



FISH'N CHICKEN SPECIALS

9/25/20 - 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

Short Rib Melt – Tender slow cooked short ribs, in a Salsa Roja and Korean Kolbi marinade with Monterey Jack cheese on toasted sourdough bread - \$8.75

“Hot Bird” Chicken Sandwich – Double breaded spicy jumbo chicken breast, sharp cheddar, corn relish (onions, red peppers, corn, shishito peppers, lime, cayenne), white balsamic red cabbage slaw, arugula, ghost pepper mayo on brioche bun - \$8.95

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

Crispy Chicken Poblano Salad- Romaine, kale, cotjita cheese, avocado, fire roasted corn, pickled onions, roasted poblano peppers, Shishito peppers, crunchy tortillas topped with crispy chicken breast, drizzled with Sriracha agave with a side of smoky poblano ranch dressing - \$10.25



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ENTREES

Chicken Pot Pie– (served by itself) Flaky shell crust filled w/ chicken, potatoes, onions, peppers, carrots, peas & mushrooms in browned chicken gravy - \$9.50

Entrees below served with any 2 sides

Salmon Bruschetta (GF) – Broiled salmon fillet topped with marinated plum tomatoes, olive oil, garlic, parmesan cheese, basil, shredded mozzarella - \$12.25

Maple Bacon Grilled Chicken (GF) - Two grilled chicken breasts topped with smoky brown sugar maple glaze, bacon, and melted cheddar cheese - \$10.95

Mezcal Shrimp (GF) - Marinated shrimp grilled and served over lime cilantro corn & jicama slaw - \$12.95

BBQ Turkey Tips (GF) – Grilled turkey tips with red and green peppers, onions and BBQ sauce - \$10.95

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 - \$10.50

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 - \$12.95

Pecan Swordfish (GF) - Broiled swordfish topped with a maple pecan butter and glazed pecans - \$12.75

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