

# SQUIRES

## Restaurant & Pub

### STARTERS

#### CHICKEN TENDERS

Five crispy battered chicken breast tenders with your choice of Buffalo or BBQ 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*

#### GRILLED MAHI-MAHI TACO

Flaky grilled mahi-mahi, stuffed in a flour tortilla with shredded cabbage and carrots, drizzled with a spicy Sriracha aioli. 10

#### SUMMER FRUIT SALSA

Sicilian tomato bruschetta with pineapple, and peaches. Served with grilled flatbread dusted with cinnamon and sugar. 8

#### GRILLED BBQ CHICKEN PITA

Grilled pita topped with chicken, BBQ sauce, and cheddar cheese. 10

#### FIG & KALAMATA TAPENADE

Mixed with olive oil and balsamic vinegar, then topped with goat cheese. Served with crackers. 8

#### CITRUS SHRIMP

Cooked in olive oil and topped with oranges. 10

#### SESAME SEARED AHI TUNA\* (GF)

Pan-seared yellowfin tuna encrusted with sesame seeds with a wasabi soy sauce dip. 11

#### 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

#### 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)

#### 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)

#### ROASTED APPLE & PECAN SALAD (GF)

Apple, pecan, mozzarella cheese and chopped dates on a bed of fresh baby spinach, served with a vanilla bourbon vinaigrette. 11/8 (half)

#### GREEK SALAD (GF)

Feta cheese, tomatoes, Kalamata olives, cucumbers, and red onions atop crisp fresh-cut romaine lettuce. 12/8 (half)

#### QUINOA SALAD (GF)

Quinoa, tomatoes, avocado, bell peppers & jalapeños on mixed greens. 11

#### CRISPY SHRIMP BLT SALAD

Greens topped with shrimp, bacon, tomatoes & shredded Brussels sprouts with a cracked peppercorn ranch dressing. 14/10 (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 & BURGERS

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

### MEDITERRANEAN CHICKEN SANDWICH

Grilled chicken topped with garlic, bell peppers, Kalamata olives, capers & feta cheese with artichoke aioli. 11

### BEEF KATSU SANDWICH

Thin-sliced beef, pickled onions, and fried cabbage, drizzled with a house-made tangy katsu sauce and served on a pretzel roll. 12

### 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

### HAND-BREADED HADDOCK

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

### VEGETARIAN MEATBALL SANDWICH

Vegetarian-friendly meatballs with mushrooms, onions, marinara sauce, and provolone cheese. Served on a steak roll. 10

### SMOKED BRISKET FOCACCIA

House-smoked, tender brisket with mushrooms, onions, and a bourbon BBQ sauce, piled on a Romano focaccia roll. 12

### FIRE-ROASTED VEGETABLE WRAP

Marinated onion, red pepper, zucchini, and portabella mushrooms with lettuce and tomato, drizzled with a balsamic glaze. 11

### GOUDA CHICKEN SANDWICH

Grilled chicken, bacon, Gouda cheese, and a spicy ranch sauce on a pretzel roll. 11

### COLONIAL BURGER\*

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

### HICKORY BURGER

A smoky hickory burger, grilled to your liking and topped with bacon, cheddar cheese, fried onion rings & Sweet Baby Ray's BBQ sauce. Served on a corn dusted Kaiser roll. 12

### BRISKET BURGER

Our own burger, grilled to your liking and topped with slow roasted beef brisket tossed in bourbon BBQ sauce. 12

### JALAPEÑO BURGER

Grilled to your liking and topped with Pepper Jack cheese, pickled jalapeños, salsa, and a spicy ranch sauce. 11

### MUSHROOM SWISS BURGER

Our burger, grilled to your liking and topped with Swiss cheese, sautéed mushrooms, and onions. 11

### PIZZA BURGER

Our burger grilled to your liking, then topped with marinara and fresh mozzarella. 10  
*Add pepperoni: .50*

### THE BEYOND BURGER®

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

### CRANBERRY & BRIE TURKEY BURGER SLIDERS

Three grilled, house-made turkey burgers with cranberry, Brie, and fresh spinach on soft brioche rolls. 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

#### BLACKENED SALMON

Fresh cut salmon, blackened with a blend of seasonings. Topped with a sweet peach glaze. 21

#### VEAL OSCAR

Tender, sautéed veal with crabmeat & asparagus, laced with béarnaise sauce. 26

#### 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

#### CHICKEN MARSALA

Fresh chicken breast, sautéed with sweet Marsala wine, garlic, and mushrooms. Served over pasta. 17

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