

SQUIRES

Restaurant & Pub

STARTERS

GARLIC BUTTER PEI MUSSELS

Flavorful mussels in a white wine garlic butter with pesto red onion. Served with garlic bread. 11

BUFFALO CAPRESE PLATE

Garden sliced tomato, Buffalo mozzarella cheese, and fresh basil with a balsamic drizzle. 8

CHICKEN TENDERS

Five crispy battered chicken breast tenders with your choice of Buffalo or barbecue sauce. 8

CHICKEN QUESADILLA

Soft flour tortilla, grilled and stuffed with chicken, melted cheese blend, lettuce, and tomato. Served with sour cream and salsa. 10

Add jalapeños: .50

FRIED CALAMARI

Deep fried calamari cooked to order with house-made chipotle aioli. 10

BUFFALO CHICKEN DIP

Our flavorful Chef-made dip, served hot with crunchy tortilla chips. 10

SESAME SEARED AHI TUNA* ^{GF}

Pan-seared yellowfin tuna encrusted with sesame seeds with a wasabi soy sauce dip. 10

MEATBALLS

Roasted meatballs topped with marinara and mozzarella cheese. 8

BANG BANG SHRIMP

Crispy shrimp served with a house-made spicy aioli sauce. 10

COLONIAL WINGS ^{GF}

Ten fresh, jumbo chicken wings tossed in your choice of seasoned sauce and deep fried to perfection. Served with celery and blue cheese. 10

Wing Sauce Choices

Mild Buffalo: Colonial's homemade sauce

Hot Buffalo: traditional homemade spicy sauce

Old Bay: tossed in Old Bay seasoning

Garlic Parmesan: a Colonial Classic

Jamaican Jerk: a buttery sweet, hot garlic sauce

GREENS

BERRIES AND FETA SALAD

Grilled chicken, strawberries, seasonal berries, macadamia nuts, and feta topped with strawberry vinaigrette. 12/9 (half)

TACO CHICKEN SALAD

Roasted corn, tomatoes, lime, and tortilla chips. Served with southwestern ranch dressing. 12/9 (half)

Substitute steak: 2

CHEF SALAD

Mixed greens with ham, turkey, cheddar, and Swiss with tomato, cucumber, bacon, and hard boiled egg. 14/11 (half)

TURKEY PARMESAN SALAD

Fresh oven-roasted turkey, dried cranberries, Parmesan cheese, and almonds served on a bed of mixed greens with Honey Dijon dressing. 11/8 (half)

BACON BLEU WEDGE SALAD ^{GF}

Iceberg wedge with bleu cheese, bacon bits, tomatoes, and red onion. 11/8 (half)

CHICKEN BRUSCHETTA SALAD ^{GF}

Mixed greens topped with grilled chicken, club-made tomato basil bruschetta, fresh mozzarella, and croutons with a drizzle of fig balsamic glaze. 11/8 (half)

SOUPS

SOUP OF THE DAY

3.25 (cup) 5.25 (bowl)

HOUSE-MADE CHILI

4 (cup) 6 (bowl)

Add sour cream or jalapeños: .25 each

FRENCH ONION SOUP

5 (bowl)

MULLIGANS (à la carte sides)

ONION RINGS 3

FRENCH FRIES 2

SIDE OF VEGGIES 2

COLESLAW 2

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

SAND-WEDGES

Served with your choice of fries, chips, or coleslaw.
Replace side with onion rings or fruit cup, or add mushrooms or onions: .50 each

THE DIPLOMAT

All-American Angus medallion steak, cooked to temperature with melted mozzarella cheese, tomato, and onion straws on top. Served on a brioche bun with Chef's horseradish dressing. 12

GRILLED PORTABELLA AND PEACH

Lightly grilled portabella mushroom cap, sweet peach slices, avocado, tomato, and baby greens on a brioche roll. 11

COLONIAL BURGER*

Black Angus burger seasoned and served on a Kaiser roll with lettuce, tomato, and onion. 10
Add cheese or extra toppings for .50 each

CHICKEN PRETZEL ^{GF}

Fresh grilled chicken breast with bacon, cheddar, lettuce, and tomato all on a toasted pretzel roll. 11

CLASSIC COLONIAL CLUB

A triple decker deli style sandwich with turkey, ham, bacon, provolone cheese, lettuce, tomato, and mayonnaise on white, wheat, or rye toast. 11

THE BEYOND BURGER[®]

A mouth-watering Beyond Meat signature meatless gluten-free burger, served to your liking. 10

CHICKEN CHEESESTEAK

Thinly-sliced grilled chicken served with peppers, onions, and American cheese on a steak roll. Side of marinara upon request. 10

HAND-BREADED HADDOCK

Colonial's hand breaded, deep fried haddock fillet served on a Kaiser roll with Chef's own tartar sauce. 11

SESAME TUNA WRAP

Grilled tuna with spinach, peppers, onions, and grilled pineapple, served in a wrap with Asian sesame sauce. 12

STACKED BEEF

Thin-sliced beef piled high on grilled rye with Swiss, Russian dressing, and coleslaw. 10

CLUB REUBEN

Savory corned beef, pastrami, Swiss cheese, and thousand island dressing nestled between grilled rye bread. 11

CUBAN PORK SANDWICH

Seasoned pork, Swiss cheese, dill pickle slices, and spicy mustard, all pressed on the grill in an all-grain ciabatta roll. 10

GRAND SLAM ENTRÉES

Served after 5:00 PM.

Includes a cup of soup or house salad and two chef's choice sides. Add sautéed mushrooms or onions: .50.

★ FEATURED FAVORITE ★

COLONIAL CRAB CAKE

Our world-famous jumbo lump crab cake, served with Chef's special recipe creamy remoulade. Comes with your choice of two sides. 18

NEW YORK STRIP STEAK* ^{GF}

A hand cut, mouth-watering 12 oz. Angus beef New York strip steak, grilled to your liking. 20

GRILLED ANGUS FILET* ^{GF}

A hand cut, 6 oz. Certified Angus Beef filet, grilled to your liking. Served with choice of two sides. *(soup/salad not included).* 22

RUBY RED SWORDFISH

Hearty swordfish steak grilled and topped with a smooth-tasting strawberry port sauce. 22

SIZZLIN' FAJITA

Chicken (16), beef (17), or veggie (13) fajita served on sizzlin' cast iron. Includes tortillas, lettuce, cheese, jalapeños, and sour cream.
Add guacamole: 1

CHICKEN STIR FRY

Chicken and fresh veggies sautéed in house-made mirin sauce. 18

SPAGHETTI AND MEATBALLS

Our family-favorite spaghetti and hearty tomato sauce topped with savory meatballs. Served with a side salad *(additional sides not included).* 14

BLUE CRAB ALFREDO PASTA

Penne noodles tossed with fresh Maryland Blue Crab and bruschetta, served in a delectable alfredo sauce. 22

VEGETABLE LONG RICE

Farm-fresh veggies tossed with roasted chickpeas in ginger sauce. Served over long grain rice. 16

HOMESTYLE MEATLOAF

Colonial's house-made meatloaf, glazed with balsamic reduction and garnished with cornbread stuffing. Served with gravy. 14

THE BIRDIE

A delicious grilled chicken breast, served with your choice of two sides. 14

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