Blue Goose Restaurant

Restaurant Week
April 24 - April 30

4 Course Meal Specials.....\$24.95

Homemade Bread w/ butter

- 1. Appetizer (cup of soup, fried calamari, fried zucchini)
 - 2. Salad: Garden salad or Caesar Salad
- 3. Entrees (Served with side item¹, vegetables) (pasta gets no vegetables)

SEA BASS w/ mushrooms, artichokes, lemon-wine sauce

STUFFED SOLE W/ LOBSTER SAUCE

CHICKEN PARMIGIANA

GOLDEN FRIED OYSTERS

ATLANTIC SALMON W/ ASPARAGUS, TOMATOES, LEMON-WINE SAUCE

CHICKEN SCAMPI OVER PASTA

YANKEE POT ROAST

CHICKEN & EGGPANT PARMIGIANA

STUFFED SALMON W/LOBSTER SAUCE

CHICKEN FRANÇAISE OVER FRESH SPINACH

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

4 Course Meal Specials (Platinum).....\$32.95

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 SCAMPI OVER PASTA

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

SHRIMP & CHICKEN MARSALA

PRIME RIB AU JUS

STUFFED SHRIMP

N.Y. STRIP (14oz.) W/ SAUTÉED MUSHROOMS

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