
MENU

ANGRY GOAT

Appetizer

ARANCINI \$13

Crispy risotto balls Melty center Vodka sauce

ANGRY GOAT DIP \$12

Creamed goat cheese Roasted red peppers
Jalapenos Seasonings Hot sauce

SPINACH DIP \$10

Creamed spinach Artichoke hearts Parmesan
Tortilla

SHRIMP COCKTAIL \$14

Chilled Classic Sauce

BREADED ZUCCHINI \$10

Fried Vodka Sauce

GOAT FRIES \$9

Goat sauce Seasoned cheese Fries

CHEESE CURDS \$9

White cheddar Garlic Beer battered Vodka
sauce

JUMBO PRETZEL \$15

Mustard Beer cheese

CRAB RAGOONS \$10

Wonton Cream cheese Crab Sweet Chili

Wings

BONE IN (6) \$14
BONELESS (8) \$10

| | |
|-------------|---------------|
| Buffalo | BBQ |
| Sweet Chili | Hot Honey |
| Butter | Maple Bourbon |
| Sweet Heat | Garlic Parm |

Salad

PITTSBURGH- STYLE SALAD \$10

Crispy mixed greens Cherry tomato
Cucumbers French fries Melted cheese Onion
tanglers Dressing

Filet Mignon 22 Chicken 17 Impossible 22

CAESAR \$15

Crisp romaine Caesar Parmesan Croutons
Salmon 28 Chicken 19 Tofu 20

Ranch Italian Grilled onion balsamic Bleu cheese

SOUP OF THE DAY \$4

FRENCH ONION \$6

Tacos

G.O.A.T TACO'S

Avocado Goat sauce Cotija cheese Cilantro
Pickled onion 5 grain rice

Chicken 16 Shrimp 19 Filet 24

MENU

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Hand Helds

ANGRY GOAT BURGER **\$18**

Whipped goat Caramelized onion Roasted red pepper aioli Arugula

CLASSIC BURGER **\$16**

Steak burger Cheese
Add bacon \$2

PIMENTO BURGER **\$18**

House made pimento cheese Onion tangles
Fig jam

IMPOSSIBLE BURGER **\$16**

Juicy plant-based patty Pepperjack
Caramelized onions Sauteed mushrooms

SHROOMIN' GOAT **\$17**

Marinated portabella cap Grilled smoked provolone Onion tangles Roasted red peppers
Toasted ciabatta bun House garlic aioli

CHIPPED STEAK **\$15**

Tender shaved steak Sauteed bell peppers
Onions Smoked provolone Toasted bun

CHIPOTLE CHICKEN **\$16**

Grilled chicken Smashed Avocado Bacon
Chipotle Aioli Toasted bun

Premium Steaks

FILET MIGNON TIPS **\$36**

Filet tips Sauteed peppers Onions

PEPPERCORN TIPS & RISOTTO **\$39**

Succulent filet mignon tips Cracked black pepper Creamy risotto Asiago cream sauce

THE HOUSE PUB STEAK FRITES **\$39**

Pub steak Bourbon cream Hand cut tallow fries

FILET MIGNON **\$48**

House cut 8 oz premium filet mignon steak
Potato Asparagus

PRIME NEW YORK STRIP **\$45**

House cut 14 oz prime strip Potato Asparagus

MENU

ANGRY GOAT

Entrees

BEER BATTERED **\$24**

HADDOCK

Hand battered Fried Crispy golden finish

BAKED HADDOCK **\$24**

Baked White wine sauce

SHRIMP & SCALLOP **\$29**

RISOTTO

Seared sea scallops Grilled shrimp Parmesan
risotto Cajun cream

GLAZED SALMON **\$28**

Bourbon glaze 8 oz Atlantic salmon

SPAGHETTI & MEATBALLS **\$14**

House made red sauce Meatballs

PENNE ALFREDO **\$12**

Classic white sauce Penne Pasta

Add chicken +\$4 Shrimp +\$8 Scallops +\$12

SPINACH & RICOTTA **\$22**

RAVIOLI

Roasted red pepper cream sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.