

Starting 9/8/22 – present

FISH'N CHICKEN SPECIALS

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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

Apple Orchard Salad (GF) – Grilled chicken, golden delicious diced apples, beets, blue cheese, pumpkin seed butter over spinach with balsamic vinaigrette dressing \$10.95

Greek Salad w/ Grilled Chicken (GF) - Grilled chicken over romaine lettuce, Kalamata olives, pepperoncini, red onions, diced tomatoes, feta cheese with Greek dressing - \$10.95

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 - \$10.95

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 - \$9.50

Figgy Sandwich –Grilled chicken, sweet fig spread, arugula, gruyere cheese, candied bacon on crunchy rustic bread - \$8.95

Smoke House Sandwich: Double breaded crispy BBQ chicken, sliced Virginia baked ham, Swiss cheese, cider slaw, pickle chips on toasted brioche bun \$9.75

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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 - \$9.95

Specials below include your choice of any 2 sides

Apple Cider Glazed Pork Chop (GF) – grilled pork chop topped with an apple cider glaze and roasted caramelized apples \$11.95

Hot Honey Salmon- Honey sriracha glazed salmon over a white balsamic slaw of roasted corn, arugula, red cabbage \$13.50

Balsamic Roasted Scrod (GF) – Scrod topped with a roasted mix of brussel sprouts, butternut squash & carrots, drizzled balsamic glaze \$11.95

BBQ Turkey Tips (GF) – Grilled turkey tips with red and green peppers, onions and BBQ sauce - \$11.95

Cajun Scrod (GF) - Scrod filet breaded with Cajun seasonings & broiled - \$11.50

Asian Shrimp Kebabs (GF) – skewered marinated shrimp with tomatoes, onions, peppers cooked on grill in a sweet & spicy Asian plum glaze \$13.50

Sesame Grilled Chicken - Basted in sesame sauce & sesame seeds, topped w/grilled pineapple - \$11.50

Pot Roast –Tender beef round roasted in natural juices, w/ pan gravy - \$9.95

Bourbon Beef Tips – Marinated tender beef tips grilled with peppers and onions in a bourbon glaze - \$13.75

Pecan Swordfish (GF) - Broiled swordfish topped with a maple pecan butter and glazed pecans \$13.25

Chicken Cordon Bleu – Broiled chicken breasts topped with baked ham, Swiss cheese, seasonings and Supreme sauce - \$11.50

KIDS MEAL – Baked Chicken Tenders w/ 1 side dish - Only \$5.50