

SQUIRES

Restaurant & Pub

SPRING MENU

STARTERS

**SPRING PEA, MUSHROOM
& PANCETTA ARANCINI (5) 12**
Roasted red pepper marinara

MOZZARELLA STICKS (6) 8
Roasted red pepper marinara

ROASTED BRUSSELS SPROUTS 9 V
Sweet citrus Thai chili sauce,
toasted peanuts, lime

BAKED CRAB & ARTICHOKE DIP 14
Herb toasted pita bread

**CHICKEN AND
LEMONGRASS DUMPLINGS (5) 12**
Sweet citrus Thai chili sauce, toasted
sesame seeds, lime

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

COLONIAL WINGS (10) 14
Choice of mild, hot, Old Bay, Nashville hot, or
chipotle bourbon BBQ sauce, choice of
blue cheese or ranch, celery

MEAT LOVERS FLATBREAD 12
Roasted red pepper marinara, sopresata, pepperoni, sausage, bacon, mozzarella

SANDWICHES

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

CUBANO 16
Black Forest ham, roasted pork, mustard,
pickles, Swiss cheese

SWORDFISH TACOS 16
Lightly blackened, warm flour tortilla, pineapple
salsa, cilantro lime cabbage slaw, lime

PATTY MELT 16
Char grilled 8 oz. steak burger, BBQ aioli,
butter toasted white bread, sharp white
cheddar, caramelized onions, pickled jalapeños

RACHEL 14
Toasted marble rye, Swiss, 1000 island
dressing, oven roasted turkey, coleslaw

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

GRILLED CHICKEN CAPRESE 15
Tomato, fresh mozzarella, basil pesto aioli,
baby arugula, balsamic reduction, focaccia roll

HOT PASTRAMI 14
Marble rye, whole grain Dijon mustard,
Swiss cheese

COLONIAL CLUB 14
Smoked turkey breast, Black Forest ham,
avocado, bacon, lettuce, tomato, chipotle aioli,
toasted ciabatta roll

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

SMOKED GOUDA CHICKEN SANDWICH 15
Grilled chicken breast, applewood smoked
bacon, spiced ranch, toasted pretzel roll

SOUP

SOUP OF THE DAY CUP 4 | BOWL 6

SALADS

PROTEINS (Add to any salad)

CHICKEN Blackened or Grilled 6

SALMON Seared, Blackened, or Grilled 8

SHRIMP (5) Seared, Blackened, or Grilled 8

STRAWBERRY FETA SALAD 7/11 V

Red onion, toasted almonds, baby arugula,
honey balsamic vinaigrette

BLT SALAD 8/12

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

HOUSE SALAD 6/10 V

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

CAESAR SALAD 7/11

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

ENTRÉES

Served after 5:00 PM

Add Side House, Strawberry Feta, BLT, or Caesar Salad for 2

NY STRIP STEAK 30

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

BLACKENED MAHI MAHI 26

Pineapple salsa, scallion basmati rice, lime

BBQ BRAISED BEEF SHORT RIB 24

Creamy smoked cheddar polenta, pepper slaw

CRAB CAKE(S) 26 SINGLE/32 DOUBLE

Choice of two sides, champagne butter sauce

PORCINI MUSHROOM

AND TRUFFLE RAVIOLI 20 V

Caramelized onion Marsala cream sauce,
shredded Parmesan

ITALIAN MARINATED CHICKEN 24

Bucatini, blistered heirloom cherry tomatoes,
asparagus, cremini mushrooms,
basil pesto cream sauce

FRESH CATCH DU JOUR MARKET PRICE

Choice of two sides, served with
lemon beurre blanc

BBQ BABY BACK RIBS

HALF RACK 16/**FULL RACK** 26

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

SIDES

FRENCH FRIES 3.5

MASHED POTATOES 3.5

ASPARAGUS 3.5

SWEET POTATO FRIES 3.5

BAKED POTATO 3

BRUSSELS SPROUTS 3

TATER TOTS 3.5

BROCCOLI 3

SCALLION BASMATI RICE 2.5

ONION RINGS 4

BABY CARROTS 3

POLENTA 3

COLESLAW 2.5