raw Ahi Tuna/ Crispy Rice/ Mashed Avocado/
Fresh Mango/ Shishito Peppers/ Sriracha Aioli/ Soy Sauce 22.95

Honey Whipped Ricotta GF Crostini Available +2
Prosciutto/Fresh Peach/Balsamic/ EVOO/ Basil/ Pistachio Crostini 17.95

Zucchini Chips
Parmesan & Pomodoro Sauce 13.95

Vegetable Spring Rolls V
Shaved Veggies & Sweet Chili Sauce 12.95

Chips, Fresh Salsa & Guacamole GF
Warm Corn Chips 15.95

Classic Wings or Boneless Chicken Bites
Choice of Buffalo, BBQ, Mango Habanero or Teriyaki
with Blue Cheese or House Ranch Dressing 15.95

Maple Sriracha Brussel Sprouts GF
With Crispy Bacon 14.95

Grilled Octopus GF
Roasted Mini Potatoes/ Lemon Aioli/ Microgreens 22.95

Goose Sliders (3)
Lobster (Warm) Drawn Butter/ Lemon/ Brioche Roll 27.95
Cheeseburger - Angus Beef/ Cheddar/ Pickle/ Brioche Roll 18.95
Crispy Chicken - Spicy Chicken/ Mayo/ Coleslaw/ Pickles/ Brioche Roll 18.95

Greens

Baby Romaine Caesar
Crispy & Shaved Parmesan/Croutons & House Caesar Dressing 16.95

Goose Cobb GF
Romaine/ Avocado/ Applewood Bacon/ Hard Boiled Egg/ Tomato/
Gorgonzola & Honey-Balsamic Vinaigrette 16.95

Farmer's Salad GF
Kale/ Brussels Sprouts/ Organic Quinoa/ Sunflower Seeds/
Pecans/ Goat Cheese & Caper Vinaigrette 16.95

Burrata Salad GF
Arugula/ Heirloom Tomatoes/ Grilled Peach/ Fresh Basil
Balsamic Glaze & Herbed EVOO 17.95

Arugula & Pear Salad GF
Crumbled Goat Cheese/ Pecans/ Red Onion/ Avocado
& Lemon Vinaigrette 16.95

Wedge Salad GF
Iceberg Lettuce/ Chopped Bacon/ Fresh Tomato/ Red Onions
& Ranch Dressing 16.95

Add - Grilled/ Blackened/ Crispy Chicken or Organic Grilled or Fried Tofu +8
Steak*, Grilled Salmon*, Lobster, (3) Scallops, Shrimp, or Sesame Crusted Tuna* +11
Extra Avocado +5

Burgers

GF Bread Available +2

Black Angus Burger*
Lettuce/Tomato/Onion & Pickle on Brioche Bun 17.95
Add: Bacon or Avocado +3/ Egg or Caramelized Onion +2
Cheese: American/ Cheddar/ Swiss/ Pepper Jack/ Mozzarella +1

The Goose Burger*
Bacon/Blue Cheese/Onion Rings & Horseradish Cream on Brioche Bun 19.95

Brunch Plates

Eggs Benedict
Canadian Bacon/ Hollandaise/ Toasted English Muffin/
Home Fries or Salad 16.95
Add Lobster 11 or Spinach 4

Creme Brulee French Toast
Brioche Bread/ Buttermilk/ Cinnamon/ Grand Marnier/
Vanilla/ Caramelized Brown Sugar/ Whipped Cream 16.95

Steak & Eggs* GF
6oz. N.Y. Strip/ Two Eggs Any Style/ Home Fries 24.95

Build Your Own Omelette GF
Served with Home Fries/ Pick (3)
American/Cheddar/ Swiss/ Pepperjack/ Goat Cheese/ Queso Fresco/ Bacon/ Chorizo/
Sausage/ Canadian Bacon/ Peppers/ Onions/ Tomato/ Spinach/ Avocado/ Arugula 17.95

Bacon Avocado Toast
Multi-Grain Bread/ Mashed Avocado/ Cream Cheese
Bacon/ Fresh Scallions/ Crushed Red Pepper 17.95
Add Poached Egg 3.95

Buttermilk Pancakes
World-Famous Buttermilk Pancakes/ Maple Syrup/
Whipped Cream/ Fresh Strawberries 16.95

Country Breakfast Skillet GF
Chorizo or Bacon/ Home Fries/ Two Eggs Any Style/
Onions & Peppers 16.95

Chicken & Waffles
Crispy Chicken/ Maple Syrup/ Honey Butter 20.95

Huevos Rancheros
Fried Black Beans/ Oaxaca Cheese/ Chorizo/ Salsa Fresca/
Avocado/ Two Eggs Any Style/ Home Fries/
Choice Corn (GF) or Flour Tortilla 17.95

Handhelds

Served With House Made Potato Chips or Side Salad
Sub Hand Cut Fries, Sweet Potato Fries, Chimichurri Steak Fries or Onion Rings + 2

Roasted Turkey Club
Bacon/ Avocado/Lettuce/Tomato & Dijon Mustard Aioli on Multi-Grain Toast 18.95

Prime Rib French Dip
Swiss Cheese/Caramelized Onions/Horseradish Sauce & Au Jus on a Hero Roll 22.95

Blackened Salmon-Avocado BLT
Bacon/Lettuce/Tomato & Lemon-Herb Mayo on Whole Grain Toast 19.95

Chicken Sandwich (Grilled or Crispy)
Avocado/Lettuce/Tomato/Oaxaca Cheese/Chipotle Sauce/Brioche Bun 17.95

Baja Tacos
Pico De Gallo/ Avocado/Salsa Verde/Sour Cream 17.95
Choice of Blackened Shrimp or Blackened Chicken/ Choice of Corn (GF) or Flour Tortillas

Grilled Chicken Quesadilla
Guacamole/Pico De Gallo/Sour Cream 18.95
Sub Blackened Chicken - No Charge
Sub Grilled or Blackened Shrimp 3

Blackened Mahi Mahi Burrito
Guacamole/ Lettuce/ Sweet Corn/ Black Beans/
Pico de Gallo/ Salsa Verde/ Spinach Wrap 22.95

Buddha Bowls

Choice of Brown Rice or Jasmine Rice • Substitute Quinoa +2

Dragon Bowl GF, V
Dragon Chili Glaze/Ginger/Cucumber/ Avocado/ Shaved Veggies
Crispy Shallots/Shishito Peppers/ Soy Sauce & Chili Aioli 17.95

Southwestern Bowl GF, V
Grilled Peppers & Onions/Black Beans/Roasted Corn/Pico De Gallo/ Romaine/
Guacamole & Cilantro-Lime Crema 17.95

Steak Bowl GF
Grilled N.Y. Strip*/ Tomato/ Oaxaca Cheese/ Avocado/
Grilled Onions/ Jalapeño Ranch Dressing 27.95

Add - Grilled/ Blackened/ Crispy Chicken or Organic Grilled or Fried Tofu +8
Steak, Grilled Salmon, Lobster, (3) Scallops, Shrimp, or Sesame Crusted Tuna* +11
Extra Avocado +5

*Consumption of Raw or Undercooked Meats & Fish may Increase your Risk to Food Illness

THE GOOSE



Pizza

GF Cauliflower Crust Available+ 4

The Goose

Prosciutto/Caramelized Pears/Gorgonzola & Baby Arugula 19.95

Margherita

Fresh Mozzarella/Basil/EVOO & Baby Tomatoes 16.95

Classic Cheese

Mozzarella & Tomato Sauce 14.95

Truffle Burrata Pizza

Creamy Burrata/Garlic/Truffle/Parmesan/Black Pepper 21.95

Summer Zucchini Pizza

Ricotta/ Goat Cheese/ Sliced Zucchini/ Corn/ Hot Honey Drizzle 19.95

By The Glass

Sparkling

Botter DOC Prosecco -Veneto Italy (200ml) 13

Chandon Garden Spritz- Mendoza Argentina 15

Rose

Terres de St. Louis 2024, Coteaux Varois, Provence France 14/52

White

Torresella Pinot Grigio 2022, Veneto Italy 14/52

Dashwood Sauvignon Blanc 2024, Marlborough NZ 14/52

Ken Forrester Chenin Blanc 2024, Western Cape South Africa 16/60

Mar de Frades Albariño 2022, Rias Baixas Galica Spain 18/72

Four Graces Pinot Gris 2022, Willamette Valley Oregon USA 15/56

Sonoma Cutrer Chardonnay 2023, Sonoma Coast California USA 16/60

Red

Ken Wright Pinot Noir 2019, Willamette Valley Oregon USA 17/64

Austin Hope Cabernet 2022, Paso Robles California USA 15/56

Tenuta Sassoregale Sangiovese 2021, Tuscany Italy 16/60

Bodegas Berceo Rioja Reserva 2016, Rioja Spain 16/60

Castello Banfi Barbera d'Asti 2021, Piedmont Italy 17/64

Kuleo Estate Frog Prince Red Blend 2022, Napa California USA 15/56

Bottled Beer

Budweiser - Bud Light - Coors Lite

Heineken - Heineken O.O. - Miller Lite

Corona - Michelob Ultra - Peroni

Sip Of Sunshine IPA - Athletic Run Wild Non. Alcoholic IPA

Storm Along Cider - High Noon GF

Ask us about our daily Draught Beer Selection!

*Please Drink Responsibly

Sides 8

Hand Cut Fries • Parmesan Truffle Fries + 5

Chimichurri Steak Fries

Shishito Peppers with Sea Salt

Sweet Potato Fries

Coconut Rice

Sauteed Spinach

Sauteed Broccoli

Grilled Asparagus

Onion Rings

Mac n' Cheese • Add Truffle & Parm + 5 • Add Lobster +11

Toast 2.95 • English Muffin 3.95 • One Egg 3.95

Bacon 6.95 • Home Fries 6.95

Maple Sausage 6.95 • Avocado 5

Kids Menu

Shoestring Fries, Broccoli or Julienne Vegetables 13.95

Kids Grilled or Crispy Chicken & Fries

Mac n' Cheese & Fries

Grilled Cheese & Fries

Pasta with Butter or Marinara

Kids Burger & Fries

Kids Cheese Quesadilla - Add Grilled Chicken +1.95

Craft Cocktails

Goosetini 17

Grey Goose Vodka, Olive Juice,

Blue Cheese Stuffed Olives

Espresso Martini 16

Stoli Vanilla, Kahlua, Fresh Brewed Espresso

Add Baileys, Frangelico Or Rumchata +\$1

Organic Margarita 15

Aldez Blanco, Combier, Agave Nectar, Fresh Lime

Add Flavor: Spicy, Passion Fruit, Strawberry, Mango, Guava,

Raspberry, Blackberry + 1

Fig Blossom 16

Figenza Vodka, Elderflower, Grapefruit, Lemon

Pink Passion 16

Titos, Aperol, Lime Juice, Passion Fruit Puree,

Muddled Mint, Orange Twist

Lavender Blues 16

Tanqueray, Wild Moon Lavender, Blueberry Puree,

Lemon Juice

Peach Bourbon Smash 16

Bulleit Bourbon, Peach Puree, Ginger Beer,

Muddled Mint

Rosemary Mule 15

Tanqueray, Rosemary Simple Syrup, Grapefruit

Juice, Ginger Beer

Ready, Aim + Fire 16

Montelobos Mezcal, Jalapeño Honey Syrup,

Pineapple Juice, Lime Juice, Muddled Basil

Batida 15

Cachaca, Passion Fruit Puree, Lime Juice, Cream

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