

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

SESAME SEARED AHI TUNA

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

BUFFALO CHICKEN DIP

Our flavorful Chef-made dip, served hot with grilled pita bread. 8

HOMEMADE VEGETABLE EGG ROLLS

Served with a Korean pepper sauce. 6

PROSCIUTTO AND PEAR CROSTINI

Served with red onions, olive oil and bleu cheese. 8

SKEWERED TENDERLOIN

Tender steak marinated then grilled and brushed with a sweet pineapple sauce, served over grilled bread. 12

COLONIAL WINGS ^{GF}

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

SOUTHWEST RICE BOWL ^{GF}

Black bean salsa, rice and quinoa blend and feta cheese on fresh greens, served with a cilantro lime dressing. 10

Add chicken: 3

BLACKENED CHICKEN SALAD ^{GF}

Tomatoes, bacon and cheddar cheese served on fresh greens. 11/8 (half)

PEAR AND CURRIED CASHEW SALAD ^{GF}

Sliced fresh pear with grapes and bacon on wild greens, served with a honey Dijon vinaigrette. 10/7 (half)

Add chicken: 3

COBB SALAD

Hard boiled egg, bacon, bleu cheese, grilled chicken, tomato and red onion on a bed of mixed greens. 14

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

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

THE BEYOND BURGER®

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

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 our 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

GOUDA CHICKEN SANDWICH

Grilled chicken, bacon, Gouda cheese and a spicy ranch sauce on a pretzel roll. 10

THE DIPLOMAT

A shoulder of an All-American Angus medallion steak cooked to temperature with mozzarella cheese, tomato and onion straws, served on a brioche bun with horseradish. 12

CHEESESTEAK

Thinly-sliced meat served with peppers, onions and American cheese on a steak roll. 11 (beef)/10 (chicken)
Side of marinara upon request.

TOASTED ITALIAN SANDWICH

Capicola ham, genoa salami, pepperoni and mozzarella grilled with roasted tomatoes and stacked on a toasted focaccia roll with pesto and red onions. 12

MEATLOAF SANDWICH

Homemade meatloaf served with lettuce, tomato and mayonnaise. 8

OPEN FACED TURKEY SANDWICH

House roasted turkey piled high over mashed potatoes and sourdough bread with turkey gravy. 9

SOUTHWEST CHICKEN WRAP

Fresh grilled chicken with onions, peppers and cheddar cheese rolled on a honey wheat wrap. 10

PITTSBURGH PRETZEL

Ham, slaw, Swiss, French fries and bacon served on a pretzel roll. 11

ROAST PORK SANDWICH

Roasted pork, sautéed broccolini and provolone cheese served on a crusty Italian roll. 9

PATTY MELT

Rye bread, Swiss cheese and grilled onions served on our burger cooked to your liking. 11

BLACK AND BLEU BURGER

Our burger, cooked to your liking, dusted with Cajun spices and topped with bleu cheese. 12

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

Add a crab cake (not gluten-free): 11

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

Add a crab cake (not gluten-free): 11

SPAGHETTI AND MEATBALLS

Made with our new recipe. 14

CHICKEN POMODORO

Prosciutto, roasted tomatoes and red peppers topped with Romano and mozzarella, served with toasted bread. 18

SEAFOOD AND ASPARAGUS RISOTTO

Rich risotto with lumps of lobster, shrimp and scallops. 24

ORANGE ROUGHY

Oven broiled to perfection, topped with a sweet champagne butter sauce. 23

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