

# appetizers

## Calamari 45

Deep-fried crispy calamari with sliced hot cherry peppers, black olives and tomatoes tossed in olive oil and garlic, served with garlic crostini - 11.99

## Fried Calamari

Lightly battered deep-fried calamari served with rémoulade and marinara sauces - 10.99

## Artichoke & Spinach Dip

A blend of artichoke, spinach, four cheeses, and seasonings served warm with tortilla chips - 10.99

## Boneless Buffalo Tenders

Lightly coated chicken tenders tossed in a tangy buffalo sauce served with celery sticks and bleu cheese dressing - 10.99

## Boneless BBQ Tenders

Lightly coated chicken tenders tossed in our own honey BBQ sauce served with celery sticks and ranch dressing - 10.99

## Paul's Shrimp Mozambique

Traditional recipe of eight shrimp sautéed in a savory sauce of garlic and special house seasonings served over Italian toast - 11.99

## Stuffed Mushrooms

Large mushroom caps filled with our homemade seafood stuffing, melted Swiss cheese, and a garlic butter sauce - 10.99

## Mussels Zuppa

Steamed native mussels, sautéed shallots, garlic, fennel, and chorizo served in a spicy white wine tomato sauce served with grilled ciabatta bread - 12.99

## Prosciutto Wrapped Mozzarella

Pan-seared fresh mozzarella cheese wrapped in prosciutto di parma with a grape tomato, basil salad drizzled with balsamic glaze with garlic crostini - 11.99

## Shrimp Cocktail

Eight jumbo shrimp served with homemade zesty cocktail sauce - 11.99

## OG Fries

French fries tossed in a mixture of olive oil, garlic, parmesan cheese, parsley, and red pepper flakes - 8.99

## Crab Cakes

Fresh crabmeat blended with vegetables, crumbs, and seasonings, pan-fried and served with garlic butter sauce and red pepper aioli - 11.99

## Fried Mac & Cheese Balls

The Chef's homemade five cheese mac-n-cheese, breaded and deep-fried, served with a tomato cream sauce - 10.99

## Eggplant Rollatini

Thinly sliced eggplant grilled to perfection stuffed with a lightly spiced ricotta filling topped with marinara sauce, mozzarella cheese and shaved parmesan finished with a balsamic drizzle served with garlic bread - 11.99

## Fish Tacos

Lightly battered fried haddock with arugula, pickled onions, cilantro lime slaw, roasted corn, tomato and black bean salsa, and chipotle aioli on warm flour tortillas

Two Tacos - 10.99 Three Tacos - 15.99

## Garlic Bread Basket

A basket of our toasted Italian garlic bread - 5.99 add cheese - +3.00

## Gabe's Garlic Bread Gorgonzola Fondue

Toasted Italian garlic bread served with a delicious gorgonzola cheese cream sauce for dipping - 10.99

## Chicken Lettuce Wraps

Sautéed chicken strips and an Asian vegetable slaw served with crisp romaine lettuce leaves, cusabi, and peanut dipping sauces - 11.99

## Kyle's Pizzetta

Grilled pizza dough topped with chunky Pomodoro sauce, crispy crumbled Italian sausage, caramelized onions, ricotta cheese, and our four cheese blend - 10.99

## Pomodoro Pizzetta

Grilled pizza dough topped with Pomodoro sauce, sliced tomatoes, fresh mozzarella, basil, and caramelized onions - 10.99

# soup & salads

## Lobster & Corn Chowder

Bowl - 8.99 Cup - 6.99

## Clam Chowder

Available Fridays only  
Bowl - 7.99 Cup - 5.99

## Soup of the Day

Bowl - 5.99 Cup - 3.99

Side Garden Salad - 3.99

Side Mesclun Salad - 6.49

Side Caesar Salad - 6.49

## Oriental Chicken Salad

Crisp romaine lettuce with a Mandarin orange sesame dressing, roasted cashews, sweet red peppers, pea pods, Mandarin oranges, goat cheese and crispy wontons topped with crispy chicken - 14.99

## Buffalo Chicken Salad

Crisp romaine, tomatoes, cucumber, Bermuda onions, and carrots tossed with bleu cheese dressing and pita bread croutons topped with boneless buffalo tenders - 14.99

## Mediterranean Salad

Our house garden salad with feta cheese and pita bread croutons tossed with a lemon olive oil dressing - 10.99  
Add Grilled Chicken - 4.00  
Add Grilled Shrimp - 5.00  
Add Grilled Salmon - 9.00

## Mesclun Salad

Mixed field greens tossed with sun-dried cranberries, roasted walnuts, pears, red seedless grapes, gorgonzola cheese, pita bread croutons and a balsamic vinaigrette - 10.99

Add Grilled Chicken - 4.00

Add Grilled Shrimp - 5.00

Add Grilled Salmon - 9.00

## Caesar Salad

Crisp romaine lettuce tossed with our homemade Caesar dressing, garlic croutons and parmesan cheese - 10.99

Add Grilled Chicken - 4.00

Add Grilled Shrimp - 5.00

Add Grilled Salmon - 9.00

## Steak Tip Caesar Salad\*

Tender steak tips served over crisp romaine tossed with our own Caesar dressing, garlic croutons and parmesan cheese - 16.99

## Roasted Beet Salad

Mixed field greens with roasted beets, candied walnuts, goat cheese and a balsamic vinaigrette - 10.99

Add Grilled Chicken - 4.00

Add Grilled Shrimp - 5.00

Add Grilled Salmon - 9.00

## Garden Salad

Romaine, iceberg and mixed greens with tomatoes, cucumber, Bermuda onions, and carrots - 8.99

Add Grilled Chicken - 4.00

Add Grilled Shrimp - 5.00

Add Grilled Salmon - 9.00

**Menu alterations, substitutions and extras are subject to an upcharge**

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# ENTREES

## veal & beef

### Veal Parmesan

Tender breaded veal cutlet topped with marinara sauce and mozzarella cheese served over linguine - 21.99

### Veal Marsala

Sautéed veal scallopinis with mushrooms in a Marsala wine butter sauce. Served with pasta or your choice of two sides - 21.99

### Veal Piccata

Sautéed veal scallopini with mushrooms, capers, and artichoke hearts in a lemon butter sauce. Served with pasta or your choice of two sides - 21.99

### Veal Saltimbocca

Sautéed veal scallopinis topped with fresh sage, prosciutto, mozzarella cheese, mushrooms and spinach in a lemon butter sauce. Served with pasta or your choice of two sides - 21.99

## chicken

### Chicken Parmesan

Breaded boneless breast of chicken topped with marinara sauce and mozzarella cheese served over linguine - 18.99

### Chicken Blue Eyes

Sautéed boneless breast of chicken de-glazed with white wine topped with breaded eggplant, sharp provolone cheese, mushrooms, and marinara sauce. Served with pasta or your choice of two sides - 18.99

### Chicken Marsala

Sautéed boneless breast of chicken with mushrooms in a marsala wine butter sauce. Served with pasta or your choice of two sides - 18.99

### Chicken Piccata

Sautéed boneless breast of chicken with mushrooms, capers, and artichoke hearts in a lemon butter sauce. Served with pasta or your choice of two sides - 18.99

### Chicken Loretta

Twin boneless chicken cutlets with a ricotta and spinach filling topped with mushrooms, mozzarella cheese, and a white wine demi-glace. Served with pasta or your choice of two sides - 18.99

## side choices

mashed potatoes, rice pilaf, French fries, mixed vegetables, coleslaw

**upcharge side choices:** OG fries (+1.00), sweet potato fries (+1.00), waffle fries (+1.00), onion strings (+1.00), baked potato (+1.50), roasted fingerling potatoes (+1.00), house or veggie risotto (+3.00), asparagus (+1.00), broccoli (+1.00), green beans (+1.00), spinach (+1.00) or spinach & broccoli (+1.00)

Pasta Choices: linguine, penne, spaghetti, or angel hair  
Substitute Gluten Free Penne (+2.75) or Fresh Rigatoni (+3.00)

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### Simple Filet\*

Plain 8 oz. filet mignon grilled to perfection served with roasted fingerling potatoes and asparagus - 26.99

### Steak Tips\*

12 oz. of marinated charbroiled steak tips served over rice pilaf, topped with sautéed mushrooms and onions in a Marsala wine butter sauce - 19.99

### New York Sirloin\*

Grilled 10 oz. choice New York sirloin. Served with pasta or your choice of two sides - 19.99  
with Montreal or Cajun Seasoning - 1.00 each

### Surf & Turf\*

10 oz. choice New York sirloin with stuffed sea scallops - 26.99  
10 oz. choice New York sirloin with stuffed shrimp - 26.99  
Served with pasta or your choice of two sides  
Substitute 8 oz. Grilled Filet for NY Strip add 5.00

### Open Face Steak Sandwich\*

Grilled 10 oz. choice New York sirloin over Italian garlic toast with French fries and onion strings - 19.99

### Zio's Chicken

Twin parmesan panko encrusted boneless breast of chicken over potato gnocchi in a tomato cream sauce with lightly dressed arugula, crispy prosciutto and shaved parmesan - 19.99

### Chicken Marie

Sautéed boneless breast of chicken with roasted almonds, sweet red and yellow peppers in a brown sugar butter sauce over butternut squash raviolis - 19.99

### Buffalo Chicken Alfredo

Sautéed chicken fillets tossed with penne in a homemade creamy buffalo alfredo sauce topped with crispy onion strings - 19.99

### Chicken Athens

Sautéed chicken fillets, kalamata olives, capers, diced tomatoes, roasted red peppers, artichoke hearts, and sliced pepperoncini tossed in a garlic butter sauce over linguine finished with feta cheese - 18.99

### Chicken Saltimbocca

Sautéed boneless breast of chicken topped with fresh sage, prosciutto, mozzarella cheese, mushrooms, and spinach in a lemon butter sauce. Served with pasta or your choice of two sides - 18.99

# ENTRÉES

## seafood

### Cioppino

Shrimp, sea scallops, haddock, calamari, littlenecks and mussels in a seasoned seafood tomato broth over linguine - 25.99

### Jeffrey's Seafood Sauté

Sautéed shrimp, sea scallops and salmon with sun-dried tomatoes, spinach, roasted red peppers, onions, roasted pine nuts and fresh basil in a white wine and garlic butter sauce over angel hair pasta - 22.99

### Shrimp & Scallop Risotto

Slow-cooked arborio rice folded with Parmigiano-Reggiano cheese, asparagus, wild mushrooms, shrimp, scallops and a touch of cream - 22.99

### Haddock Feeney

Pan-seared haddock with sautéed garlic, basil, and a medley of fire-roasted and garden fresh tomatoes topped with crumbled goat cheese finished with an aged balsamic drizzle. Served with pasta or your choice of two sides - 19.99

### Salmon Nicola

Grilled Atlantic salmon fillet over mixed field greens topped with a roasted shallot vinaigrette, feta cheese, and crispy carrot curls. Served with pasta or your choice of two sides - 20.99

### Salmon Alex

Grilled Atlantic salmon fillet brushed with an orange ginger glaze, topped with roasted matchstick vegetables, and toasted sesame seeds. Served with pasta or your choice of two sides - 20.99

### Salmon Elizabeth

Grilled Salmon fillet served over sautéed fingerling potatoes and cherry tomatoes topped with grilled asparagus and finished with a dill cream sauce - 21.99

### Fish & Chips

Deep-fried lightly battered fresh haddock served with French fries, onion strings, coleslaw and rémoulade sauce - 18.99

### Baked Haddock

Baked fresh haddock with a seasoned Ritz cracker crumb topping. Served with pasta or your choice of two sides - 18.99

### Baked Stuffed Shrimp

Five large baked shrimp filled with our homemade seafood stuffing topped with garlic butter sauce. Served with pasta or your choice of two sides - 20.99

### Stuffed Sea Scallops

Large sea scallops topped with our homemade seafood stuffing baked to perfection. Served with pasta or your choice of two sides - 22.99

### Stuffed Haddock

Baked fresh haddock topped with our homemade seafood stuffing and a garlic butter sauce. Served with pasta or your choice of two sides - 21.99

### Shrimp Scampi

Sauteed shrimp with diced tomatoes and scallions in a classic scampi butter sauce over spaghetti - 19.99

### Fish Taco Dinner

Lightly battered deep fried haddock with arugula, pickled onions, cilantro lime slaw, roasted corn, tomato, and black bean salsa, chipotle aioli on warm flour tortillas served with a lightly dressed arugula and tomato salad - 17.99

## pasta & more

### Classic Chicken & Broccoli

Sautéed chicken fillets, broccoli, parmesan cheese, crushed red pepper, olive oil and garlic tossed with penne - 18.99

### Chicken & Broccoli Alfredo

Sauteed chicken fillets and broccoli tossed with penne in our homemade alfredo sauce - 19.99

### Ravioli Leonardo

Wild Mushroom Ravioli tossed with shiitake mushrooms, sundried tomatoes, sautéed chicken, Italian spices and spinach in a marsala wine sauce - 19.99

### Chicken & Shrimp Jambalaya

Sautéed chicken fillets, shrimp, andouille sausage and vegetables in a Cajun tomato sauce over linguine or rice pilaf - 19.99

### Capellini Richard

Angel hair pasta tossed with stewed tomatoes, fresh basil, parmesan cheese, olive oil, and garlic - 15.99  
Add Grilled Chicken - 4.00    Add Grilled Shrimp - 5.00

### Fresh Rigatoni Bolognese

Fresh rigatoni in our homemade tomato bolognese sauce finished with a touch of cream and shaved parmesan - 18.99

### Penne Carbonara

Sautéed chicken fillets, bacon, mushrooms, and peas in a classic alfredo sauce tossed with penne - 19.99

### Eggplant Parmesan

Lightly breaded eggplant layered with marinara sauce, mozzarella, and parmesan cheese, served with pasta and garlic bread - 16.99

### Grilled Vegetable Risotto

Slow-cooked Arborio rice folded with Parmigiano-Reggiano cheese, asparagus, peppers, red onion, zucchini, and basil - 15.99  
Add Chicken - 4.00    Add Shrimp - 5.00

### Spaghetti & Meatballs

Spaghetti, marinara and 2 large homemade meatballs - 13.99

## side choices

mashed potatoes, rice pilaf, French fries, mixed vegetables, coleslaw

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Pasta Choices: linguine, penne, spaghetti, or angel hair  
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## sides à la carte

Mixed Vegetables - 2.99

Coleslaw - 2.99

Grilled Asparagus - 4.99

Broccoli - 4.99  
oil & garlic or steamed

Spinach - 4.99  
oil & garlic or steamed

Spinach & Broccoli - 4.99  
oil & garlic or steamed

Baby Green Beans - 4.99

Mashed Potatoes - 2.99

Rice Pilaf - 2.99

French Fries - 2.99

OG Fries - 3.99

Waffle Fries - 3.99

Sweet Potato Fries - 3.99

Onion String Basket - 5.99

Baked Potato - 3.49

Roasted Fingerling  
Potatoes - 3.99

Homemade Meatball - 2.99

Sweet Italian Sausage - 2.99

Pasta with Marinara - 4.99

Pasta with Alfredo - 5.99

Fresh Rigatoni - 7.99

Gluten Free Penne - 6.99

Gluten Free Roll - 1.50

House Risotto  
Slow cooked arborio rice folded with Parmigiano-  
Reggiano cheese, asparagus, wild mushrooms and a  
touch of cream - 6.99

## angus burgers\*

Our burgers are 1/2 lb. fresh ground Angus sirloin served on a fresh brioche roll with a pickle and your choice of French fries or specialty pasta salad of the day. Substitute Gluten Free Roll +1.50

### Ed's All American Sirloin Burger

Ground Angus sirloin with lettuce, tomato, and onion - 11.99  
Add Cheese or Bacon - 1.00 each

### The Benjamin Burger

Ground Angus sirloin with cracked pepper mayo, jack cheese, bacon, sautéed onions and mushrooms topped with a homemade Guinness steak sauce served with waffle fries - 13.99

### The Signature Burger

Ground Angus sirloin with chipotle aioli, smoked gouda, bacon, lettuce, tomato, and pickled jalapeños served with waffle fries - 13.99

### BBQ Ranch Burger

Ground Angus sirloin with bacon, cheddar cheese, lettuce, tomato, crispy onions and BBQ ranch dressing - 13.99

### Veggie Burger

House-made black bean sweet potato veggie burger topped with melted gouda cheese, arugula, tomato, onion, and chipotle aioli drizzle - 12.99

## build your own pizza

**Cheese Pizza** - 12.99

### Meat Toppings

Pepperoni · Grilled Chicken · Meatball · Hamburger · Sausage - 2.50 each

### Veggie Toppings

Mushroom · Green Pepper · Onion · Spinach · Broccoli · Tomato · Roasted Red Pepper - 1.50 each

## specialty pizza

### BBQ Chicken Pizza

Fresh homemade pizza dough brushed with olive oil and garlic topped with our four cheese blend, grilled chicken, BBQ sauce and Bermuda onions - 16.99

### Buffalo Chicken Pizza

Fresh homemade pizza dough topped with buffalo tenders, gorgonzola cheese, red onions, buffalo sauce and our four cheese blend - 16.99

### Greek Pizza

Fresh homemade pizza dough topped with spinach, tomatoes, grilled breaded eggplant, roasted garlic cloves, feta cheese, pizza sauce and our four cheese blend - 16.99

### The Goose's Favorite Pizza

Fresh homemade pizza dough topped with pepperoni, sausage, mushrooms, onions, green peppers, pizza sauce and our four cheese blend - 16.99

### Margherita Pizza

Fresh homemade pizza dough brushed with olive oil and garlic topped with fresh mozzarella, our four cheese blend, sliced tomatoes, and fresh basil - 16.99

## children's menu

choose one side: fries, mashed potatoes, rice pilaf, coleslaw, carrots & ranch, steamed broccoli, Mandarin oranges

Cheese Pizza - 7.99

Spaghetti & Meatballs - 6.99

Penne Alfredo - 6.99

Grilled Salmon - 9.99

Steak Tips - 8.99

Homemade  
Mac-n-Cheese - 6.99

Chicken Fingers - 6.99

Gluten Free Penne  
with Marinara - 6.99  
with Alfredo - 7.99

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