

BLUE MOOSE

At Home

THREE COURSES!

\$30 Per Person + Tax

Coupons can not be used.

Pre-order your dinner, 802.254.6245

“At Home” pick up begins at 5pm.

Add a Bottle of House Chianti, White, Rose, or Red ... \$20

DINNER MENU

ALL MEALS SERVED WITH GARLIC BREAD AND CHEF'S CHOICE OF DESSERT

APPETIZERS & SALADS

CHOOSE 1

MEAT & CHEESE “BOX”

assorted salumi, cheese, assorted olives, pickles, fig spread, grainy mustard

STROMBOLI

meat & cheese filled bread with a side of house red sauce

SHRIMP COCKTAIL

cocktail sauce, lemon

MUSSELS

signature broth

MIXED GREEN SALAD

tomatoes, pickled red onions, charred onion-feta dressing

CAESAR SALAD

traditional dressing, croutons, parmesan

“CHUNK” ANTIPASTI SALAD

iceberg, red onions, olives, cucumber, genoa, provolone, house dressing

ENTREES

CHOOSE 1

“THE PARM’S”

served with;

house red sauce, mozzarella, parmesan, penne with red sauce

EGGPLANT, MEATBALL OR CHICKEN

SPAGHETTI

“grandma’s” sunday meat gravy, red sauce, parmesan, mozzarella

POLPÉTTONE (MEATLOAF)

beef, “sweet” sausage, red sauce, fontina with a side of spaghetti with sauce

RIGATONI

traditional meat bolognese

UPGRADE YOUR DINNER

FOR AN ADDITIONAL \$5.00

CHICKEN LIMONE

half roasted chicken, lemon, spaghetti with red sauce

PORK MILANESE

herb-panko crusted, fried, arugula, lemon vinaigrette salad

ATLANTIC COD

pan-seared, tomatoes, green olives, capers, italian potatoes

VEAL MARSALA

mushrooms, cream, italian parsley, egg noodles

FLAT IRON STEAK

“pizzaiola style”

diced tomatoes, bell peppers and onions, fusilli