



THE
MOOSE & GOOSE
SPIRITS... *old & new*

Lake Lure, NC



Appetizers

- Shrimp Cocktail** 10
Six wild-caught red Argentine shrimp, served with cocktail sauce
- Oven-Fired Greek Flatbread** 8
Topped with Feta Cheese, Greek Olives, and Sun-dried Tomatoes
- Oven-Fired Italian Flatbread** 8
Topped with fresh basil, heirloom tomato, and parmesan cheese
- Cream Cheese Stuffed Mushrooms** 6
Six mushroom caps stuffed with an Italian-herb cream cheese
- Bacon Cheddar French Fries** 6
Shoestring or wedge fries, oven roasted with cheddar and bacon
Served with your choice of dipping sauce or dressing

Local Favorites

- Bone-In Chicken Wings (10)** 10
Choose from mild, hot, or barbecue or honey chipotle barbecue
Served with celery and your choice of dressing
Add French fries or a vegetable side 3
- Hand-Breaded Chicken Fingers** 8
Four large breast meat tenders breaded and fried golden brown
Served with French fries and delectable dipping sauces
- Fish and Chips** 12
Three haddock fillets served with lemon wedges and tartar sauce
Served with French fries and coleslaw
- Shrimp Platter** 14
Eight Argentine red shrimp, breaded and fried
Served with French fries and coleslaw

Pasta Bowls

Generous portions served with fresh garlic toast

- Pasta Primavera** 10
Linguini tossed in traditional marinara sauce
Topped with sautéed squash, zucchini, and yellow onions
- Linguini Alfredo** 10
Linguini noodles in our chef-prepared alfredo sauce

Pasta Additions

- Blackened or Grilled Chicken Breast 6
Six Blackened or Sautéed Shrimp 10
Blackened or Grilled Wild-Caught Salmon 10

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Soups & Salads

- Soup Du Jour** 6 – ounce 5 12 – ounce 8
A tastefully unique soup created by our chef

Signature Clam Chowder

- 6 – ounce 6 12 – ounce 10
A rich spin on classic manhattan clam chowder, Consisting of an
herbed tomato and cream chowder with
Clams, potatoes, bacon, bell peppers, and onions

- Half House Garden Salad** 5
Entrée House Garden Salad 8
Spring mix, red onion, cucumber, carrot, bell pepper,
Heirloom tomato, croutons and cheese

- Half Classic Caesar Salad** 5
Entrée Classic Caesar Salad 8
Crisp romaine tossed in our creamy dressing
With croutons and parmesan cheese

- Crisp Cobb Salad** 14
Romaine, heirloom tomato, and sliced chicken breast
Topped with bacon, diced hardboiled egg, avocado, and blue cheese

Salad Additions

- Blackened or Grilled Chicken Breast 6
Six Blackened or Sautéed Shrimp 10
Blackened or Grilled Salmon 10

House Dressings

- Ranch, Chunky Blue Cheese, Balsamic Vinaigrette,
Italian, Honey Mustard, Creamy Caesar,
Oil and Vinegar, Thousand Island

Classic Sandwiches

Served with shoestring or wedge potato fries or vegetables
Served on your choice toasted bun, Texas toast, or rye bread
Cheddar, American, Swiss, or Provolone

- *All-American Beef Burger** 10
Half pound, with cheddar, lettuce, tomato, onion, and pickle
- *Mushroom & Swiss Beef Burger** 10
Half pound, sautéed onions and mushrooms, melted Swiss cheese
- Parmesan Chicken Sandwich** 8
Boneless Fried Chicken Breast served on a toasted bun
Topped with savory marinara and melted provolone cheese
- Rueben and Rye** 8
Thin sliced corned beef and sautéed sauerkraut on rye bread
Topped with Thousand Island dressing and Swiss cheese

Dinner Entrees

*All entrees include two side items
Choice of Broccoli, vegetable of the day,
Choice of Potatoes, rice, or baked potato*

*Substitute an entrée side item for a
Half house or half caesar salad - \$3 more*

- Chicken Cordon Bleu** 18
Boneless, skinless breast stuffed with prosciutto & gruyere cheese, pan seared and oven roasted
- Grilled Bone-In Quail** 24
Two bone-in 5-ounce quail marinated and char-Grilled until golden brown
- Mahi-Mahi with Mango Salsa** 20
Lightly seasoned and grilled mahi-mahi fillet, Topped with house-prepared mango salsa
- Wild Caught Alaskan Salmon**
Grilled or Blackened 20
A delicious 8-ounce Alaskan salmon fillet, lightly seasoned, served with fresh lemon and dill
- Duck Breast A L'orange** 28
A boneless, skin-on filleted duck breast, Seasoned and pan seared
Served with our house-prepared bigarade sauce
- * Rosemary Lamb Lollipops** 32
Six New Zealand lamb lollipops,
Seasoned and grilled, prepared medium
Drizzled with peppercorn demi glace
- *Grilled Filet Mignon** 30
A responsibly raised 8-ounce beef tenderloin steak drizzled with peppercorn demi glace
Recommended medium rare
*We butterfly and then grill,
Medium well and well done filet mignon*

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Three Course Dinner Feature

\$28 per person

*No dessert substitutions
(Except for guest specific food allergy requests)
Tax and gratuity are not included
No substitutions allowed with dinner feature*

Appetizer Course

*Choose One:
Half mixed garden salad, half caesar salad,
Soup du jour, 6-ounce, clam chowder, 6-ounce*

Entrée Course

*All entrees include two side items
Choice of vegetable of the day, broccoli,
Choice of potato, rice, or baked potato*

Choose One:

Sautéed Chicken Marsala

*Served with fettuccini noodles, tossed in
Marsala wine and mushroom sauce*

Pan Seared Trout Fillets

Topped with browned garlic butter and sliced lemons

***Center Cut Sirloin, 8 Ounce**

Grilled to your preference, drizzled with demi glace

Pasta Primavera

*Linguini noodles tossed in marinara sauce
With sautéed squash, zucchini, and onions
The two side items are incorporated in pasta primavera*

Dessert Course

*Fruit Cobbler of the Day
Served with French Vanilla Bean Ice Cream*

Other Desserts

- Philadelphia-Style Cheesecake** 8
Creamy cheesecake with graham cracker crust
Topped with sugared strawberries
- Espresso Crème Brûlée** 8
A creamy brûlée baked with french espresso
Served with strawberry and whipped cream
- Chocolate Lava Cake** 8
Rich chocolate cake, filled with hot fudge
Served with fresh fruit
- Raspberry Sorbet** 6
a low-calorie delicious finish to your meal (vegan)

THE VERANDA RESTAURANT WINE LIST

<u>RED WINE</u>		GL	BTL	<u>WHITE WINE</u>		GL	BTL	
<u>CABERNET SAUVIGNON</u>				<u>CHARDONNAY</u>				
SALENTEIN PORTILLO '15, ARGENTINA	7	26	BELCRÉME DE LYS '15, SONOMA, CA	7	26			
WILLIAM HILL '15, HEALDSBURG, CA	8	32	WILLIAM HILL '16, HEALDSBURG, CA	8	30			
GROTH '13, NAPA VALLEY, CA		70	DARK HORSE '15, MODESTO, CA	6	22			
CAYMUS '15, NAPA VALLEY, CA		90	JORDAN '14 RUSSIAN RIVER VALLEY, CA		44			
CAYMUS SPECIAL RESERVE '14, NAPA VALLEY, CA		200	TALBOTT KALI HEART '15, MONTEREY, CA		34			
<u>PINOT NOIR</u>				<u>PINOT GRIGIO</u>				
MARKOVIC '16, FRANCE	7	26	MEZZACORONA '16, ITALY	6	22			
MEIOMI '16, CALIFORNIA	9	34	TOMMASI '16, ITALY	8	30			
MAISON LOUIS LATOUR, '14, FRANCE		26	<u>MOSCATO</u>					
TALBOTT SLEEPY HOLLOW, '13, CA		70	MIA DOLCEA '14, ITALY		30			
<u>MERLOT</u>				STONWOOD '16, LODI, CA	6	22		
BONTERRA '14, MENDOCINO, CA	8	32	<u>SAUVIGNON BLANC</u>					
PARCEL 41 '15, NAPA VALLEY, C		34	TOHU '16, MARLBOROUGH, CA	7	26			
PAHLMAYER '11, NAPA VALLEY, CA		96	POMELO '16, NAPA VALLEY, CA	6	22			
PLUMJPACK '14, NAPA VALLEY, CA		90	WHITE HAVEN '16, NEW ZEALAND	9	32			
<u>MALBEC</u>				<u>RIESLING</u>				
GASCON '16, ARGENTINA	8	30	MADONNA '16, GERMANY	6	22			
KAIKEN MAI '10 ARGENTINA		100	<u>PINOT GRIS</u>					
<u>CHIANTI</u>				ADELSHEIM '15, WILLIAMETTE VALLEY, OR		30		
MELINI BORGHINI D' ELSA '15, ITALY	6	24	<u>ROSÉ</u>					
<u>RED BLEND</u>				FRANCIS FORD COPPOLA SOFIA '15, GEYERSVILLE, CA		28		
CHATEAU JULIEN '15, MONTEREY, CA	7	26	POMELO '16, NAPA VALLEY, CA	6	22			
LA PILUMA MONTEPULCIANO '15, ITALY	6	24	<u>WHITE BLEND</u>					
HARASZTHY BEARITAGE '16, SONOMA, CA	8	30	HOURLHART COTÉS DE PROVENCE '15, FRANCE	7	26			
<u>RED ZINFANDEL</u>				<u>SPARKLING WINE</u>				
BOGLE '15, CLARKSBURG, CA	7	24	VELVE DU VERNAY BRUT, ITALY	6	22			
STEELE PACINI '13, MENDOCINA, CA		36	LA MARCA PROCESSCO, ITALY	7	26			
MOUNT PEAK RATTLESNAKE '14, NAPA VALLEY, CA		55	BLANC DE BLEU BRUT		30			
<u>SYRAH</u>				MOET & CHANDON "WHITE STAR," FRANCE		65		
FRANCIS FORD COPPOLA '13, GEYERSVILLE, CA		34	PERRIER JOUET GRAND BRUT, FRANCE		60			
			DOM PERIGNON CLUEVE, FRANCE		165			

Beer and Spirit Selections

Vodka

Grey Goose	9
Kettle One	7
Stolichnaya	7
Stoli Vanilla	7
Stoli Strawberry	7
Titos	7
Firefly Sweet Tea	7
Absolut	7
Absolut Berriacai	7
Absolut Mandarin	7
Absolut Citron	7
Smirnoff	6
Smirnoff Watermelon	6
Smirnoff Vanilla	6
Smirnoff Blueberry	6
Smirnoff Raspberry	6
Pinnacle Whipped	6

Scotch

Oban 14yr	14
Macallan 12yr	13
Balvenie 15yr	12
Dalwhinnie 15yr	10
Laphroaig 10yr	10
Glen Morangie 10yr	9
Glenlivet 12yr	9
Glenfiddich 12yr	9
Johnny Walker Black	9
Johnny Walker Red	7
Dewars	7

Rum

Zaya	8
RumChata	7
Bacardi 151	7
Bacardi	6
Goslings Black Rum	7
Malibu	6
Captain Morgan	6
Cherry Jack	6

Tequila

Patron	10
Patron XO Café	8
1800	8
Sauza Blue	6
Campeon Silver	12
Sombra Mezcal	9

Whiskey & Bourbon

Blanton's	10
E.H. Taylor	12
Eagle Rare	10
Buffalo Trace	10
Basil Hayden's	9
Defiant Single Malt	9
Woodford Reserve	9
Knob Creek	9
Bulleit	8
Bulleit Rye	8
Makers Mark	8
Crown Royal	8
Crown Royal Apple	8
Jack Daniels	8
Jameson	8
Jim Beam Single Barrel	8
Wild Turkey	7
Jim Beam	6
Canadian Club	6
Fireball Cinnamon	6
Southern Comfort	6
Seagrams 7	6

Gin

Hendricks	9
Bombay Sapphire	7
Tanqueray	7
Beefeater	6

Liqueurs & Cordials

St. Germain Elderflower	9
Cointreau	9
Gran Marnier	9
Remy Martin VSOP	9
B&B	8
Chambord	8
Hennessey	8
Courvoisier	8
Godiva Chocolate	8
Goldschlager	7
Jägermeister	7
Frangelico	7
Tia Maria	7
Limoncello	7
Disaronno	7
Rumple Minze	7
99 Bananas	6
Romana Sambuca	6
Christian Brothers	6

Domestic Selections

Blue Moon	3
Budweiser	3
Bud Light	3
Coors Light	3
Miller Lite	3
Michelob Ultra	3
Yuengling	3
St. Pauls Non-Alcoholic	3

Import Selections

Guinness	4
Heineken	4
Newcastle	4
Stella Artois	4

Microbrew Selections

Angry Orchard	4
Sam Adams Lager	4
Sierra Nevada (Seasonal)	4
Crabby's Ginger Beer	5
Crispin Original Cider	4
Wicked Weed Lunatic Blonde	4
Wicked Weed Pernicious	5
Wicked Weed Napoleon	4
Highland Gaelic Amber Ale	4
Highland St. Terese Pale Ale	4
Highland IPA	4
Highland Oatmeal Porter	4
Highland Black Mocha Stout	4
NB Fat Tire Amber Ale	4
NB 1554 Dark Ale	4
NB Citradelic Tangerine	4
Hi-Wire Lo-Pitch IPA	4
Hi-Wire Hi-Pitch Mosaic IPA	4
Hi-Wire Bed of Nails Brown	4
Olde Hickory Ruby Lager	4
Olde Hickory Piedmont Pilsner	4
Olde Hickory Death By Hops	5

Martini & Cocktails Menu

The Drunken Goose 10
Grey Goose, PAMA, Pink Lemonade, Cranberry Juice

The Classic Martini 10
Ketel One Vodka shaken or stirred
tailored with the addition of olive brine,
specialty olives or dry vermouth

Margaret's Famous Old Fashioned 10
Woodford Reserve Bourbon Whiskey, Angostura
Bitters with a muddled cherry, orange and sugar cube

The Cosmopolitan 10
Absolut Citron, Cointreau,
Lime juice and cranberry juice

Flirtini 9
Stolichnaya Vodka, Chambord, pineapple juice
Topped with Champagne and a sugared rim

Pamapolitan 11
Absolut Citron, PAMA Pomegranate, Cointreau,
pomegranate juice and fresh lemon

Lavender 10
Smirnoff Vanilla Vodka, St. Germaine Elderflower
Liqueur and Viniq, garnished with a sprig of
lavender

Lemon Drop Martini 9
Absolut Citron, Limoncello, Triple Sec, lemon
Juice, and sugar served shaken with a sugared rim

Key Lime Martini 9
A Moose & Goose secret recipe, but delicious

The Ultimate Chocolate Martini 12
Godiva Dark Chocolate Liqueur, Stoli Vanilla
Vodka and Bailey's Irish Cream garnished with
Belgium chocolate

Tiramisu Martini 12
Espresso Vodka, Godiva White Chocolate Liqueur
Frangelico, and cream garnished with a lady finger

Kahlúa Creamsicle 10
Absolut Vodka, Kahlúa, heavy cream,
Whipped cream and chocolate syrup

Moose Juice 10
Knob Creek, Lemonade, and Ginger Syrup

Top Shelf Margarita 12
Patrón Silver, Cointreau, sour mix and lime
with a Grand Marnier float

Dirty Dancer 10
Grand Marnier, Christian Brothers Cognac and
Veuve du Vernay Champagne

Coco Loco 10
Malibu Rum, coconut cream, and pineapple juice
floated with Zaya Dark Rum

Moscow Mule 9
Tito's Vodka, Crabby's Ginger Beer and sliced lime

Dark & Stormy 9
Zaya Dark Rum, Crabby's Ginger Beer and sliced lime

Beach Breeze 8
Absolut Acai, pineapple juice and cranberry juice

Baby's Watermelon Mojito 8
Smirnoff Watermelon Vodka, fresh mint and
Watermelon limeade

Lake Lure Iced Tea 11
Smirnoff Vodka, Beefeater Gin, Bacardi Rum,
Sauza Blue Tequila, triple sec and Blue Curacao

Lake Lure Lemonade 8
Smirnoff Raspberry Vodka, Limoncello, sliced
lemon and soda water

Fitzgerald's Rum Punch 11
Bacardi Rum, Coconut Malibu Rum, Grenadine,
pineapple juice, cranberry juice, orange juice
floated with Myers Dark Rum

The Sour Apple Martini 9
Stolichnaya Vodka, Sour Apple Pucker,
Triple Sec and a splash of sour mix

Tropical Thunder 10
Smirnoff Raspberry Vodka, Coconut Malibu Rum,
99 Bananas Liqueur and orange juice