

Blue Goose Restaurant

Restaurant Week

March 19 - March 25, 2023

4 Course Meal Specials.....\$27.95

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 OR CHICKEN & EGGPLANT PARMIGIANA

GOLDEN FRIED OYSTERS

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

CHICKEN SCAMPI OVER PASTA

YANKEE POT ROAST

CHICKEN MARSALA

BLACKENED SWORDFISH

STUFFED SALMON W/ LOBSTER SAUCE

CHICKEN FRANCAISE OVER FRESH SPINACH

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

4 Course Meal Specials (Platinum).....\$37.95

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 CORDON BLUE (1 CHICKEN CORDON BLUE, 2 STUFFED SHRIMP)

GOLDEN FRIED SHRIMP & SEA SCALLOPS

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

PRIME RIB AU JUS

STUFFED SHRIMP

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

SURF & TURF (10OZ. N.Y. STRIP, 2 STUFFED SHRIMP)

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