

SAINT JOSEPH

Fish Fry MENU



Build Your Own Platter!

**DINE-IN
2024**

ENTREES

All Entrees come with coleslaw, roll & butter, and coffee, tea, iced tea or lemonade. All sauces are served on the side.

Breaded and Deep-Fried Selections!

- HALIBUT (6oz) *New this year!* \$10
Served with Tartar Sauce
- BUTTERFLY SHRIMP (7 pieces) \$13
Served with Cocktail Sauce
- COMBO: GENUINE LAKE ERIE PERCH (3oz)
& BUTTERFLY SHRIMP (4 pieces) *Back by popular demand!* \$17
Served with Tartar & Cocktail Sauce
- GENUINE LAKE ERIE PERCH (6oz) \$18
Served with Tartar Sauce

Baked and Gluten-Free Selections!

- COD (6oz) \$14
Served with Mango Chutney (Dairy-Free)
- VERLASSO SALMON (6oz) \$16
Served with Chardonnay Dill Sauce

SOUPS

Homemade!

- TOMATO BISQUE (Gluten-Free; 12oz) \$6
- NEW ENGLAND CLAM CHOWDER (12oz) \$9

SIDES

A La Carte!

- APPLESAUCE \$1
- GREEN BEANS & CARROTS \$2
- TATER TOTS \$3
- PIEROGI & ONIONS \$3
- CABBAGE & NOODLES \$3
- MAC N' CHEESE \$3
- SWEET POTATO \$3
- GRILLED CHEESE \$3
- BAKED POTATO *Just added!* \$3

DESSERT

Selection varies weekly!

- HOUSE-MADE CAKES /
BROWNIES / CHEESECAKE \$2

BEVERAGES

Dine-In Only!

- POP \$1
- BOTTLED WATER \$1



Available for purchase in the Parish Center!

- Frozen pierogies from our friends at Sunflower Gourmet
- Girl Scout cookies from our parish troops (03/08, 03/15, 03/22)

ENTERTAINMENT BY
CHAD HOFFMAN
Solo-Acoustic Musician
02/23, 03/08 & 03/22