

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

Pierogies 6

Sautéed with garlic butter and sweet onions.

Fried Clam Strips 8

Jumbo clam strips, fried to a golden brown served with tarter sauce.

Sausage Stuffed Mushrooms 7

Fresh mushrooms stuffed with a mix of cheddar cheese, bacon and fresh sausage.

Sesame Seared Ahi Tuna* 10 ^{GF}

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

Shrimp Cocktail 11

Five jumbo shrimp served with cocktail sauce and a lemon wedge.

Chicken Tenders 8

Five crispy battered chicken breasts 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 ^{GF}

Some salads available as 1/2 size

Turkey Parmesan Salad 11 / 7

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

Jackson Salad 10/7 ^{GF}

Fresh romaine lettuce with artichoke hearts, hearts of palm, bacon bits, tomatoes and bleu cheese crumbles, and served with our own Jackson dressing.

Buffalo Chicken Salad 11

Fried chicken tenders tossed in spicy buffalo sauce and topped with bleu cheese crumbles, cucumber, tomato, and sliced onions.

Honey Dijon Chicken Salad 11/7

Grilled chicken, cucumbers, tomatoes, and fried honey wheat tortilla strips served with a house Honey Dijon dressing.

Glazed Salmon Salad 14/10

Fresh broiled salmon with a zesty orange glaze over sautéed peppers, onions, and shitake mushrooms, sprinkled with sesame seeds served with Asian dressing.

Butternut Squash Salad 11/7 ^{GF}

Fresh honey roasted squash with candied walnuts, dried cranberries, and roasted turkey breast, served with maple 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

Homemade 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.

Brisket Burger* 11

A 6 oz. angus burger grilled and topped with tender beef brisket, bacon, cheddar, and BBQ sauce on a Kaiser roll.

Chicken Pretzel 11 GF

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

Fish Filet Sandwich 11

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

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.

French Dip 10

Thin sliced roast beef dipped in au jus, topped with provolone cheese served with a side of au jus for dipping.

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.

Club Reuben 11

Pastrami, corned beef, swiss cheese, sauerkraut, and 1,000 island dressing piled high on grilled rye bread.

Sesame Chicken Wrap 10

Grilled chicken, pineapple, peppers, and onions rolled in a honey wheat wrap served with sweet sesame sauce.

Colonial Burger* 10

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

Chicken Cheesesteak 10

A cheesesteak served with peppers, onions, American cheese, on a steak roll. Side of marinara upon request.

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*

Delmonico Steak* 28 GF

A 12 oz. hand carved certified angus beef charbroiled to your liking. 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.

Grilled Chicken Parmesan 18

Grilled Chicken Breast, 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.

Maryland Chicken 21

Fresh grilled breast of chicken topped with sweet lump crabmeat, swiss cheese, and drizzled with an old bay cream sauce.

Vegetable Tortellini Alfredo 18

Cheese stuffed tortellini sautéed with fresh vegetables and tossed in a creamy alfredo sauce.

Broiled Seafood Platter 25

A 4oz Cod, two jumbo shrimp, and two large scallops oven broiled to perfection and finished with a garlic butter sauce.

Salmon Santiago 23

Seared salmon served with flavored butter. Served with choice of two sides.