



**“Where fine dining meets flip flops.” - Ohio Magazine**  
***Our menu items are made from scratch to order. Please allow extra time to prepare your special meal. Thank you.***

## **APPETIZERS**

|   |           |
|---|-----------|
| <b><u>LOLLIPOP LAMB CHOPS</u></b> * herb marinated and seared New Zealand lamb GF   | <b>19</b> |
| <b><u>OYSTERS ROCKEFELLER</u></b> * oysters on the half shell baked with spinach, onion, garlic, bacon and parmesan GF  | <b>18</b> |
| <b><u>BLUE MUSSELS</u></b> * white wine, garlic, shallot, tomato and butter served with garlic bread  | <b>15</b> |
| <b><u>ESCARGOT</u></b> * escargots baked in garlic herb butter served with garlic bread   | <b>13</b> |
| <b><u>PAN SEARED TUNA</u></b> * sesame seed encrusted yellow fin tuna with wasabi, ginger, sriracha and soy sauce   | <b>15</b> |
| <b><u>SHRIMP COCKTAIL</u></b> * jumbo shrimp served with cocktail sauce and lemon GF  | <b>19</b> |
| <b><u>WALLEYE FRIES</u></b> * walleye strips breaded and fried served with tartar sauce and lemon   | <b>15</b> |
| <b><u>STUFFED MUSHROOMS</u></b> * Italian sausage, provolone and parmesan baked in marinara and served with garlic bread  | <b>13</b> |
| <b><u>GOAT CHEESE CROSTINI</u></b> goat cheese and olive tapenade crostini topped with tomato and basil served with olive oil and balsamic reduction                | <b>13</b> |
| <b><u>REUBEN BALLS</u></b> * Vienna corned beef, sauerkraut and Swiss cheese breaded and fried served with thousand island dressing                                 | <b>13</b> |
| <b><u>PIEROGIES</u></b> * potato and cheddar stuffed pasta, sautéed with smoked sausage and onion served with sour cream  | <b>12</b> |
| <b><u>CHEF’S BOARD</u></b> * salami, capicola, chorizo, Moody bleu cheese, truffled Pecorino, Beemster gouda, pepperoncinis and olives served with a warm demi loaf | <b>25</b> |
| <b><u>CRAB DEVEILED EGGS</u></b> * crab stuffed deviled eggs dusted with old bay served with a side of pickled onions and sriracha GF                               | <b>13</b> |

\* consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# SOUPS & SALADS

*a variety of homemade soups are available daily  
please ask your server for today's choices*

|      |   |
|------|---|
| cup  | 5 |
| bowl | 9 |

## DRESSINGS

**\*jalapeño ranch\*   \*ranch\*   \*bleu cheese\*   \*roasted shallot vinaigrette\*   \*greek vinaigrette\***

*\*honey mustard\**      *\*balsamic\**      *\*french\**      *\*Italian\**      *\*thousand island\**

## Add to any salad:

***grilled or blackened shrimp*** \* 9      ***gyro meat*** \* 5  
***grilled or blackened salmon*** \* 11    ***grilled or blackened chicken breast*** \* 7  
    ***sesame encrusted seared tuna*** \* 11

**GARDEN SALAD** *fresh greens with veggies, croutons  
and your choice of dressing*

9

**HALF SALAD** *smaller serving of our garden salad*

5

**CAESAR** *chopped romaine, parmesan cheese and croutons  
tossed with homemade Caesar dressing*

13

***add anchovies*** **3**

3

**HALF CAESAR** *smaller serving of our caesar salad*

7

***add anchovies*** **2**

2

**GREEK SALAD** *fresh greens tossed with a tangy vinaigrette, olives, feta cheese, pepperoncinis, veggies and croutons*

11

**HALF GREEK SALAD** *smaller serving of our greek salad*

6

**ROASTED BEET SALAD** *arugula, red and golden beets, seasonal berries and crumbled goat cheese tossed with roasted shallot vinaigrette*

14

**HALF BEET SALAD** *smaller serving of our beet salad*

8

**WEDGE SALAD** iceberg wedge, hardboiled egg, bacon bits, tomatoes, cucumbers, carrots, red onions and bleu cheese crumbles served with bleu cheese dressing

13

**HALF WEDGE SALAD** *smaller serving of our wedge salad*

7

**ROSE PLATE** *a fresh garden salad with your choice of two homemade soups du jour and bread*

14

# SANDWICHES

served with kettle chips or coleslaw

substitute a cup of soup 4

substitute french fries 3

substitute a half garden salad 4

**PERCH TACOS** \* *crispy fried lake perch wrapped in a flour tortilla with shredded cabbage, cheese, tomatoes, green onion and “pali wali” secret sauce*

1 taco 8    2 tacos 14    3 tacos 20    a la carte 6

**BLACK ANGUS HAMBURGER** \* topped with lettuce, tomato, onion, and pickle 13

add mushrooms, onions or green peppers 1

add Swiss, American, bleu cheese, provolone or cheddar 1

add bacon \* 2

**BACON BLEU ANGUS HAMBURGER** \* *a classic Island favorite topped with bacon and bleu cheese with lettuce, tomato, onion and pickle* 16

**LAMB BURGER** \* *seasoned ground lamb, Swiss cheese and arugula with a dijon dill aioli topped with a sunny-side up egg* 15

**PERCH SANDWICH** \* *crispy fried lake perch served with a side of tartar sauce, lettuce, tomato, onion and pickle* 16

**CUBAN** \* *slow roasted pork, salami, ham and pickles topped with Swiss cheese and dijon dill aioli served on cuban bread* 14

**CHICKEN SANDWICH** \* *grilled or blackened chicken breast with lettuce, tomato, onion and pickle* 13

add mushrooms, onions or green peppers 1

add Swiss, American, bleu cheese, provolone or cheddar 1

add bacon \* 2

**MEDITERRANEAN VEGGIE NAAN**

*hummus, olive tapenade, fresh greens, red onion, cucumber, tomato in a warm naan* 11

add goat cheese or feta cheese 1

**PHILLY CHEESE STEAK** \* *thinly sliced steak with peppers, onions and provolone cheese* 15

**BLT** \* *bacon with lettuce, tomato and mayonnaise on white toast* 12

**ITALIAN HOAGIE** \* *salami, capicola, ham and provolone with lettuce, tomato, red onion and a splash of vinaigrette* 14

**REUBEN** \* *slow roasted Vienna corned beef, Swiss cheese, thousand island dressing and sauerkraut on rye bread* 13

**GYRO** \* *greek style lamb and beef in a warm naan with tzatziki sauce, lettuce, tomato and green onion* 12

**SHRIMP PO’BOY** \* *classic New Orleans style, breaded and fried shrimp with lettuce, tomato and mayonnaise* 16

**GOAT STYLE SHRIMP PO’BOY** \* *blackened shrimp with lettuce, tomato, green onions, bacon, cheddar cheese and pali wali sauce* 18

# BEER

## DRAFT

*Stiegl Goldbrau*  
*Delirium Tremens*  
*Left Hand Milk Stout*  
*Breckenridge Avalanche*  
*Great Lakes Commodore Perry*  
*Paulaner Hefe-Weizen*

## BOTTLES

*Angry Orchard*  
*Blue Moon*  
*Brew Kettle White Rajah*  
*Corona*  
*Great Lakes Dortmunder*  
*New Belgium Fat Tire*  
*Red Stripe*

*Bud Light*  
*Budweiser*  
*Coors Light*  
*Labatt Blue Light*  
*Miller Lite*  
*Michelob Ultra*  
*Stella Artois*

## CANS

*PBR*  
*Guinness*

*High Life*  
*Truth*

*Blatz*  
*Zango*

## WHITE CLAW

*Mango*

*Black Cherry*

*Lime*

# WHISKEY

## RYE

*Bulleit*  
*Knob Creek*  
*Templeton*  
*Woodford Reserve*

## BOURBON

*Basil Hayden's*  
*Bulleit*  
*Larceny*  
*Jim Beam*  
*Knob Creek*  
*Maker's Mark*  
*Wild Turkey 101*  
*Woodford Reserve*  
*Breckenridge*

## CANADIAN

*Canadian Club*  
*Crown Royal*  
*Crown Royal Apple*  
*Seagrams 7*

## IRISH

*Bushmills*  
*Jameson*  
*Tullamore Dew*  
*Redbreast 12 yr*

## OTHER

*Fireball*  
*Jack Daniel's*  
*Stranahan's*  
*Wild Turkey American Honey*

## SINGLE MALT SCOTCH

*Balvenie 12*  
*Glenlivet 12*  
*MaCallan's 12*

## BLENDED SCOTCH

*Dewar's*  
*Famous Grouse*  
*Johnny Walker Black*

# Specialty Cocktails

\$11

## Margarita

*Jose Cuervo Gold, triple sec, fresh squeezed lime juice and simple syrup*

## La Fuego Margarita

*Our house margarita with muddled jalapenos and cucumbers with a salted cayenne rim*

## Basil Mojito

*Bacardi rum, fresh garden basil, fresh squeezed lime juice and simple syrup...  
add strawberries, raspberries, blackberries or blueberries*

## Mojito

*Bacardi rum, fresh garden mint, fresh squeezed lime juice and simple syrup...  
add strawberries, raspberries, blackberries or blueberries*

## Strawberry Daquiri

*Bacardi rum, strawberries and simple syrup topped with whipped cream*

\$12

## Banana Bliss

*Bacardi rum, fresh bananas, ice cream and creme de cacao*

## Nutty Blonde

*vanilla vodka, Frangelico, ice cream, nutmeg "Just like my wife...but sweeter"-SJ*

## Creamsicle

*vanilla vodka, orange vodka, ice cream, fresh squeezed orange juice*

## Lime in the Coconut

*Bacardi lime rum, Malibu coconut rum, ice cream, fresh limes and lime zest*

# Moscow Mules

photo I.D. deposit required

\$11

## Original Moscow Mule

*Tito's vodka and Gosling's ginger beer with lime*

## Cucumber Mule

*Effen Cucumber vodka and Gosling's ginger beer with lime*

## Grapefruit Mule

*Smirnoff Ruby Red vodka and Gosling's ginger beer with lime*

## Peach Mule

*Deep Eddy's Peach vodka and Gosling's ginger beer with lime*

## Irish Mule

*Jameson Irish whiskey and Gosling's ginger beer with lime*

## Kentucky Mule

*Larceny 92 proof bourbon and Gosling's ginger beer with lime*

## Dark & Stormy

*Gosling's Black Seal rum and Gosling's ginger beer with lime*

# Martinis

\$13

## Kiwi Berry

*watermelon vodka, strawberries, blackberries, fresh squeezed lime juice*

## Crusted Creme Brulee

*vanilla vodka, Frangelico, Cointreau, brown sugar rim*

## Chocolate

*vanilla vodka, Irish cream, creme de cocoa, chocolate drizzle*

## Cucumber

*Tito's vodka, cucumber, basil, lemon, salt and pepper crust rim*

## Double Espresso

*vanilla vodka, Kahlua, double brewed coffee, heavy whipping cream float*

## Key Lime

*whipped vodka, key lime liquer, fresh squeezed lime juice, graham cracker crust rim*



# **CLASSIC WHISKEY COCKTAILS**

**\$11**

## **MANHATTAN**

*Templeton Rye, Martini Rossi Sweet Vermouth, Bada Bing cherry*

## **OLD FASHIONED**

*Maker's Mark Bourbon, muddled Bada Bing cherry and orange, Angostura bitters*

## **SAZERAC**

*Templeton Rye, Absente Absinthe, Angostura bitters, sugar*

## **MINT JULEP**

*Maker's Mark Bourbon, fresh mint, sugar*

## **PRESBYTERIAN**

*Crown Royal, ginger ale, soda water*

## **GODFATHER**

*Famous Grouse Scotch, Disaronno Amaretto, lemon twist*

## **HOUSE WINE**

**\$7/Glass \$27/Bottle**

**CABERNET SAUVIGNON, MERLOT, ZINFANDEL, PINOT NOIR**

**CHARDONNAY, SAUVIGNON BLANC, PINOT GRIGIO**

## **WESTSHORE COOLER**

**\$11**

our special island cocktail made with a refreshing blend of light rum, coconut and dark rums, pineapple juice, a splash of cranberry juice and garnished with lime

## **APEROL SPRITZ**

**\$10**

Aperol, prosecco, soda water, garnished with an orange slice

The original Goat, Soup and Whiskey was established in 1997 at Keystone Resort Colorado. The tavern was named after a dog named Pali Wali, who was half Sheep dog and half Dalmatian. The dog looked and caused trouble just like a goat. Hence, he was forever referred to as "Goat".

Our kitchen was only large enough to make soup for the first four years, and since we held a Colorado Whiskey License, we became "Goat, Soup and Whiskey."

Put-in-Bay became the home of our second Goat, Soup and Whiskey in 2006.

We brought our expanded menu of freshly prepared comfort food and a talented kitchen staff from the Rocky Mountains to South Bass Island. The chefs added some new twists to classic dining favorites and created dishes unique to the Put-in-Bay Goat. The Original Perch Taco and our handmade Reuben Balls have been accepted as local favorites. We cut our own steaks, grow the herbs and many of the vegetables we serve.

The soups, sauces and desserts are all made from scratch, so sit back & relax.

Enjoy every bite .....You're on Vacation!!

Also..... Treat yourself, friends and family members to a world famous Goat Shirt.

You will be instantly recognized for your exceptional taste.

Thank you all so very much for visiting The Goat. We hope you come on back very soon.

Enjoy your time on this beautiful island. Come see us this winter at Keystone  
or our new location on St. Croix, USVI est. 2019.

Cheers!

-The Goat Family