

SQUIRES

Restaurant & Pub

WINTER MENU

STARTERS

AGED WHITE CHEDDAR AND BACON DIP 12

Scallions, corn tortilla chips

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

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

SANDWICHES

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

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

COLONIAL CLUB 14

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

MEATBALL SUB 14

Roasted red pepper marinara, provolone, Vienna roll

CHAR GRILLED COLONIAL BURGER 16

Choice of cheese, lettuce, tomato, brioche roll

BUFFALO SHRIMP TACOS 16

Shredded lettuce, tomato, onion, celery, blue cheese crumbles, ranch dressing

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

CRAB BISQUE CUP 6 | Bowl 10

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

ROASTED BEET & GORGONZOLA 7/11

Avocado, toasted walnuts & pecans, baby arugula, maple Dijon balsamic vinaigrette

CLEMENTINE & FETA 7/11

Red onion, dried cranberries, mixed winter greens, pomegranate vinaigrette

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, Roasted Beet & Gorgonzola, Clementine & Feta, 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

SHORT RIB RAGU 24

Savory tomato sauce, tagliatelle, shredded Parmesan, parsley

CRAB CAKE(S) 26 SINGLE/32 DOUBLE

Choice of two sides, champagne butter sauce

**MAPLE DIJON GLAZED
STUFFED CHICKEN BREAST 22**

Honeycrisp apples, Brie, bacon, dried cranberry, apple cider chicken demi-glace, baby carrots, wild rice pilaf

KOREAN BEEF BULGOGI 24

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

BUTTERNUT SQUASH RAVIOLI 18

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

SESAME GARLIC

GINGER GLAZED SALMON 24

Sticky rice, broccoli florets, cilantro, roasted peanuts, lime

FRESH CATCH DU JOUR MARKET PRICE

Choice of two sides, served with lemon beurre blanc

SIDES

FRENCH FRIES 3.5

MASHED POTATOES 3.5

SWEET POTATO FRIES 3.5

BAKED POTATO 3

TATER TOTS 3.5

BABY CARROTS 3

ONION RINGS 4

BROCCOLI 3

COLESLAW 2.5