ENSALADAS AND SOUP

Southwestern Cobb Salad (1) 600 cal

Grilled fajita chicken, roasted corn salsa, bleu cheese, fresh Hass avocado, fire-roasted red peppers and crispy bacon on chilled romaine. 16

Tostada Salad Chicken 910 cal • Steak 900 cal Grilled chicken, refried beans, romaine, Jack and cheddar cheese, avocado, sour cream and tomatoes in a crispy tortilla shell. 14 **w/ steak*** +3

Chicken Caesar Salad (*)400 cal • Dressing 170 cal Chilled romaine, fire-roasted red peppers, tortilla strips and Cotija cheese tossed in homemade Caesar dressing. 13

Spicy Chicken Tortilla Soup 190 cal

Rich chicken broth, roasted corn, tomatoes, jalapeños, chicken and fresh avocado slices. 7

AMERICANO

All 7 oz. burgers and sandwiches are served on a pretzel bun with a side of French fries.

Fuego Burger* 🥌 1530 cal

The perfect combination of flavor and spice. Seasoned with Cajun spice and topped with jalapeños, caramelized onion, bacon and Jack cheese. **Beef** 16 | **Chicken** 15

Cheeseburger* 940 cal

Topped with lettuce, onion, tomato and your choice of cheese. 14



Black Beans 140 cal • Tamalito 70 cal • French Fries 270 cal Fresh Mex* Rice 110 cal • Vegetables 80 cal • Refried Beans 210 cal

Dishes can be made vegetarian upon request.

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FRESH MEX® FAVS

Baby Back Ribs Tender, pulled-off-the-bone baby back ribs with a spicy jalapeño jelly. Served with French fries and corn tamalito. 25

Grilled Salmon (1) 730 cal Seasoned salmon topped with pineapple salsa. Served with seasonal vegetables and Fresh Mex® rice. 21

Mexicali Chicken 770 cal

Grilled chicken breast smothered in a habanero pesto cream sauce topped with fresh pico de gallo, melted mixed cheese and tortilla strips. Served with rice, corn tamalito and your choice of beans. 17

Chimichurri Steak* 🎯 690 cal

1/2 lb. marinated steak grilled to perfection. Served with homemade chimichurri, seasonal vegetables and French fries. 24

Shrimp + Corn Tamalito ⁽¹⁾ 1340 cal Sautéed shrimp topped with habanero pesto cream sauce,

Sautéed shrimp topped with habanero pesto cream sauce, roasted corn salsa and diced avocado. Served with our award-winning sweet corn tamalito. 17

Fish Tacos 920 cal

Two Corona® beer-battered cod* tacos with apple chipotle sauce, lemon tequila cream and mango salsa, inside flour tortillas. Served with Fresh Mex® rice and your choice of refried beans made wih pork or vegetarian black beans. Fried shrimp may be substituted for cod. 15

Grilled Tacos

Chicken 780 cal • Steak 780 cal • Shrimp 820 cal Grilled chicken topped with a blend of lettuce and crisp cabbage, cheese, pico de gallo and chipotle aioli. Served with Fresh Mex[®] rice and choice of refried beans made with pork* or vegetarian black beans. 13 w/marinated grilled steak* +3 w/shrimp +2

SIDES

Black Beans (§) 2.5 Fresh Mex® Rice (§) 3 French Fries (§) 5

Refried Beans (3) 3 Made with pork* Tamalito (§) 2.5 Vegetables (§) 3 Guacamole 3

Tortilla 3



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APERITIVOS

Nachos Grande Chicken *1380 cal* • *Beef 1320 cal* Salsa chicken or picadillo beef, black beans, guajillo chile sauce, melted cheese, roasted corn salsa, sour cream and fresh guacamole. 14

Border Wings *Weighted Wighted Wigh*

Chile Con Queso (1) 520 cal Creamy cheeses melted and mixed with tomatoes, onions, jalapeños, cilantro and spices. 8 w/picadillo beef +2.5

Guacamole Pint (1) 960 cal Prepared with Hass avocados, diced jalapeños, pico de gallo, Cotija cheese, spices and fresh squeezed lime. 10

Crispy Chicken Flautas 790 ca/ Topped with fire-roasted pineapple salsa and Cotija cheese. 12

Street Style Corn (1) 1850 cal Fresh corn seasoned with our secret sauce and spices, topped with Cotija cheese and cilantro. 9

Popcorn Shrimp 970 cal

Fried and coated with house seasoning and buttermilk. Served with a side of horseradish aioli and a grilled lemon. Choice of regular or Buffalo. 12

Chicken Empanadas 1440 cal

Flaky pastry stuffed with cheese and seasoned chicken, fried until golden brown. Served with jalapeño jelly. 10

Mexican Sampler 1590 cal

Chicken Tostadas, Wings, Salsa Chicken Quesadilla and Crispy Chicken Flautas. 19

Mixed Grill *I700 cal* Grilled chicken and steak*, mexiscampi shrimp and slow-roasted carnitas. 27

Grilled Chicken 1270 cal Citrus marinated achiote chicken. 19

Grilled Steak* 1250 cal Seasoned and marinated grill steak. 22

Slow-Roasted Carnitas *1650 cal* Tender, marinated pork simmered with fresh citrus, garlic and fuego spices. 20

CREATE YOUR OWN COMBO

(3) Items 14 • (4) Items 16

Served with Fresh Mex[®] rice and choice of refried beans made with pork^{*} or vegetarian black beans.

Enchiladas

- Salsa Chicken 400 cal
- Picadillo Beef 360 cal
- Seasonal Vegetables *()* 470 cal
- Slow-Roasted Carnitas 🛞 600 cal

Mini Burrito

- Salsa Chicken 370 cal
- Picadillo Beef 350 cal
- Seasonal Vegetables 330 cal
- Slow-Roasted Carnitas 570 cal

Tacos

Soft tortilla served with aioli, lettuce, Cotija cheese and pico de gallo. *Substitute soft tortillas for crispy or corn tortillas.* (¥)

- Salsa Chicken Soft 220 cal Crispy 190 cal
- Picadillo Beef Soft 230 cal Crispy 200 cal
- Slow-Roasted Carnitas Soft 350 cal Crispy 320 cal
- Seasonal Vegetables 430 cal

Crispy Chicken Flauta 320 cal

WORLD-FAMOUS FRESH MEX®

SIZZLING FAJITAS

Sizzling with peppers and onions on homemade flour tortillas. Served with Fresh Mex[®] rice, pico de gallo, sour cream and choice of refried beans made with pork^{*} or vegetarian black beans. **Substitute flour tortillas for corn tortillas.**

'DILLAS

Three Cheese 'Dilla 810 cal Jack, Cotija and cheddar cheese. 12

Fajita Grilled Chicken 'Dilla 980 cal Grilled chicken with melted Jack cheese. 13.5 w/ steak* +3

Salsa Chicken 'Dilla *1010 cal* Slow-simmered salsa chicken with melted Jack cheese. 13.5

Street Corn 'Dilla, 860 cal Roasted corn, cilantro, paprika, mixed cheese topped with Cotija cheese and salsa verde. 13

Shrimp 'Dilla *I190 cal* Trio of melted cheeses, roasted corn and habanero-pesto cream sauce. 15

BURRITOS AND ENCHILADAS

Served with Fresh Mex[®] rice and choice of refried beans made with pork^{*} or vegetarian black beans.

Smothered Burrito *Chicken 900 cal* • *Beef 930 cal* Picadillo beef or salsa chicken, cheese, black beans and pico de gallo smothered with red sauce. Naked bowl available. **Chicken** 15 | **Picadillo Beef** 17

Shrimp Enchiladas (190 cal Shrimp enchilada topped with habanero pesto cream sauce. 13

Fajita Burrito Chicken 900 cal • Steak 900 cal Chicken, roasted salsa, cheese, black beans, guacamole, sour cream and pico de gallo. **Chicken** 14 | **Steak*** 17

Chimichanga Chicken *1510 cal* • *Beef 1450 cal* Stuffed with picadillo beef or salsa chicken, cheese, black beans and pico de gallo. Deep-fried in a flour tortilla and topped with chile con queso. **Chicken** 16 | **Picadillo Beef** 18

Mexiscampi Shrimp *4* 1520 cal

Sautéed with fresh citrus juices, diced garlic and white wine with a hint of chile. 21

Salmon 1180 cal Seasoned grilled salmon. 24

Farmer's Market 1220 cal Grilled portobello mushroom and seasonal vegetables. 18

Mix & Match

Pick two proteins. 23 *Excludes salmon.*