



“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

<u>LOLLIPOP LAMB CHOPS</u> * <i>herb marinated and seared New Zealand lamb</i> GF	25
<u>OYSTERS ROCKEFELLER</u> * <i>oysters on the half shell baked with spinach, onion, garlic, bacon and parmesan</i> GF	21
<u>BLUE MUSSELS</u> * <i>white wine, garlic, shallot, tomato and butter served with garlic bread</i>	17
<u>ESCARGOT</u> * <i>escargots baked in garlic herb butter served with garlic bread</i>	15
<u>PAN SEARED TUNA</u> * <i>sesame seed encrusted yellow fin tuna with wasabi, ginger, sriracha and soy sauce</i>	17
<u>SHRIMP COCKTAIL</u> * <i>jumbo shrimp served with cocktail sauce and lemon</i> GF	21
<u>WALLEYE FRIES</u> * <i>walleye strips breaded and fried served with tartar sauce and lemon</i>	15
<u>STUFFED MUSHROOMS</u> * <i>Italian sausage, provolone and parmesan baked in marinara and served with garlic bread</i>	15
<u>GOAT CHEESE CROSTINI</u> <i>goat cheese and olive tapenade crostini topped with tomato and basil served with olive oil and balsamic reduction</i>	15
<u>REUBEN BALLS</u> * <i>Vienna corned beef, sauerkraut and Swiss cheese breaded and fried served with thousand island dressing</i>	14
<u>PIEROGIES</u> * <i>potato and cheddar stuffed pasta, sautéed with smoked sausage and onion served with sour cream</i>	14
<u>CHEF’S BOARD</u> * <i>salami, capicola, chorizo, Stilton bleu cheese, truffled Pecorino, Beemster gouda, pepperoncinis and olives served with a warm demi loaf</i>	29
<u>CRAB DEVEILED EGGS</u> * <i>crab stuffed deviled eggs dusted with old bay served with a side of pickled onions and sriracha</i> GF	15

* 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:

*shrimp or blackened shrimp * 9 gyro meat * 5
grilled or blackened chicken breast * 7*

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

HALF CAESAR *smaller serving of our caesar salad* 7
add anchovies 2

GREEK SALAD *fresh greens tossed with a tangy vinaigrette,
olives, feta cheese, pepperoncinis, veggies and croutons* 13

HALF GREEK SALAD *smaller serving of our greek salad* 7

THAI CRUNCH SALAD *fresh greens, cucumbers, carrots,
purple cabbage, red onion, topped with Thai peanut dressing, cilantro
and peanuts* 13

HALF THAI CRUNCH SALAD *smaller serving of our
Thai crunch salad* 7

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* 15

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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* 19

PERCH SANDWICH * *crispy fried lake perch served with a side of tartar sauce, lettuce, tomato, onion and pickle* 18

CUBAN * *slow roasted pork, salami, ham and pickles topped with Swiss cheese and dijon dill aioli served on cuban bread* 17

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 13
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* 15

ITALIAN HOAGIE * *salami, capicola, ham and provolone with lettuce, tomato, red onion and a splash of vinaigrette* 15

REUBEN * *slow roasted Vienna corned beef, Swiss cheese, thousand island dressing and sauerkraut on rye bread* 17

GYRO * *greek style lamb and beef in a warm naan with tzatziki sauce, lettuce, tomato and green onion* 14

SHRIMP PO’BOY * *classic New Orleans style, breaded and fried shrimp with lettuce, tomato and mayonnaise* 18

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

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BEER

DRAFT

Stella Artois - Pilsner
Delirium Tremens - Strong Belgian Ale
New Belguim Fat Tire - Amber Ale
Bell's Two Hearted - IPA
Paulaner - Hefe-Weizen
Seasonal Selections - ask your server or bartender

BOTTLES

Angry Orchard
Blue Moon
Brew Kettle White Rajah
Corona
Great Lakes Dortmunder
Red Stripe
Yuengling

Bud Light
Budweiser
Coors Light
Labatt Blue Light
Miller Lite
Michelob Ultra
Heineken NA

CANS

PBR

Guinness

High Life

Truth

Blatz

HARD SELTZERS

High Noon Pineapple

White Claw Black Cherry

High Noon Peach

WHISKEY

RYE

Bulleit
Knob Creek
Templeton
Woodford Reserve

IRISH

Bushmills
Jameson
Tullamore Dew
Redbreast 12 yr

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

OTHER

Jack Daniel's
Stranahan's

SINGLE MALT SCOTCH

Balvenie 12
Glenlivet 12
MaCallan's 12

BLENDED SCOTCH

Dewar's
Famous Grouse
Johnny Walker Black

Specialty Cocktails

\$12

Margarita

Milagro Reposado, 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*

Westshore Cooler

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

Grapefruit Cooler

*Ketel One Grapefruit Botanical vodka, cucumber,
fresh squeezed lime and grapefruit juice, finished with soda water*

Frozen Libations

\$13

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, 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

Martinis

\$14

Kiwi Berry

Ketel One Cucumber Botanical vodka, mixed berries, watermelon & kiwi purees, 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

\$12

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

\$8/Glass \$35/Bottle

**CABERNET SAUVIGNON, MERLOT, PINOT NOIR
CHARDONNAY, SAUVIGNON BLANC, PINOT GRIGIO**

APEROL SPRITZ

\$11

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 biteYou'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