

BLUE GOOSE RESTAURANT

Restaurant Week

Sunday, May 16 through Saturday, May 22

3 Course Meal Specials.....\$20.95

Homemade Bread w/ butter

1. Salad: Garden salad or Caesar Salad

2. Entrees (Served with side item¹, vegetables) (pasta gets no vegetables)

SEA BASS w/ LEMON WINE SAUCE, MUSHROOMS & ARTICHOKES

STUFFED SOLE w/ LOBSTER SAUCE

CHICKEN PARMIGIANA

GOLDEN FRIED OYSTERS

CHICKEN SCAMPI OVER FETTUCINE

YANKEE POT ROAST

CHICKEN CORDON BLEU (BROILED) w/ BÉARNAISE SAUCE

STUFFED HADDOCK w/ LOBSTER SAUCE

CHICKEN FRANCAISE OVER FRESH SPINACH

FISH & CHIPS (SOLE)

3. Coffee (rice pudding, tapioca pudding, ice cream)

4 Course Meal Specials (Platinum).....\$29.95

Homemade Bread w/ butter

1. Appetizer (cup of soup, fried calamari, fried zucchini, buffalo tenders)

2. Salad: Garden salad or Caesar Salad

3. Entrees (Served with side item¹, vegetables) (pasta gets no vegetables)

SHRIMP & CHICKEN MARSALA

BROILED SEAFOOD PLATTER (STUFFED SHRIMP, SCROD, SEA SCALLOPS,
STUFFED SOLE)

PRIME RIB AU JUS

SALMON w/ ASPARAGUS, GRAPE TOMATOES, LEMON WINE SAUCE

STUFFED SHRIMP

LOBSTER ROLLS

SHRIMP SCAMPI

GOLDEN FRIED SHRIMP & SEA SCALLOPS

**4. Dessert, Coffee (rice pudding, tapioca pudding, ice cream, key lime, N.Y.
cheese cake w/ strawberries)**

1. Sides: baked potato, sweet mashed potato, rice, french fries, cole slaw, pasta