



FISH'N CHICKEN SPECIALS

1/8/21

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

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 - \$8.95

Smoky Ranch Sandwich: Double breaded jumbo chicken breast, BBQ sauce, iceberg, crispy onions, cheddar cheese and ranch dressing on brioche bun \$9.75

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

Portabella Chicken Salad (GF) – Mesclun mix, grilled portabella mushrooms, gorgonzola cheese, caramelized onions and grilled chicken w/ balsamic vinaigrette dressing - \$10.95



FISH'N CHICKEN

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

Orange Ginger Salmon – Broiled salmon fillet topped with an orange ginger glaze & mandarin oranges \$12.50

Chipotle Lime BBQ Chicken (GF) - Two grilled chicken breasts basted in chili lime & mango BBQ sauce topped with fresh grilled mangos & pineapples - \$10.95

Seafood Bake – Salmon, crabmeat, shrimp and scrod with lemon wine and topped with homemade crumbs - \$13.25

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 - \$10.75

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

Swordfish Sonoma - Broiled swordfish topped with julienned zucchini, carrots, onions, Swiss cheese and lemon wine sauce - \$12.75

Chicken Cordon Bleu – Broiled chicken breasts topped with baked ham, Swiss cheese, seasonings and Supreme sauce - \$10.75

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