

Open 7 days a week for lunch and dinner.

Sunday - Monday 11am - 10pm

Tuesday - Wednesday 11am - 12am

Thursday - Saturday 11am - 1am

ROTISSERIE AND GRILL

Rotisserie and Grill entrees served with your choice of a small loaded house salad, small Caesar salad or cup of soup.

NEW!! Honey Lacquered Walnut Roasted Chicken (\$14.95) Airline Chicken Breast served with glazed Baby Vegetables and Herb Whipped Potatoes.

Montreal Style Filet Mignon (\$27.95)

Whole beef tenderloin specially seasoned, seared then grilled, served thickly sliced with Goose's Acre steak butter, horseradish whipped potatoes and baby vegetables.

NEW!! Grilled Ahi Tuna Steak (\$21.95)

#1 sashimi grade yellow fin tuna steak, simply grilled with sea salt and extra virgin olive oil, served with roasted potatoes, haricot vert, olives, artichokes, tomatoes and caper-berries.

Cedar Plank Atlantic Salmon (\$18.95)

Wood oven roasted on aromatic cedar, served with baby vegetables, roasted red potatoes and lemon butter sauce.

NEW!! BBQ Baby Back Ribs (FULL RACK \$16.95/HALF RACK \$14.95)

Slow cooked and smothered with chipotle barbecue sauce, served with fresh apple coleslaw and seasoned fries.

NEW!! Fresh Lemon Baked Atlantic Cod (\$15.95) *Served with baby vegetables and herb whipped potatoes.*

NEW!! Grilled Texas Rubbed Rib-Eye Steak (\$27.95) *A juicy rib-eye grilled to you desired specification and then served over a white bean ragout. Topped generously with crispy onion strings.*

NEW!! Guinness Braised Lamb Shank (\$18.95) *An Irish Barley Stew made with carrots, celery and onions and then topped with a large lamb shank.*

GOURMET WOOD FIRED PIZZA

Classic Margherita (\$7.95)

Crushed plum tomatoes, fresh mozzarella, parmigiano reggiano and fresh basil.

White Pizza (\$7.95)

With extra virgin olive oil, fresh mozzarella, parmigiano reggiano and fresh oregano.

Four Cheese (\$9.95)

White pizza with fresh mozzarella, gorgonzola, parmigiano reggiano, goat cheese, roasted garlic and fresh oregano.

Enzo (\$12.95)

Margherita pizza with pepperoni, Italian sausage, crisp pepper bacon, fresh mozzarella and fresh oregano.

NEW!! Pesto Chicken Pizza (\$12.95) Basil Pesto sauce topped with grilled chicken, artichokes, capers and sun-dried tomatoes.

Build Your Own Pizza (\$7.95)

start with - Margherita Pizza (tomato) or White Pizza (extra virgin olive oil).

Free Toppings

Chipotle BBQ Sauce -
Substituted
Crushed Red Pepper Flakes
Extra Tomato Sauce or
Olive Oil
Mediterranean Oregano

\$1 Toppings

Capers
Caramelized Onions
Fresh Basil
Fresh Oregano
Fresh Tomato
Grilled Sweet Bell
Peppers
Kalamata Olives
Roasted Garlic
Roasted Jalapenos
Roasted Red Peppers
Sliced Cherry Peppers
Sun Dried Tomatoes
Toasted Pine Nuts

\$2 Toppings

Aged Irish Cheddar
Artichoke Hearts
Boursin Cheese
Chopped Rotisserie
Chicken
Crisp Pepper Bacon
Extra Fresh Mozzarella
Extra Parmigiano
reggiano
Goat Cheese
Gorgonzola
Grilled Eggplant
Italian Sausage
Pepperoni
Roasted Forest
Mushrooms
Smoked Cheddar
White Anchovies

\$4 Topping

Sliced Grilled Chicken
Breast

SANDWICHES

Served with house made jalapeno dill pickles and choice of seasoned fries ~or~ fresh apple coleslaw (not served with soup or salad).

NEW!! Grilled Steak Sandwich (\$13.95)

herb crusted bistro tender on toasted Ciabatta bread with goat cheese, basil mayo and roasted peppers.

Turkey Melt (\$8.95) Generous portions of Shaved Turkey with Melted Irish Cheddar, Peppered Bacon and Sliced Avocado on Texas Toast grilled to a Golden Brown.

Grilled Half Pound Black Angus Burger (\$9.95)

Served on a butter toasted burger bun with aged Irish cheddar, crisp pepper bacon and chipotle barbecue sauce.

NEW!! Grilled Chicken Breast "Pub Club" Wrap (\$9.95)

Grilled chicken with crisp pepper bacon, sliced avocado, aged Irish cheddar, lettuce, tomato and BBQ mayo all wrapped up in a spinach tortilla.

NEW!! Grilled Chicken Sandwich (\$9.95) Served on grilled ciabatta bread with basil pesto, feta cheese, cucumber, kalamata olives and sun dried tomatoes.

Top Notch Reuben (\$11.95)

On grilled marble rye with melted Swiss, sauerkraut and Russian dressing - with generous portions of shaved corned beef ~or~ turkey breast.

Buffalo Chicken (\$9.95) Goose's Handbreaded Chicken Tenders tossed in Goose's Hot Sauce, topped with Irish Cheddar, Finely Diced Celery and Bleu Cheese dressing served on a Butter Toasted Bun.

Goose's Acre BLT (\$7.95)

Crisp pepper bacon, red leaf lettuce and beefsteak tomato - on toasted whole wheat with mayo.

ENTRÉE SALADS

Salad dressings available: balsamic vinaigrette, peppercorn ranch, chunky bleu cheese, apple cider vinaigrette, stout honey mustard, low fat italian, oil and vinegar, russian, ponzu and caesar.

Goose's Acre Signature Chicken Salad (\$10.95)

Fresh rotisserie chicken and organic greens tossed with sliced apples, pears, seasonal berries and dates with cornbread croutons, goat cheese, toasted walnuts and apple cider vinaigrette dressing.

Caesar Salad (\$11.95)

*whole romaine hearts with Caesar dressing, shaved parmigiano reggiano and garlic croutons
add sliced grilled chicken breast - \$4.00 additional.

Rotisserie Chicken BLT Salad (\$9.95)

Fresh rotisserie chicken, crisp pepper bacon and fresh tomato tossed with chopped romaine, grilled ciabatta croutons and balsamic vinaigrette.

NEW!! Big Island Shrimp Salad (\$13.95)

Pineapple-teriyaki glazed shrimp over organic greens with fresh cilantro, mango, cucumber, avocado, ponzu dressing and crispy wonton chips.

NEW!! Bistro Filet Steak Salad (\$14.95)

Sliced tender beef over mixed greens with grilled onions, hot cherry peppers, fresh tomato, crumbled gorgonzola, ciabatta croutons and balsamic vinaigrette.

Brown Derby Cobb Salad (\$10.95)

Chopped greens with smoked turkey, crisp pepper bacon, tomatoes, avocado, hard-boiled eggs, scallions, Irish cheddar cheese, gorgonzola crumbles and almonds with your choice of dressing.

PUB FAVORITES

Not served with soup or salad.

NEW!! Guinness Irish Sirloin Stew (\$11.95) Tender sirloin pieces braised in Guinness with onions, carrots potatoes and peas.

Cod Fish & Chips (\$12.95)

Ale battered fresh Atlantic cod with seasoned fries, fresh apple coleslaw, malt vinegar tarter sauce and lemon.

Sirloin Shepherds Pie (\$12.95)

Stout marinated braised sirloin served in a traditional cheddar potato topped shepherds pie of ground beef, leeks, carrots, peas and onions.

NEW!! Corned Beef and Cabbage (\$10.95) Sliced Corned Beef served with boiled cabbage, potatoes and carrots, and fresh bread.

Chicken Pot Pie (\$10.95)

Tender braised chicken with peas, carrots, mushrooms and leeks in a rich cream gravy, topped with a flaky puff pastry crust.

Deluxe Macaroni and Cheese (\$9.95)

.Cavatappi noodles baked in a cheddar and parmesan sauce with tomatoes, scallions and crumbled pepper bacon

**add sliced grilled chicken breast - \$4.00 additional.*

Chicken Tender Meal (\$9.95) *Goose's Handbreaded Chicken Tenders served with seasoned fries, Peppercorn Ranch and Stout Honey Mustard.*

NEW!! Cajun Chicken Alfredo (\$15.95)

Grilled chicken and asparagus tossed with fettucini noodles in a spicy alfredo sauce and served with toasted garlic bread.

Baja Tacos (\$10.95)

Three tacos your style! Start with Flour or Corn Tortillas, then choose between grilled Cod, fried Cod or grilled Shrimp. We add cabbage, Pico de Gallo and Salsa Verde, served with fresh Tortilla Chips and sides of Goose's housemade Green and Red Salsas.

STARTERS, SOUPS AND SMALL SALADS**Wood Oven Baked Artichoke, Sun Dried Tomato & Parmesan Dip** (\$10.95)

With garlic bread, flatbreads and crackers.

NEW!! Spicy Mango Avocado Shrimp Salsa (\$11.95) Half-pound of chilled shrimp tossed with a jalapeno-mango salsa and served with crisp tortilla chips and crackers.

Chips and Three Dips (\$9.95)

Fresh tortilla chips with warm chile con queso, guacamole and house made salsa.

NEW!! Steamed P.E.I. Mussels (\$12.95) One pound of Prince Edward Island mussels sauteed in BBQ Bock broth and herbs. Served with toasted brown bread.

Crispy Calamari (\$8.95)

Flash fried and served with lemon, spicy marinara and malt vinegar tarter sauce.

Fried Mozzarella Sticks (\$6.95) *Fresh Mozzarella hand rolled and battered then fried to a golden brown, with Goose's Spicy Marinara Sauce.*

NEW!! Lump Crab Cakes Sliders (\$12.95)

Served with fresh lettuce, tartar, habanero and green sauces.

Irish Nachos (\$8.95) *Melted Irish Cheddar, crisp pepper bacon, chopped scallions and jalapeño slices atop fried sliced potatoes served with sour cream and fresh Pico de Gallo.*

NEW!! Beef Sliders (\$7.95) Three homemade sliders served on mini potato buns and topped with BBQ Mayo, cheddar and pickle.

NEW!! Roasted Red Pepper Hummus (\$7.95) House made hummus with tahini, garlic and extra virgin olive oil, served with fresh veggies and flatbread.

NEW!! Goose's Signature Sampler (\$15.95) Tastings of our Irish nachos, sun-dried tomato & artichoke dip, buffalo wings, beer battered onion rings and red pepper hummus. **NO SUBSTITUTIONS.**

Small Loaded House Salad (\$4.95)

Iceberg and mixed greens topped with tomato, white cheddar, pepper bacon, shredded carrots, toasted almonds and croutons - with your choice of dressing on the side.

Small Caesar Salad (\$4.95)

*whole romaine hearts with Caesar dressing and garlic croutons
add sliced grilled chicken breast - \$4.00 additional.

Goose's Acre Potato Leek Soup (\$3.50/cup \$4.95/bowl)

With crisp bacon, Irish cheddar and scallions cup / bowl.

Today's Fresh Soup (\$3.50/cup \$4.95/bowl)

Cup / bowl.

KIDS MENU

Served a la carte - no soup or salad.

Mini Cheese Burger (\$5.00)

Kid size, served plain with fries.

Kids Macaroni and Cheese (\$5.00)

Cavatappi noodles baked in a cheddar and parmesan sauce.

Ball Park Hot Dog (\$5.00)

Grilled and served with fries.

Chicken Tenders (\$5.00)

Served with fries and ranch dressing.

Kids Shepherds Pie (\$5.00)

Kid sized portion, topped with colcannon mashed potatoes.

Kids Sized Pepperoni Pizza (\$5.00)

Kids Grilled Cheese (\$5.00)

Served with french fries.

DESSERTS

Pound Cake (\$5.95)

With White Chocolate Mousse and Fresh Berries.

Stout Ice Cream Brownie Sundae (\$5.95)

Guinness Stout Ice Cream, Cadbury Chocolate Sauce, Toffee Pieces and Whipped Cream.

Cheesecake (\$5.95)

A classic New York style cheesecake with graham cracker crust tailored for the individual. Served with marinated fresh berries.

Chocolate Layer Cake (\$7.95)

Colossal layer upon layer of dark moist chocolate cake, sandwiched with our silkiest smooth chocolate filling, piled high with chunks of cake.

Served with a glass of milk (Warm or Cold) - guests choice.