

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 Brussels 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

Entrees

- Organic Grilled Salmon** GF
Quinoa Pilaf (Sweet Potatoes/ Peas/ Onions) Sautéed Spinach/ Shishito Peppers/ Creamy Dill Sauce 33.95
- Jumbo Pan Seared Scallops** GF
Coconut Rice/ Grilled Asparagus/ Mango Salsa/ Avocado Crema/ Microgreens 38.95
- Beer Battered Fish & Chips**
Wild Alaskan Cod/ Hand Cut Fries/ Cole Slaw/ Tartar Sauce & Malt Vinegar 27.95
- 12oz N.Y. Strip***
Chimichurri Steak Fries/ Grilled Asparagus/ Peppercorn Sauce 39.95
Add: Grilled Shrimp 10/ Lobster 11/ (3) Jumbo Scallops 11
- Half Rack Of BBQ Baby Back Ribs**
Hand Cut Fries & Cole Slaw 27.95
- Grilled** (GF) **Or Crispy Chicken Milanese**
Baby Arugula/ Red Onion/ Tomato/ Fresh Mozzarella Balls/ Lemon Vinaigrette 26.95
- Chicken Saltimbocca**
Pan Seared Chicken Breast/ Prosciutto/ Sage/ Fresh Mozzarella/ Marsala Reduction/ Fondant Potatoes/ Sautéed Spinach 27.95
- Chicken Scarpariello**
Hot Italian Sausage/ Cherry Peppers/ Spinach/ Orecchiette 27.95
GF Pasta +2
- Goose Rigatoni Ala Vodka**
Peas/ Bacon/ Caramelized Onion/ Tomato Cream/ Fresh Basil & Shaved Parmesan 25.95
GF Pasta +2
- Capellini Primavera** V
Zucchini/ Summer Squash/ Mushrooms/ Asparagus/ Tomatoes/ Spinach/ EVOO/ Fresh Garlic 25.95
Add Hot Sausage +2.95
GF Pasta +2
- Shrimp & Scallop Scampi**
Jumbo Scallops/ Shrimp/ Sautéed Garlic/ Red Pepper Flakes/ Lemon Butter White Wine Sauce/ Linguine/ Garlic Bread 34.95
GF Pasta +2
- Vegan Eggplant Parmesan** GF/V
Crispy Baked Eggplant/ Dairy Free Mozzarella/ Tomato Sauce/ Zucchini Noodles 24.95
- 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 NY 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



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

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