

# Squires

## Restaurant

### STARTERS

#### Chicken Quesadilla 10

A soft flour tortilla, grilled and stuffed with sliced chicken, cheese, lettuce, and tomato. Served with Sour Cream & Salsa. *jalapenos* /.50

#### Colonial Meatballs 8

Freshly prepared Italian meatball trio covered in red sauce, provolone cheese, and served with garlic bread.

#### Ms. Phyllis' Buffalo Chicken Dip 10

Homemade Buffalo chicken dip made with Ms. Phyllis' own special recipe! Served hot with pita points.

#### Sweet N' Sour Nachos 9

Fresh fried chips topped with Pulled Pork and our signature sweet and sour sauce. Sub Chicken/8

#### Sesame Seared Ahi Tuna\* 10

Fresh Yellow Tail Tuna coated in sesame seeds and pan-seared with soy sauce and wasabi.

#### Chicken Tenders 8

Five Crispy battered chicken breast with your choice of buffalo or barbeque sauce.

#### Colonial Chicken Wings 8

Ten fresh, jumbo chicken wings tossed in seasonings and deep fried to perfection, served with celery and blue cheese.

#### Wing Sauce Choices:

- Mild Buffalo - Colonial homemade
- Hot Buffalo - Traditional homemade spicy sauce
- Old Bay - Tossed in Old Bay seasoning
- Zesty snakebite - Lemon, lime pepper butter blend
- Garlic Parmesan - Colonial classic
- Jamaican Jerk - Buttery sweet, hot garlic sauce
- Golden Sesame - Soy based sauce, ginger, sesame

### GREENS

All Salads are Gluten Free 

*Some salads available as 1/2 size*

#### Turkey Parmesan Salad 11 / 7

Fresh, oven-roasted turkey, raisins, parmesan cheese, and almonds, served on a bed of mixed greens with honey Dijon dressing.

#### The Field and Stream 13

Grilled romaine lettuce paired with savory grilled chicken and shrimp, topped with dried cherries and grated parmesan cheese, served with balsamic.

#### Colonial Spring Chicken Salad 11 / 7

Grilled chicken breast, spinach greens, romaine lettuce, feta cheese, candied walnuts, cherry tomatoes, raisins and house made peach vinaigrette.

#### Grilled Salmon Salad 14 / 10

Grilled salmon with a pineapple mango strawberry salsa, on house greens served with sesame seed dressing .

#### Chicken Cobb Salad 12

House greens, grilled chicken, cherry tomatoes, boiled egg, bleu cheese, cheddar cheese, and bacon.

#### Colonial Chef Salad 13

Ham, turkey, Swiss cheese, cheddar cheese, bacon, boiled eggs on a bed of mixed greens, cucumbers, and tomatoes.

### SOUPS

*World Famous Soup Made Fresh Every Day!*

**Soup of the Day** - cup/3.25 bowl/5.25

**House Made Chili** - Cup/4 Bowl/6

*Add sour cream, jalapenos* /.25 each

**French Onion Soup** - bowl/5

*\*Consuming raw or uncooked meats, chicken, seafood, shellfish or eggs may increase your risk of food borne illness.*



## SANDWICHES

*Served with choice of Fries, Chips, Cole Slaw, Onion Rings, and Fruit Cup .50*

### BLT 7

Crispy bacon topped with lettuce, tomato, and mayonnaise, served between two slices of white, wheat or rye toast.

### Southwest Chicken Wrap 10

Freshly grilled chicken, sautéed onions and peppers, lettuce, tomato, and cheddar cheese all rolled into a wheat wrap.

### Tuna or Chicken Salad Sandwich 8

Your choice of Colonial's own Tuna or Chicken Salad, topped with lettuce and tomato, served between two slices of white, wheat or rye bread.

### Hand-Breaded Codfish Sandwich 11

Fried to a golden brown and served on a Kaiser roll with tarter sauce.

### Italian Grinder 10

Sliced Capicola, pepperoni, and genoa with melted provolone cheese, served on a brioche bun with lettuce and tomato.

### The Big Bertha\* 11

An All-American Black Angus burger, topped with homemade Blue Moon Barbeque sauce, a slice of cheddar cheese, a crispy onion ring, and spinach, served on a brioche bun.  
*Add Bacon for Additional Charge*

### The Colonial Club 11

A triple decker deli style sandwich with Turkey, Ham, Bacon, Provolone cheese, Lettuce, Tomato and Mayonnaise on white, wheat or rye toast.

### Chicken Cheesesteak 10

Fresh grilled chicken with green peppers and onions topped with mozzarella and ricotta cheese served on a steak roll. Marinara on request.

### Cubano Pork Sandwich 10

Thinly sliced Cuban pork served on a brioche bun with melted Swiss cheese, Dijon mustard and a dill pickle slice.

### The Diplomat\* 12

A shoulder of an All-American Angus medallion steak, cooked to temperature with mozzarella cheese, a slice of tomato, onion straws, and served on a brioche bun with horseradish.

### Crab Rachel 16

Colonial's famous crabmeat on grilled rye bread with Swiss cheese, thousand island dressing, & our homemade coleslaw.

### Colonial Burger\* 10

Black Angus burger seasoned and served on a Kaiser roll with lettuce, tomato, and onion. Add choice toppings for .50 each

## ENTREES *Only served after 5 p.m.*

*All Entrees are served with a cup of soup or house salad  
Sides are chef's choice of two starches and two vegetables*

### Blue Bay Alfredo 25

Colonial's own fresh, house-made alfredo sauce with sweet blue lump crab, fresh diced tomatoes, garlic, chopped basil, and a touch of lemon, served on a bed of Penne Pasta with garlic bread. Sub Chicken \$20

### Grilled NY Strip Steak\* 25

A hand carved 12 oz. N.Y Strip grilled to temperature. Served with choice of two sides.

### Chicken & Shrimp Pasta 21 GF

Grilled chicken and shrimp with sautéed onions and peppers in a Louisiana style cream sauce with angel hair pasta.

### Orange Roughy 22

A grilled orange roughy topped with a citrus reduction and placed on a bed of sautéed spinach in truffle oil. Served with choice of two sides.

### Black Diamond Medallions\* 20 GF

Two 4 oz. Medallions cooked in Colonial's famous Black Diamond steak rub. Served with choice of two sides.

### Grilled Filet\* 25 GF

A hand carved 6 oz. Certified Angus Beef filet grilled to the temperature of your choosing. Served with choice of two sides.

### Chicken Parmesan 18

Hand breaded Chicken Breast, sautéed to a golden brown, topped with provolone cheese and Colonial's signature marinara over linguine.

### Colonial Crab Cake 23

Our world-famous crab cake, served with the Chef's special remoulade. Served with choice of two sides.