

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

iceburg, 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

kale & spinach pesto, walnuts, parmesan

SPAGHETTI

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

POLPETTONE (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

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