WILD GOOSE TAVERN

At The Chatham Wayside Inn

One Night at the Tiki Room

Salads & Apps

Tuna Poke | served with wonton chips | 18

Pupu Plate | mini lobster corn dogs, mini spring rolls, fried shrimp, and teriyaki goose wings | 36

Thai Green Mango Salad | 12

Tropical Papaya Salad | 12

Lomi Lomi Salmon | served with wonton chips | 16

Entrees

Tuna Poke Bowl | with white rice and seaweed salad | 24

Kalua Pork and Cabbage | hawaiian macaroni salad | 14

Coconut Grilled Chicken | with stir fried rice | 14

Pineapple Jerk Shrimp Skewer | with stir fried rice | 17

Hawaiian Smash Burger | beef patties brushed with teriyaki and topped with grilled pineapple, lettuce, tomato, red onion and shichimi aioli | 26

Sides

hawaiian macaroni salad | 8 **stir fried rice** | 6

Goose Favorites

New England Clam Chowder | bowl 15

Baked Brie | brie, wrapped in a puff pastry then topped with seasonal jam, prosciutto, served with crostinis | 21

Lobster Mac n Cheese | sweet local lobster, cavatappi pasta, creamy cooper cheese sauce | 34

Fish and Chips | two beer battered local haddock filet pieces | 34

Maryland Crab Cake Sandwich | lump crab, herbs, bell peppers, brioche roll, remoulade, coleslaw | 26

Grilled Sliced Beef Tenderloin | mushroom demi-glace, served with roasted fingerling potatoes and broccolini | 54

Rigatoni Bolognese | veal, pork, beef, fresh basil and oregano blended with tomato filets and stracciatella cheese | 38

Haddock Francese | fresh haddock filet egg battered, sauteed with white wine, garlic and lemon. Topped with Arugula salad, lemon wedge, and grated Parmesean | 34