

# SQUIRES

Restaurant & Pub

## AUTUMN MENU

### STARTERS

**SMOKED SALMON BRUSCHETTA 12**  
Toasted baguette, herbed garlic cheese spread, sliced cucumber

**OVEN ROASTED BUFFALO CHICKEN MEATBALLS (3) 10**  
Spicy Buffalo sauce, crumbled Gorgonzola, shaved celery

**STEAMED LITTLE NECK CLAMS POMODORO 12**  
Chardonnay garlic butter sauce, heirloom cherry tomatoes, basil, crostini

**BLOODY MARY SHRIMP COCKTAIL (5) 12**  
Spiced house made cocktail sauce, celery leaves

**PORK DUMPLINGS (5) 10**  
*Steamed or Fried*  
Spicy plum sauce, toasted sesame seeds, pickled ginger, wasabi

**COLONIAL WINGS (10) 13**  
Choice of mild, hot, Old Bay, Nashville hot, garlic Parmesan, or chipotle bourbon BBQ sauce, choice of blue cheese or ranch, celery

**CAPRESE FLATBREAD 10 V**  
Herb garlic cheese spread, heirloom cherry tomato, mozzarella, basil, balsamic reduction

### SOUP

**SOUP OF THE DAY** CUP 4 BOWL 6

**COUNTRY STYLE TOMATO BISQUE** BOWL 6  
Italian herb crostini, triple cheese gratin

**JAMBALAYA** CUP 6 BOWL 8  
Shrimp, sausage, bell pepper, onion, celery, white rice, savory tomato broth

### SANDWICHES

Served with your choice of fries, sweet potato fries, tater tots, coleslaw, side house salad

**CLASSIC COLONIAL CLUB 13 FULL/10 JR.**  
Oven roasted turkey, ham, applewood smoked bacon and provolone, lettuce, tomato, mayo  
*Choose white, wheat, or rye*

**CHAR GRILLED COLONIAL BURGER 16**  
Choice of cheese, lettuce, tomato, red onion, brioche roll

**FRENCH DIP 13**  
Shaved top round, provolone cheese, toasted Vienna roll, au jus

**CRISPY BUFFALO CHICKEN WRAP 13**  
Shaved iceberg, diced tomato, red onion, Gorgonzola, cracked black pepper ranch

**ROASTED VEGETABLE QUESADILLA 12 V**  
Roasted vegetable medley, Monterey Jack and cheddar cheese blend, pico de gallo, sour cream

**REUBEN OR RACHEL 13**  
Toasted marble rye, Swiss, 1000 island dressing, shaved corned beef, sauerkraut/oven roasted turkey, coleslaw

**CLASSIC PHILLY "WIZ WIT" 16**  
Shaved rib eye, caramelized onions, toasted baguette

**ITALIAN GRINDER 14**  
Salami, capicola, prosciutto, pepperoni, provolone, pepperoncini, lettuce, tomato, onion, herbed red wine vinaigrette

**NASHVILLE HOT FRIED CHICKEN 14**  
Toasted brioche bun, mayo, pickles, shredded iceberg lettuce

**SMOKED GOUDA CHICKEN SANDWICH 14**  
Grilled chicken breast, applewood smoked bacon, spiced ranch, toasted pretzel roll

## SALADS

### PROTEINS (Add to any salad)

<b>CHICKEN</b>	Blackened or Grilled	6
<b>SALMON</b>	Seared, Blackened, or Grilled	8
<b>SHRIMP (5)</b>	Seared, Blackened, or Grilled	8

### HOUSE SALAD 6/10 V

Crisp iceberg and romaine lettuce, oven roasted tomato, cucumber, red onion, carrots, house croutons, herbed red wine vinaigrette

### ICEBERG WEDGE 6/10

Oven roasted tomato, red onion, applewood smoked bacon, crumbled Gorgonzola, choice of cracked black pepper ranch or blue cheese

### GREEK SALAD 8/12

Crisp iceberg and romaine, heirloom cherry tomato, red onion, Mediterranean olives, crumbled feta, pepperoncini, cucumber, Greek feta vinaigrette

### BLT SALAD 8/12

Crisp romaine, applewood smoked bacon, oven roasted tomato, house croutons, cracked black pepper ranch

### CAESAR SALAD 7/11

Crisp romaine, oven roasted tomato, shredded Parmesan, house croutons, Caesar dressing

## ENTRÉES

Served after 5:00 PM

Add Side House, BLT, or Caesar salad for 2

### VEAL PARMESAN 25

Spaghetti, marinara sauce, Parmesan cheese, crusty garlic bread

### CHICKEN ALFREDO 20

*Grilled or Blackened*

Fettuccine, broccoli florets, Parmesan

### BRAISED BEEF SHORT RIB 24

Roasted rainbow baby carrots, smoked cheddar scallion smashed potato, chipotle BBQ glaze, tumbleweed onions

### BACON WRAPPED MEATLOAF 20

Smoked cheddar scallion smashed potato, broccoli florets, Madeira onion gravy

### MARRAKESH VEGETABLE CURRY 18 V

Sweet potato, bell pepper, carrot, onion, eggplant, garbanzo beans, almonds, raisins, spinach, zucchini, basmati rice, char grilled pita bread

### STUFFED PORK CHOP 22

Cornbread apple and cranberry stuffing, roasted rainbow baby carrots, sweet potato mashed, apple cider demi-glace, toasted pecans

### CRAB CAKE(S) 26 SINGLE/32 DOUBLE

Choice of two sides, champagne butter sauce

### FRESH CATCH DU JOUR MARKET PRICE

Choice of two sides, served with lemon beurre blanc