



FISH'N CHICKEN SPECIALS

2/6/20 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

SANDWICHES

Plant Based Impossible™ Enchilada – Sautéed plant based Impossible™ burger, salsa, black olives, scallions, pickled jalapeños, roasted corn, brown rice, black beans, shredded Monterey Jack & yellow cheddar cheeses, sour cream on a toasted tortilla - \$8.75

“Hot Bird” Chicken Sandwich – Double breaded spicy jumbo chicken breast, sharp cheddar, corn relish (onions, red peppers, corn, shishito peppers, lime, cayenne heated & cooled), white balsamic red cabbage slaw, arugula, hot pepper mayo on brioche bun - \$8.75

SALADS

Greek Salad w/ Grilled Chicken (GF)

- Grilled chicken over romaine lettuce, Kalamata olives, pepperoncini, red onions, diced tomatoes, feta cheese with Greek dressing - \$9.75



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 - \$9.75

Chimichurri Steak Salad Bowl (GF) - Chipotle grilled flank steak, brown rice, seared roasted red peppers, onions & mushrooms, chipotle ranch, topped with chimichurri pesto over watercress mix – \$10.50



FISH'N CHICKEN

ENTREES

Chicken Pot Pie –

(served all by itself) Flaky shell crust filled with chicken, potatoes, onions, peas & mushrooms in a browned chicken gravy - \$9.50



Entrees below served with any 2 sides

Romano Pork Chops (GF) – Grilled pork chops topped with plum tomatoes, fresh basil, parmesan cheese and a garlic parmesan sauce - \$11.50

Swordfish Sonoma (GF) - Broiled swordfish topped w/ fresh julienned vegetables of zucchini, peppers & onion in a lemon wine sauce- \$11.75

Chicken Marsala – Grilled & topped with our homemade Marsala wine sauce and sautéed mushrooms - \$10.95

BBQ Turkey Tips (GF) – Grilled turkey tips with red and green peppers, onions and BBQ sauce - \$10.75

Cajun Scrod (GF) - Scrod filet breaded with Cajun seasonings & broiled - \$10.50

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 - \$9.95

Bourbon Beef Tips – Marinated tender beef tips grilled with peppers and onions in a bourbon glaze - \$12.75

Orange Ginger Salmon – Broiled filet of salmon topped with an Asian orange ginger glaze, mandarin oranges and scallions - \$12.25

Chicken Cordon Bleu – Broiled chicken breasts topped with baked ham, Swiss cheese, seasonings and Supreme sauce - \$10.50

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