

SQUIRES

Restaurant & Pub

AUTUMN MENU

STARTERS

BLOODY MARY SHRIMP COCKTAIL (5) 12

Spiced house made cocktail sauce,
celery leaves

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

PORK DUMPLINGS (5) 10

Steamed or Fried

Spicy plum sauce, toasted sesame seeds,
pickled ginger, wasabi

CHICKEN BACON RANCH FLATBREAD 12

Garlic herb cheese spread, red onion,
Monterey Jack cheddar cheese blend,
shredded iceberg lettuce

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

FAJITA QUESADILLA (Beef or Chicken) 14

Monterey Jack cheddar cheese blend,
sautéed onion and bell pepper, pico de gallo,
sour cream

CHAR GRILLED COLONIAL BURGER 16

Choice of cheese, lettuce, tomato,
red onion, brioche roll

REUBEN OR RACHEL 13

Toasted marble rye, Swiss, 1000 island
dressing, shaved corned beef,
sauerkraut/oven roasted turkey, coleslaw

PATTY MELT 16

Char grilled 8 oz. steak burger, BBQ aioli,
butter toasted white bread, sharp white
cheddar, caramelized onions, pickled jalapeños

CLASSIC PHILLY "WIZ WIT" 16

Shaved rib eye, caramelized onions,
toasted baguette

CRISPY BUFFALO CHICKEN WRAP 13

Shaved iceberg, diced tomato, red onion,
Gorgonzola, cracked black pepper ranch

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

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

Sour cream, green onion, cheddar jack cheese

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

ROASTED BEET SALAD 6/10 V

Mixed baby greens, toasted walnuts, Gorgonzola, orange segments, Granny Smith apple, honey orange 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, Roasted Beet, 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

BBQ BABY BACK RIBS

HALF RACK 16/FULL RACK 26

Hickory smoke dry rub, chipotle bourbon BBQ sauce, choice of 2 sides

CHICKEN ALFREDO 20

Grilled or Blackened

Fettuccine, broccoli florets, Parmesan

CRAB CAKE(S) 26 SINGLE/32 DOUBLE

Choice of two sides, champagne butter sauce

SHORT RIB RAGU 24

Rich red wine mushroom demi-glace, egg noodles, shredded Parmesan

PORCINI MUSHROOM AND TRUFFLE RAVIOLI 20 V

Caramelized onion Marsala cream sauce, shredded Parmesan

BACON WRAPPED MEATLOAF 20

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

FRESH CATCH DU JOUR MARKET PRICE

Choice of two sides, served with lemon beurre blanc

SIDES

FRENCH FRIES 3.5

BROCCOLI 3

MASHED POTATOES 3.5

SWEET POTATO FRIES 3.5

COLESLAW 2.5

CHEDDAR MASHED
POTATOES 3.5

TATER TOTS 3.5

BABY CARROTS 3

BAKED POTATO 3

ONION RINGS 4