



S O U P A N D W H I S K E Y ®

“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

a variety of homemade soups are available daily

DRESSINGS

greek vinaigrette
*oo island**

grilled or blackened chicken breast * 7

choice of dressing

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

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

add anchovies **2** ***add anchovies*** **3**

half 8 *full* 14

half 7 *full* 13

half 7 *full* 13

15

served with kettle chips or coleslaw

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

17

19

1

13

***add bacon* *** **2**

***add bacon* * 2**

18

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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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Dinner Entrées

service begins at 5:00 pm

dinner entrées served with vegetable medley

WALLEYE OSCAR *

*fried walleye topped with crab, asparagus and béarnaise sauce
served with wild rice*

34

FRIEDA'S WALLEYE á la FRAN *

*walleye filet crusted with parmesan breading and sautéed with
garlic, butter, capers and lemon
served with wild rice*

31

BLEU CHEESE SIRLOIN *

*house cut 10 oz sirloin topped with bleu cheese and balsamic reduction
served with baked potato*

37 GF |

RIBEYE STEAK *

*house cut 14 oz ribeye, seasoned and flame grilled
served with baked potato*

47 GF

NEW YORK STRIP STEAK *

*house cut 12 oz strip, seasoned and flame grilled
served with baked potato*

39 GF

FILET MIGNON *

*house cut 8 oz beef tenderloin, flame broiled
served with baked potato*

43 GF

CRAB FILET *

*house cut 8 oz. beef tenderloin, flame broiled and topped with crab,
asparagus and béarnaise sauce
served with baked potato*

53 GF

CHICKEN MARSALA *

*sautéed chicken breast and mushrooms finished with
a marsala wine sauce over mashed potaoes*

25

PORK CHOP *

*grilled bone-in, house cut pork chop
served with mashed potatoes & gravy*

27

DUCK BREAST *

*pan seared duck breast glazed with honey and soy sauce
served with wild rice*

29

LIVER & ONIONS *

*a Goat family favorite
served with mashed potatoes and gravy*

27

GRILLED SALMON *

*salmon filet glazed with sweet chili sauce
served with wild rice*

28

FISH DINNER *

*half pound of walleye or perch, breaded and fried
served with french fries, coleslaw, tartar sauce and lemon*

29

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Pasta Entrées

service begins at 5:00 pm
pasta entrées served with garlic bread

CREOLE SHRIMP *

*shrimp, smoked sausage, bell pepper and onion tossed in a spicy cream sauce
served over linguine topped with parmesan*
29

SHRIMP SCAMPI *

garlic, shallot, lemon, white wine and butter served over linguine
28

MEDITERRANEAN CHICKEN *

*sautéed chicken breast with olives, sun dried tomatoes, artichokes,
feta cheese, spinach and white wine served over linguine*
27

CHICKEN PICCATA *

*sautéed chicken breast, garlic, shallot, butter, capers, white wine and lemon
served over linguine*
25

CHICKEN PARMESAN *

*chicken breast breaded and fried with marinara,
provolone and parmesan cheeses served over linguine*
25

EGGPLANT PARMESAN *

*eggplant breaded and fried with marinara,
provolone and parmesan cheeses served over linguine*
20

CREAMY PESTO PRIMAVERA *

*cavatappi pasta with summer squash, zucchini, broccoli, bell pepper and grape tomatoes
tossed with basil pesto cream sauce topped with parmesan*
21

<i>grilled or blackened chicken</i>	28
<i>shrimp or blackened shrimp</i>	30

FETTUCINE ALFREDO

<i>sautéed mushrooms</i>	21
<i>grilled or blackened chicken</i>	27
<i>shrimp or blackened shrimp</i>	29

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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