

SQUIRES

Restaurant & Pub

DINNER MENU

OPEN FOR SERVICE WEDNESDAY-SUNDAY
4:00–8:00 PM

STARTERS

SHRIMP COCKTAIL

A classic appetizer staple. 11

COCONUT SHRIMP

A flaky, tropical twist on shrimp, served with mango salsa. 11

BANG BANG SHRIMP

Crispy shrimp served with a house-made spicy aioli sauce. 11

MEATBALLS

Roasted meatballs topped with marinara and mozzarella cheese. 8

CHICKEN TENDERS

Five crispy battered chicken breast tenders with your choice of Buffalo or BBQ sauce. 11

CHICKEN QUESADILLA

Soft flour tortilla, grilled and stuffed with chicken, melted cheese blend, lettuce and tomato. Served with sour cream and salsa. 11

Add jalapeños: .50

BUFFALO CHICKEN DIP

Our flavorful Chef-made dip, served hot with grilled pita bread. 10

COLONIAL WINGS [®]

Ten fresh, jumbo chicken wings tossed in your choice of seasoned sauce and deep fried to perfection. Served with celery and bleu cheese. 13

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. 13/10 (half)

CHICKEN BRUSCHETTA SALAD [®]

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)

BLACKENED CHICKEN SALAD [®]

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

COBB SALAD

Hard boiled egg, bacon, bleu cheese, grilled chicken, tomato and red onion on a bed of mixed greens. 15

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.
Menu prices and menu items are subject to change without prior notice.

BURGERS & 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

COLONIAL BURGER*

A juicy 8 oz. Angus burger served on a Kaiser roll with lettuce, tomato and onion. 15

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

FRIED HADDOCK SANDWICH

Colonial's hand breaded, deep fried haddock fillet served on a Kaiser roll with our Chef's own tartar sauce. 13

PITTSBURGH PRETZEL

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

CHEESESTEAK

Choice of cheese. Served with fries. 14

Add peppers and onions: 1

CORNED BEEF REUBEN

Swiss cheese, sauerkraut and thousand island dressing on rye bread with fries. 14

TURKEY RACHEL

Swiss cheese, coleslaw and thousand island dressing on rye bread with fries. 13

GOUDA CHICKEN SANDWICH

Grilled chicken, bacon, Gouda cheese and a spicy ranch sauce on a pretzel roll. 14

CHICKEN PARMIGIANA SANDWICH

Breaded chicken breast served with marinara and mozzarella cheese on a Kaiser roll. 14

SOUTHWEST CHICKEN WRAP

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

GRAND SLAM ENTRÉES

Includes a cup of soup or house salad and two chef's choice sides.

Add crab cake to any entrée: 14

★ FEATURED FAVORITE ★

GRILLED SALMON

Delicious grilled salmon served with a tomato fondue. 28

SURF & TURF

A perfectly cooked 6 oz. filet with our signature crab cake. 38

BOURBON AND COFFEE RIBEYE

Bourbon soaked, coffee-dusted grilled ribeye cooked to perfection. 30

NEW YORK STRIP STEAK* ^{GF}

A hand cut, mouth-watering 12 oz. Angus beef New York strip steak, grilled to your liking. 23

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). 26

COLONIAL CRAB CAKE

Our jumbo lump crab cake, served with Chef's special recipe creamy remoulade. Comes with your choice of two sides. 23

SPAGHETTI SQUASH SPAGHETTI WITH RATATOUILLE

Zucchini, yellow squash, eggplant, and Kalamata olives in house-made tomato sauce, served over spaghetti squash. 22

LOBSTER RAVIOLI

Tender pasta served with a rich sherry lobster cream sauce. 26

DILL PICKLE CHIP ORANGE ROUGHY

Flaky orange roughy coated in a zesty, dill pickle chip panko crust. 26

LEMON BUTTER CHICKEN WITH CAPERS

Chicken breast with lemon butter caper sauce. 26

SEARED CHICKEN WITH WALNUT OIL

Chicken breast seared in walnut oil with wild mushroom ragout. 26

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Updated 09/08/2021