

SQUIRES

Restaurant & Pub

FALL 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

Bacon, dried cranberry, toasted pecans, maple syrup

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

BBQ BACON CHEESEBURGER FLATBREAD 12

Caramelized onions, lettuce, tomato, pickles

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

SHRIMP PO BOY 14

Cajun remoulade, lettuce, tomato, red onion

CLASSIC PHILLY "WIZ WIT" 16

Shaved rib eye, caramelized onions, toasted baguette

TURKEY MELT 14

Smoked turkey breast, cranberry aioli, Brie, spinach, bacon, Choice of white, wheat, or rye

BEEF BBQ 14

Pickled jalapeño, smoked cheddar, crispy fried onions, brioche 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

PORK CARNITAS TACOS 14

Roasted corn salsa, lettuce, queso blanco, pickled red onion, lime

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

BAKED FRENCH ONION 6

Brioche crouton, provolone

SALADS

PROTEINS (Add to any salad)

CHICKEN Blackened or Grilled 6

SALMON Seared, Blackened, or Grilled 8

SHRIMP (5) Seared, Blackened, or Grilled 8

AUTUMN CHOPPED SALAD 7/11

Honeycrisp apple, dried cranberry, bacon, feta, red onion, toasted pumpkin seeds, mixed field greens, poppyseed 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, Autumn Chopped, Cobb, or Caesar Salad for 2

DELMONICO STEAK 34

12 oz. Delmonico steak, grilled or blackened, sautéed mushrooms and onions, house made steak sauce, choice of 2 sides

CRAB CAKE(S) 26 SINGLE/32 DOUBLE

Choice of two sides, champagne butter sauce

KOREAN BEEF BULGOGI 24

Julienne carrot, gochujang sauce, toasted sesame seed, scallion, sticky rice

PORK & BEEF MANICOTTI 22

Triple cheese blend, roasted red pepper marinara

Served with garlic bread, House Salad

MAPLE DIJON GLAZED

STUFFED CHICKEN BREAST 22

Honeycrisp apples, Brie, bacon, dried cranberry, apple cider chicken demi-glace, roasted Brussels sprouts, wild rice pilaf

BAKED CAJUN CATFISH 22

Dirty Cajun rice, roasted corn & avocado salsa, lime

BUTTERNUT SQUASH RAVIOLI 18

Dried cranberry, toasted pecans, maple cream sauce, crispy sage

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