

# GOOSE

LAKESIDE BISTRO

## starters

**Smoked Whitefish Dip 13**  
house smoked whitefish, cream cheese, scallions, crackers

**Smoked Shrimp & Lobster Guacamole 13**  
smoked avocado, lime, cilantro, tomato, warm tortilla chips

**Smoked Trout Summer Bean Salad 11**  
house smoked trout, local green, wax beans, sweet summer corn, red onions, radish, local arugula, lemon aioli **GF**

**Roasted Garlic Hummus 9**  
tahini, cucumber, feta, kalamata olive, pepperoncini, roasted red pepper, warm pita **V**

**Crab Cakes 15**  
lump crab, red remoulade, watercress, arugula, fennel, grapefruit, lemon vinaigrette

**Cold Smoked Salmon Smørrebrød 11**  
beet cured, house smoked salmon, cucumber sauce, fresh dill, flat leaf parsley, shaved radish, black bread

## soups

all available as starter cup or entrée bowl

**Hampton Clam Chowder 4/7**

perfected in East Hampton, NY

**She Crab Bisque 5/8**

perfected in Charleston, SC

**Onion Soup Gratiné 3/6**

perfected in Portage, MI

## salads

**House Greens 5/9**

summer greens, red onion, radish, cucumber, grape tomato, carrot, hearts of palm, sunflower seeds, tarragon vinaigrette **PBV GF**

**Caesar 5/9**

romaine, house caesar dressing, grana padano cheese, herbed croûtons

**Beets & Goats 9**

roasted beets, goat cheese, summer greens, red onion, grape tomato, herbs, sugared walnuts, herb croûtons, tarragon vinaigrette **V**

**Shrimp & Crab 14**

romaine lettuce, kalamata olives, boiled egg, grape tomato, cucumber, lemon vinaigrette **GF**

**Greek 9**

romaine, feta, roasted beets, pepperoncini, red onion, kalamata olives, grape tomato, English cucumber, greek vinaigrette **V GF**

**Chilled Noodle Salad 8**

buckwheat soba noodle, peppers, scallions, snow peas, radish, toasted sesame seeds, sesame ginger vinaigrette **PBV**

**Black & Tan 9**

black beans, brown rice, grilled summer corn, cilantro, tri-peppers, jalapeño, scallions, feta, lime vinaigrette **GF**

**ADD-ON TO ANY SALAD**

salmon +7, grilled chicken breast +4, shrimp +7, chilled lobster tail +17

## burgers & sandwiches

served with house fried chips or substitute bistro fries +2 or small house greens +2

**Bistro Burger 13**

blend of 3 cuts of choice beef, butter grilled bun, lettuce, local tomato, red onion, pickle and bistro sauce

**ADD-ON**

velveeta, cheddar, gruyere

**Croque Monsieur 11**

grilled thick sliced pain de mie bread, ham, gruyere, béchamel sauce

**ADD-ON**

sunny-side up egg for a croque madame +2

**Shrimp & Lobster Roll 13**

tarragon aioli, snipped chives, lettuce, butter-grilled lobster roll

**Quinoa Burger 11**

cheddar, parmesan, herb & spices, chipotle aioli, local arugula, red onion, local tomato, butter-grilled whole wheat bun **V**

**Fish Sandwich 12**

flaky whitefish, plancha grilled or flash fried in tempura batter, red remoulade, romaine lettuce, local tomato, red onion, butter-grilled whole wheat bun

**Smoked Turkey 10**

plancha grilled on multigrain bread, gruyere cheese, avocado mash, local tomato, crimini mushroom, micro greens, chipotle mayonnaise

**Cuban 10**

ham, braised pork shoulder, salami, brown mustard, swiss, pickles, pressed crusty bread

**Grilled Chicken Sandwich 11**

chargrilled chicken breast, shredded lettuce, local tomato, red onion & pineapple aioli, butter-grilled bun

**V**- Vegetarian **GF**- Gluten Free  
**PBV**- Plant Based Vegan

## entrées

**Lamb Meatballs & Pappardelle 18**

lamb sauce, english peas, grana padano

**Whitefish 22**

plancha grilled, mini vegetables, jasmine rice, champagne beurre blanc **GF**

**Summer Salmon 16**

chargrilled, citrus grain salad of orange, grapefruit supremes, scallion, red quinoa, mint, dill, local arugula, grapefruit creme fraiche **GF**

**Fisherman's Stew 19**

fresh lake & ocean fish, mussels, shrimp, potatoes, garlic, white wine, smoked tomato broth

## our farming partners

Fritz's Farm, Mattawan  
Crisp Country Acres, Holland

**Brian Hill**

General Manager

**Kirk McKinney**

Executive Chef

## BRUNCH

We will begin offering a plated brunch menu on Saturday and Sunday morning early this fall. We look forward to seeing you.

# DRAFTS

ARCADIA **Mango Surprise**  
 BELL'S **Two Hearted**  
 BELL'S **Oberon**  
 BUD **Light**  
 CORONA **Light**  
 DARK HORSE **Amber**  
 NEW BELGIUM **Fat Tire**  
 FOUNDERS **All Day IPA**  
 FOUNDERS **Red's Rye**  
 LATITUDE 42° **42 I.P.E.H.**  
 SAUGATUCK **Daze on Saison**  
 SHORT'S **Local's Light**  
 SHORT'S **Soft Parade Shandy**  
 STELLA ARTOIS

# CIDERS

SIERRA ROSE, **Blackberry**  
 ANGRY ORCHARD, **Original**

# BOTTLES

## CRAFTS

ARCADIA **IPA**  
 BELL'S **Amber**  
 BELL'S **Oatsmobile**  
 BOATYARD **Frosted Harbor**  
 BOATYARD **Blonde Horizon**  
 FOUNDERS **Porter**  
 LATITUDE 42° **Beach**  
 Cruiser  
 NEW HOLLAND **Full Circle**  
 NEW HOLLAND **The Poet**  
 SHORT'S **Soft Parade**  
 VIVANT **Farmhand**

## CLASSICS

BUDWEISER  
 MICHELOB **Ultra**  
 MILLER **Lite**  
 COORS **Light**  
 KALIBER **N/A**  
 LABATT **Blue**  
 HEINEKEN  
 CORONA  
 DUVEL  
 PILSNER URQUELL  
 SCHOFFENHOFER  
 Grapefruit

# COCKTAILS

THE RYE MANHATTAN 9  
 bulleit rye, sweet vermouth, angostura bitters,  
 luxardo cherry  
 THE DIRTY BIRD 9  
 grey goose, olive brine, blue cheese olive  
 LAKESIDE RITA 9  
 hornitos, cointreau, fresh lime juice  
 SEXTINI 75  
 citron vodka, chambord, pineapple juice,  
 sparkling rose  
 COSMOPOLITAN 8  
 citron, cointreau, lime juice, cranberry juice  
 COOL CUCUMBER 8  
 hendricks, tonic, cucumber, lime  
 PARROT HEAD PUNCH 7  
 bacardi silver, myers dark, captain morgan,  
 orange, pineapple  
 LEMONADE LOVE 65  
 citron, green apple pucker, lemonade  
 SUNSET SANGRIA 7  
 house red  
 SUNRISE SANGRIA 7  
 house white

# GLASSES

	6oz	9oz
L. MAWBY, "SEX" Sparkling Rose, MI	7	11
SARTORI, Pinot Grigio, ITALY	6 <sup>5</sup>	10
FENN VALLEY, Riesling, MI	6 <sup>5</sup>	10
RAMON BILBAO, Albarino, VALINAS	8	12
EDNA VALLEY, Sauvignon Blanc, CA	8	12
CHALK HILL, Chardonnay, SONOMA	12	16
STORYPOINT, Chardonnay, CA	8	12
ANGELS & COWYBOYS, Rose, SONOMA	8	12

LOS CARDOS, Red Blend, ARGENTINA	6 <sup>5</sup>	10
L. MARTINI, Cabernet, CA	9	13
McMURRY, Pinot Noir, SONOMA	11	15
JOSH, Legacy Red Blend, CA	9	13
DRY CREEK, Zinfandel, CA	13	17
LA POSTA, Malbec, ARGENTINA	9	13

# SPARKLING

TATTINGER, Brut La Francaise 88  
 VEUVE CLICQUOT, Brut, REIMS 75  
 NICOLAS FEUILLATTE "GOLD COMPASS", Brut Reserve,  
 CHAMPAGNE 63  
 SCHRAMSBERG, Brut Rose, NORTH COAST, CA 69  
 PERRIER JOUET, Fleur Brut, FRANCE 155

# WHITE

SAN ANGELO, Pinot Grigio, TUSCANY 39  
 TANGENT, Sauvignon Blanc, EDNA VALLEY 29  
 GIRARD, Sauvignon Blanc, CA 38  
 VENGE "JULIANA'S", Sauvignon Blanc, NAPA VALLEY 57  
 LE GRAND MOULIN, Sauvignon Blanc, BORDEAUX 29  
 GEISEN, Sauvignon Blanc, NZ 38  
 STEINSCHADEN, Gruner Veltliner, AUSTRIA 34  
 ROMBAUER, Chardonnay, CA 52  
 TORR, Chardonnay, TORCHIANA VINYARD, NAPA VALLEY 97  
 LEWIS, Chardonnay, NAPA VALLEY 85  
 GRGICH, Chardonnay, CA 88  
 CAKEBREAD, Chardonnay, NAPA VALLEY 72  
 DROUHIN, Chassagne-Montrachet, BURGANDY 98  
 MINER "SIMPSON VINEYARD", Viogner, NAPA VALLEY 55  
 ZIND HUMBRECHT, Pinot Gris, ALSACE 39  
 BENTON LANE, Pinot Gris, OR 32  
 LOOSEN, Riesling, MOSEL 38  
 EROICA, Riesling, WA 38  
 SALT OF THE EARTH "FLORE DE MOSCATO", Moscato, CA 29  
 THE CALLING, Blend, CA 75

# RED

DOMAINE SERENE, Pinot Noir, YAM HILL, OR 72  
 KING ESTATE, Pinot Noir, OR 33  
 LYRIC BY ETUDE, Pinot Noir, SANTA BARBARA 43  
 FLOWERS, Pinot Noir, SONOMA 85  
 ARGYLE, Pinot Noir, WILLAMETTE VALLEY 39  
 ELK COVE, Pinot Noir, WILLAMETTE VALLEY, 57  
 DOMAINE SEROL, "Perdriziere" Gamay, LOIRE 44  
 DOMAINE SEROL, "Les Originelles" Gamay, LOIRE 32  
 LEWIS, Syrah, NAPA VALLEY 115  
 TORBRECK "WOODCUTTERS", Shiraz, BAROSSA 46  
 MINER "STAGECOACH VINEYARD", Merlot, NAPA VALLEY 79  
 HONIG, Cabernet Sauvignon, NAPA VALLEY 75  
 CAKEBREAD, Cabernet Sauvignon, NAPA VALLEY 98  
 DUNN, Cabernet Sauvignon, NAPA VALLEY 140  
 TREANA, Red Blend, PASO ROBLAS 62  
 SADDLEBACK "RANCHERS RED", Red Blend, 60  
 JOSEPH CARR, Red Blend, NAPA VALLEY 65  
 TOMMASI POGGIO AL TUFO "ROMPICOLLO", SuperTuscan, 34