

# 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.

#### Pesto Pizza 8

Grilled flat bread spread with basil pesto and fresh mozzarella cheese, oven broiled, topped with roasted red peppers, and drizzled with balsamic glaze. *Add Grilled Chicken \$4.00*

#### Peel N' Eat Shrimp 10 half pound / 19 for pound

House made, seasoned, and steamed shrimp served with cocktail sauce.

#### 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
- Garlic Parmesan - Colonial classic
- Jamaican Jerk - Buttery sweet, hot garlic sauce

### 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.

#### Chicken and Berry Salad 12

Fresh salad greens with grilled chicken, fresh seasonal berries, sliced almonds, feta cheese, and raspberry vinaigrette. *Sub Shrimp \$14*

#### 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.

#### Grilled Tenderloin Salad 14

A 4oz tenderloin grilled to your liking on fresh salad mix, with bleu cheese crumbles, French fries, tomatoes, and chipotle ranch dressing.

### 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*

### Chicken Salad BLT 9

Housemade chicken salad on a grilled croissant with bacon, lettuce, and tomato.

### Southwest Chicken Wrap 10

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

### Fish Filet Sandwich 11

Breaded Codfish deep fried to a gold brown and served on a Kaiser roll with tarter sauce.

### Chicken Pretzel 11

Fresh grilled chicken breast with bacon, cheddar, lettuce, and tomato all on a toasted pretzel roll.

### The Patty Melt 10

A 6oz Angus burger charbroiled to your liking and served on a grilled rye with Swiss cheese and topped with grilled onions.

### 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.

### Philly Cheesesteak 11

Seasoned beef grilled with onions, green peppers, and topped with American cheese on a steak roll.  
*Marinara on request*

### Cole Slaw & Brisket Sandwich 10

Slow roasted beef brisket with cole slaw, ranch, and grilled onions on a multi-grain ciabatta roll.  
*Add Bacon \$2*

### 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.  
*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.

### Pasta Primavera 18

Fresh vegetables sautéed in olive oil, garlic, herbs, and tossed with linguine.

### Peach Chicken 18

A sautéed breast of chicken in a delicate sweet peach sauce, garnished with sliced peaches.

### Blackened Red Snapper Filet 23

Delicate and sweet red snapper blackened in a 7 season blend.

### Grilled Filet\* 25

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.

### Boston Style Cod 20

Tender cod filet oven broiled and topped with seasoned bread crumbs.