

Squires Restaurant

STARTERS

Chicken Quesadilla 10

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

Crostini Bruschetta 8

Fresh made tomato basil bruschetta and toasted asiago bread drizzled with balsamic glaze.

Spinach & Crab Dip 10

Made with fresh spinach and lump crab meat served hot in a bread bowl.

Shrimp Cocktail 10 GF

Four large shrimp with cocktail sauce and lemon garnish.

Sesame Seared Ahi Tuna* 10 GF

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

Bang Bang Shrimp 10

Four 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 GF

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

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

Add Chicken for \$3.00/Steak for \$4.00 /Shrimp for \$5.00

Turkey Parmesan Salad 11/8 *half*

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

Butternut Squash Salad 12/9 *half* GF

Fresh honey roasted squash with craisins, toasted pecans, parmesan cheese, bacon, and red onion.

Wedge Salad 11/8 *half* GF

Iceberg wedge with bleu cheese, bacon bits, tomatoes, and red onions.

Chicken Bruschetta Salad 11/8 *half*

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 14/11 *half* 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 *half* GF

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

Almond Chicken Salad 12/9 *half* GF

Feta, tomatoes, almonds, and dried cherries served over fresh greens with grilled chicken and cherry vinaigrette.

SOUPS

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, Fruit Cup, Mushrooms, or Onions for .50 each.*

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.

Hot Beef Sandwich 10

Hot roast beef served open face on toast points with gravy.

Chicken Pretzel 11

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

Club Reuben 11

Grilled corned beef and pastrami on grilled rye bread, Swiss cheese, and coated in 1,000 island dressing.

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

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.

Cuban Pork Sandwich 10

Seasoned pork, Swiss cheese, dill pickle slices, and spicy mustard all pressed on the grill in an all-grain ciabatta roll.

Haddock Sandwich 11

Colonial's hand breaded, deep fried haddock served on a Kaiser roll with tarter 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 sides.
Add Sautéed Mushrooms or Onions for .50 each.*

New York Strip Steak* 20

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

Grilled Filet* 22

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

Grilled Chicken Parmesan 16

Grilled Chicken Breast, topped with provolone cheese and Colonial's signature marinara over linguine.

Colonial Crab Cake 18

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

Pecan Crusted Salmon 18

Fresh salmon filet encrusted with pecans, oven broiled, then topped with apple coulis.

Homestyle Meatloaf 14

Colonial's home made meatloaf glazed with balsamic reduction, garnished with cornbread stuffing and served with gravy.

Stuffed Flounder 20

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

Penne Rachel 18

Pasta topped with mushrooms, roasted tomatoes, in a roasted garlic Romano sauce.

Add Chicken \$3.00

Add Shrimp \$5.00

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