

PAGES 1 & 2 FISH N CHICKEN SPECIALS

PAGE 3 PASTA CAFFE SPECIALS

PAGE 4 HEALTHY KITCHEN & CREATION SPECIALS

PAGE 1

FISH'N CHICKEN SPECIALS

7/18 thru Present

ALTHOUGH WE ARE NOT A 100% GLUTEN-FREE KITCHEN, THE ITEMS WITH A “GF” SYMBOL ARE MADE WITH GLUTEN FREE INGREDIENTS...ALSO CERTAIN SIDE DISHES ARE GLUTEN FREE

SALADS

Greek Salad w/ Grilled Chicken (GF) - Grilled chicken over romaine lettuce, Kalamata olives, pepperoncinis, red onions, diced tomatoes, feta cheese with Greek dressing - 9.50

Oriental Chicken Salad - Grilled sesame chicken, fried wontons, rice sticks, snow peas, mandarin oranges, scallions, slivered almonds on a bed of romaine lettuce w/ honey ginger dressing - 9.50

Strawberry Salad w/ Grilled Chicken - Grilled chicken, fresh strawberries, poppy seeds, sugared almonds & red onion over baby spinach with a side of sweet creamy dressing – 9.75

SANDWICHES

Breaded Chicken Sandwich – Double breaded jumbo chicken breast baked crisp with w/ dill pickles on a toasted brioche bun w/ a “copycat” sauce of a signature honey mustard, barbecue & ranch dressing – 7.95

Chicken Asiago Sandwich – Broiled chicken breasts topped with plum tomatoes, pesto sauce and Asiago cheese on rustic bread -8.25

Cranberry Walnut Chicken Salad Rollup – on rollup w/ lettuce & tomato 7.25

Avocado Chicken Burrito – Roasted chicken, cheddar cheese, fresh avocado, tomato salsa, black beans, roasted corn, brown rice, romaine, tossed in a lime cilantro dressing rolled in a toasted wrap - 8.50

FISH'N CHICKEN

ENTREES

Entrees below served with any 2 sides

Mango Swordfish (GF) - Broiled swordfish topped with a mango salsa-10.50

BBQ Turkey Tips – Grilled turkey tips with red and green peppers, onions and BBQ sauce - 10.50

Cajun Scrod (GF) - Scrod filet breaded with Cajun seasonings & broiled - 9.95

Sesame Grilled Chicken - Basted in sesame sauce & sesame seeds, topped w/grilled pineapple - 9.95

Pot Roast – A tender beef round roasted in natural juices and served with pan gravy - 9.75

Bourbon Beef Tips – Marinated tender beef tips grilled with peppers and onions in a bourbon glaze - 11.75

Summer Herb Crusted Schrod – Coated in herbs, Dijon mustard and crumbs and cooked in white wine – 10.25

Sesame Garlic Salmon – Broiled filet of salmon with sautéed peppers & onions, banana peppers and tomatoes topped with sesame garlic sauce -10.95

Chicken Cordon Bleu – Broiled chicken breasts topped with baked ham, Swiss cheese, seasonings and Supreme sauce -10.25

KIDS MEAL – Baked Chicken Tenders w/ 1 side dish - Only 4.99

PASTA CAFFE SPECIALS

Starting 7/18 – present

SANDWICHES

Turkey Club Melt – roasted turkey, bacon, Swiss cheese and mayo on toasted white bread with lettuce & tomato - 8.50

Baja Chicken Sandwich –grilled chicken, spicy Mexican Baja spread, sliced avocado, roasted poblanos, pickled red onions, romaine, cilantro & Monterey Jack cheese on toasted rustic bread - 8.95

PASTAS

Baked Tortellini – tri-colored cheese filled tortellini, grilled chicken, diced tomato, basil, Alfredo sauce, topped w/ mozzarella cheese & baked - 11.25

Baked Ziti - Ziti tossed w/ ricotta, mozzarella, marinara & seasonings baked, served w/ Italian meatballs & sweet Italian sausages & garlic bread - 9.75

Chop Suey - Ground beef, peppers, onions, diced tomatoes with elbow macaroni and our homemade marinara sauce - 9.25

Baked Shrimp Scampi – Sautéed shrimp, diced plum tomatoes and scallions tossed in wine garlic butter sauce and topped with mozzarella cheese. Served over angel hair pasta, garnished with garlic bread – 11.50

CALZONES

Short Rib & Cheese Calzone– Shredded beef short ribs and mozzarella cheese baked in calzone crust - \$8.25

Italian Meat Calzone - Hot ham, Provolone, mortadella, salami, seasonings baked in a calzone crust - \$7.25

Buffalo Chicken Calzone - Buffalo chicken, tomatoes, hot sauce, blue cheese and Monterey Jack baked in calzone crust - \$8.25

Meatball Parmesan Calzone – Italian style meatballs, mozzarella cheese, parmesan cheese and homemade marinara sauce - \$7.75

HEALTHY KITCHEN SPECIALS

Starting 7/18 – present

Quinoa Burger – Quinoa, portabello, kale and smoked mozzarella burger topped with guacamole, corn black bean relish, lettuce, tomato & a lime cilantro sauce on a toasted bun - 7.99

Poke Bowl – Your choice of chilled sushi grade tuna OR seared tofu tossed in ‘SoWabi marinade’ (a soy based, rice vinegar wasabi marinade) over Asian rice topped with sesame seeds, seaweed salad, cucumber, shredded carrots, edamame, avocado and scallions - 10.50

CREATION SPECIALS

Starting 7/18 – present

BLT w/ Avocado Pizza – olive oil base, crisp bacon, cherry tomatoes, sliced avocado, red pepper flakes, red onions, romaine lettuce, mozzarella cheese

10 “ Individual \$8.50 16” Xtra Large \$13.50

TRY OUR NEW “WARM BOWLS”

- **Aloha Bowl**
- **Power Bowl**
- **Persia Bowl**
- **Southwest Bowl**
- **Seoul Bowl**
- **Viet Bowl**