

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.

Buffalo Chicken Dip 10

Homemade with Ms. Phyllis own special recipe of blended cream cheeses and spicy sauce and served with grilled pita points.

Calamari Casino 11 GF

Sautéed calamari with green peppers, onions, and bacon bits tossed in a garlic butter sauce.

Sesame Seared Ahi Tuna* 10 GF

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

Bang Bang Shrimp 11

Crispy shrimp served with a house made spicy aioli.

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

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.

Chicken Bruschetta Salad 11/7

Grilled chicken, fresh tomato basil bruschetta all over mixed greens and served with sliced fresh mozzarella and garlic croutons, drizzled with fig balsamic glaze.

Island Salmon Salad 14/10 GF

Freshly grilled salmon on a bed of baby spinach with mango, mandarin oranges, toasted coconut, figs, and crumbled bleu cheese served with a pineapple vinaigrette.

Feta Apple Walnut Salad 10/7 GF

Sliced apples, dried cherries, and candied walnuts on a bed of fresh romaine and served with house made apple 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.

Prime Rib Wrap 10

A thin sliced rib eye with grilled onions, lettuce, and tomato in a honey wheat wrap with bourbon sauce.

Chicken Pretzel 11

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

Hickory Burger 11

A grilled angus burger with BBQ sauce, bacon, cheddar cheese, lettuce, tomato, onion and fried onion rings on a Kaiser roll.

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.

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.

Italian Ciabatta 10

All grain ciabatta roll layered with capicola ham, genoa salami, ham, provolone cheese, lettuce, tomato, and topped with Italian seasonings and banana peppers.

Sriracha Grilled Chicken 11

Grilled chicken topped with gouda cheese, bacon, and a sriracha ranch sauce on a Kaiser roll.

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*

New York Strip Steak* 25

A hand carved 12oz angus strip steak grilled to your liking.

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.

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.

Cheese Gocce 19

Teardrop pasta stuffed with a six cheese blend, tossed with tomatoes and mushrooms in a roasted garlic sauce.

Stuffed Flounder 23

A stuffed flounder with colonial's own crab mix and oven broiled to perfection and topped with old bay cream sauce.

Blackened Salmon 23

Blackened with a seven season blend and finished with a honey Dijon glaze.

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