

SQUIRES

Restaurant & Pub

SUMMER MENU

STARTERS

MOZZARELLA STICKS (6) 8

Roasted red pepper marinara

SHORT RIB SLIDERS (3) \$12

Tender braised beef short ribs, caramelized onions, aged white cheddar, natural jus, toasted slider roll

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

ROASTED WILD MUSHROOM FLATBREAD 12

Boursin ricotta cheese blend, roasted shallot, arugula, truffle oil, Parmesan

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

SWEET ITALIAN SAUSAGE GRINDER 14

Sauteed onion & bell pepper, marinara, provolone, Vienna roll

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

COBB SALAD 8/12

Iceberg & romaine lettuce, heirloom cherry
tomato, red onion, hard cooked egg, bacon,
blue cheese, avocado, southwest chipotle 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, Cobb, 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

BBQ BABY BACK RIBS

HALF RACK 16/**FULL RACK** 26

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

CRAB CAKE(S) 26 SINGLE/32 DOUBLE

Choice of two sides, champagne butter sauce

CHICKEN OSCAR 24

Pan seared Bell & Evans chicken breast,
steamed asparagus, lump blue crab,
sauce bearnaise

COCONUT BREADED SHRIMP SKEWERS 24

Pineapple fried rice, piña colada
dipping sauce, lime

PORCINI MUSHROOM

AND TRUFFLE RAVIOLI 20 V

Caramelized onion Marsala cream sauce,
shredded Parmesan

PORK & BEEF MANICOTTI 22

Triple cheese blend, roasted
red pepper marinara

Served with garlic bread, House Salad

FRESH CATCH DU JOUR MARKET PRICE

Choice of two sides, served with
lemon beurre blanc

SIDES

FRENCH FRIES 3.5

COLESLAW 2.5

BABY CARROTS 3

SWEET POTATO FRIES 3.5

MASHED POTATOES 3.5

ASPARAGUS 3.5

TATER TOTS 3.5

BAKED POTATO 3

BRUSSELS SPROUTS 3

ONION RINGS 4

BROCCOLI 3