

SQUIRES

Restaurant & Pub

AUTUMN MENU

STARTERS

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

HOT HONEY FLATBREAD 12

Soppressata, prosciutto, red onion, red sauce, mozzarella cheese

SOUP

SOUP OF THE DAY CUP 4 BOWL 6

COUNTRY STYLE TOMATO BISQUE

BOWL 6

Italian herb crostini, triple cheese gratin

CHILI

CUP 6 BOWL 8

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

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)

CHICKEN	Blackened or Grilled	6
SALMON	Seared, Blackened, or Grilled	8
SHRIMP (5)	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

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

BEVERAGES

FRESH-GROUND COFFEE

DECAF COFFEE

HOT TEA

PEPSI PRODUCTS

UNSWEETENED ICED TEA

RASPBERRY ICED TEA

DRINKS & DESSERT

Don't forget to check our drink and dessert menus, as well as our beer and wine lists!

ENTRÉES

Served after 5:00 PM

Add Side House, BLT, or Caesar salad for 2

NY STRIP STEAK 28

12 oz. center cut New York strip, grilled or blackened, sautéed mushrooms and onions, house made steak sauce, choice of 2 sides

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

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