

Colonial Grille

HOMEMADE SOUPS

Soup Du Jour – Homemade & Delicious!
Cup 3.50 / Bowl 4.00 / Bread Boule 5.00

French Onion Soup Au Gratin

Seasoned crouton layered with our savory onion soup and baked with a topping of melted Gruyere Swiss cheese. 5.50

New England Clam Chowder

Cup 3.50 / Bowl 4.50 / Bread Boule 5.50

Colonial Chili

Our famous meat and bean chili topped with a cheddar jack cheese blend, topped with scallions. Accompanied by fresh warm tortilla chips. 6.50

APPETIZERS

Boston Boneless Chicken Fingers

Tossed with J.D. glaze, BBQ sauce or buffalo sauce. Served with julienne carrots, celery & bleu cheese dressing. (Also available as bone-in wings) 10.00

Colonial Nachos

Fresh chips covered with cheddar jack cheese. Topped with diced tomatoes, onions, black olives, jalapeños & scallions. Sour cream & salsa served on the side. 10.00
Add Cajun Chicken or Colonial Chili for 2.00

Seafood Stuffed Mushrooms

3 Large seafood stuffed mushroom caps baked and topped with a lobster meat cream sauce. 10.00

Colonial Skins

Choose from bacon, broccoli or chili, all topped with cheddar cheese & scallions. Sour cream served on the side. Salsa available upon request. 8.00

Spicy Quesadilla

Choose Cajun chicken, shaved steak, colonial chili or have it vegetarian style with added broccoli & spinach. Served in a crispy tortilla with diced tomatoes, red onions, black olives, jalapenos & Jack cheese. Sour cream & salsa served on the side. 10.00

Crab Cakes

Two house-made crab cakes made with premium lump crabmeat & delicately seasoned crumbs, browned to perfection. Served with a dill lemon cream sauce over greens with a fresh lemon wedge. 11.00

Mediterranean Platter (Vegetarian)

Hummus, tabbouleh, cucumbers, Feta cheese, grilled vegetables & Mediterranean olives served with grilled pita bread. 8.00

Blue Point Mussels (GF)

One pound of mussels sautéed with olive oil, garlic, shallots & red pepper flakes. Steamed in a white wine butter sauce, finished with parsley. Served with garlic bread & a lemon wedge. 10.00

Calamari

Perfectly breaded, deep fried rings & tentacles of fresh calamari, tossed with salt, pepper & parsley. Served with a side of marinara sauce. 9.00

Italian Sampler

This tasty trio offers 3 of each! Mozzarella sticks, boneless chicken fingers & fried buffalo chicken ravioli served with sweet basil marinara sauce & blue cheese dressing on the side. 10.00

HEARTY SALADS

*Add the following to any of our salads:
Chicken 4.00 / Salmon 5.00 / Shrimp 6.00 / Steak Tips 6.00*

Peach and Pecan Salad

Fresh sliced peaches fanned out over a bed of baby spinach, glazed pecans and Wensleydale cranberry goat cheese finished with a drizzle of raspberry vinaigrette. 12.00

Greek Salad

Artichoke hearts, Feta cheese, diced tomatoes, chopped red onions, & Kalamata olives over garden greens with Greek dressing served on the side. 12.00

Salmon Salad

8oz Grilled salmon served over fresh crisp garden greens topped with orange wedges, glazed pecans, goat cheese and a drizzle of blood orange balsamic glaze. 18.00

Fantasy Salad

Craisins, local goat cheese, seedless cucumbers, apple wedges & garden greens tossed in a raspberry vinaigrette, topped with crushed walnuts. 12.00

Caesar Salad

Fresh romaine lettuce, seasoned croutons & parmesan cheese tossed with Tuscan Caesar dressing. 11.00

All Dinner Entree's on our menu include a choice of soup or salad. Clam Chowder add 1.50

BEEF

All Beef Cuts are USDA Choice Angus or above & are lightly seasoned with sea salt & pepper.

*Add Sautéed Wild Mushrooms, Peppers & Onions or Mushroom Demi Glaze to any dish. 1.50
Add Mushroom Gouda Sauce. 2.00*

Roasted Prime Rib of Beef au jus

Available Thursday through Saturday, while it lasts! 16oz- 22.00 / 12oz- 20.00

Friday, all you can eat prime rib buffet with peel & eat shrimp & baked potato bar. 27.00

Boneless Rib-Eye (GF)

14oz. Boneless rib-eye grilled to your liking served with baked potato and vegetable du jour. 21.00

Grilled Filet Mignon

8oz. Filet mignon grilled to perfection topped with a port wine wild mushroom demi glaze served with garlic mashed potatoes & vegetable du jour. 30.00

Marinated Sizzling Tips

Grilled steak tips topped with mushrooms, peppers & onions served with rice pilaf & vegetable du jour. 18.00

Maple-Bourbon Glazed New York Sirloin

12 oz. Grilled sirloin topped with a maple-bourbon glaze served with garlic mashed potatoes and tricolored roasted carrots. 28.00

RARE- cool red center / MED RARE- warm red center / MED- bright pink / MED WELL- trace of pink / WELL- brown throughout

GRILLE SIGNATURE CLASSICS

New England Meatloaf

New England style meatloaf covered with a savory gravy & topped with crispy onion strings. Served with garlic mashed potatoes & vegetable du jour 14.00

Wachusett Ale Baby Back Ribs

Braised for hours in our special court bouillon made from Wachusett Country Ale then grilled with your choice of one of our own special sauces: El Paso style (sweet & tangy with a touch of heat), St Louis style or J.D. glaze. Served with garlic mashed potatoes & vegetable du jour.

Full rack 17.00 / Half Rack 13.00

Chicken or Turkey Pot Pie

Peas, carrots, celery, onions, gravy & fingerling potatoes with your choice of chicken or turkey. Served in a bowl and topped with a flaky puff pastry. 15.00

Land & Sea

Create your own combo! Your choice of grilled tenderloin tips -or- 1/2 rack of BBQ baby back ribs... accompanied by your choice of baked stuffed haddock -or- habanero mango glazed shrimp skewer served with rice pilaf & vegetable du jour. 21.00

Roast Stuffed Pork Loin

Pork loin filled with our apple, pecan, maple bread stuffing, then slow roasted and finished with a light maple demi glaze. Served with garlic mashed potatoes and vegetable du jour. 18.00

SEAFOOD

Apple Cinnamon Glazed Salmon (GF)

8oz. Grilled salmon topped with an apple cider glaze served over pineapple risotto. 22.00

Fisherman's Platter

Haddock, sea scallops and jumbo shrimp lightly fried to a golden brown. Served with French fries, a lemon wedge, house-made coleslaw & our special tartar sauce. 22.00

North Atlantic Haddock

Atlantic haddock baked with a delicate lemon, white wine & butter sauce, then topped with seasoned bread crumbs. Served with rice pilaf & vegetable du jour. (Also available Fish & Chips style) 19.00

Swordfish Balsamic

8oz. Grilled swordfish then topped with steamed asparagus, roasted red peppers and crumbled goat cheese drizzled with balsamic glaze. Served with a side of cheese tortellini Alfredo. 22.00

Pan Seared Scallops (GF)

6oz. Pan seared sea scallops and served over risotto topped with snow peas and tomatoes in a lemon caper butter. 21.00

SAUTÉ

Mediterranean Chicken

Boneless chicken breast sautéed with garlic, shallots, oregano, diced tomatoes, spinach, Kalamata olives, white wine, mint & extra virgin olive oil then broiled with a topping of Feta cheese. Served with rice & vegetable du jour. 18.00

Chicken Francaise

Egg battered chicken breast sautéed with garlic & white wine, finished with a parsley, lemon butter sauce. Served over penne or linguine with garlic bread. 18.00

Classic Alfredo

A creamy garlic, parmesan Alfredo sauce tossed with your choice of linguine or penne. Served with garlic bread. 12.00

Add Chicken - 4.00 / Add Grilled Tenderloin Tips - 6.00

Shrimp Scampi

Six black tiger shrimp sautéed with garlic, diced tomatoes, pea pods and basil then deglazed with French Brandy and finished with chicken stock, lemon and butter served over creamy risotto. 25.00

Chicken Parmesan

Breaded chicken breast topped with our sweet basil marinara & melted Provolone cheese. Served with penne or linguini and with garlic bread. 17.00

Spinach, Cheese & Garlic Raviolis

Spinach & cheese raviolis sautéed with mushrooms, peppers, onions, garlic & broccoli in a garlic and oil sauce. Served with garlic bread. 17.00

Haddock Francaise

8oz Haddock dipped in egg and lightly floured then pan seared & tossed in a lemon butter sauce. Served over penne or linguine and with garlic bread. 20.00

Chicken Scarpariello

6oz. Chicken breast sautéed with mushrooms, onions, peppers and jalapenos finished with a flavorful beef gravy served over penne with garlic bread. 18.00

HOUSE MADE PIZZAS

Classic Cheese Pizza - 12" 12.00 / 16" 15.00

Shredded mozzarella cheese & our marinara sauce.

Pepperoni Pizza - 12" 13.00 / 16" 16.00

Shredded mozzarella cheese, slices of pepperoni & our marinara sauce.

BBQ Chicken Pizza - 12" 14.00 / 16" 17.00

Grilled Chicken, crispy bacon, cheddar jack cheese, diced pineapple & our zesty BBQ sauce.

Meat Lover's Pizza - 12" 14.00 / 16" 17.00

Sliced pepperoni, hamburger & crispy bacon with shredded mozzarella cheese & marinara sauce.

Hawaiian Pizza - 12" 13.00 / 16" 16.00

Ham, fresh pineapple, mozzarella & marinara sauce.

SANDWICHES & BURGERS

Sandwich selections served with a pickle spear & your choice of Potato Chips, French fries, JoJo's, Sweet Potato Fries, Onion Rings or Gianna's Fresh Cut French fries.

Steak Bomb Sandwich

Fresh shaved beef with sautéed onions, peppers & mushrooms topped with American & cheddar cheese served on a sub roll or wrap. 11.00

All American Burger

8oz. flame grilled Angus burger topped with bacon, cheese, onion, lettuce and tomato. 11.00

Honey BBQ Bacon Burger

8oz. flame grilled Angus burger topped with cheddar, bacon, crispy onion strings, honey BBQ sauce, lettuce and tomato. 11.00

Mushroom Swiss Burger

8oz. flame grilled Angus burger topped with sautéed mushrooms, Swiss cheese, lettuce and tomato. 11.00

Fresh Fish Sandwich

Lightly fried Atlantic haddock served on a bulkie roll with lettuce, tomato, cheese & a side of tartar sauce. 10.00

Grilled Chicken Caesar Wrap

6oz Grilled chicken breast with romaine lettuce, shredded parmesan cheese & Caesar dressing wrapped in a flour tortilla. 10.00

Pastrami Sub

Fresh cut pastrami and Swiss cheese on a sub roll with chipotle mayo. 11.00

Chicken Parmesan Sandwich

Breaded chicken cutlet with marinara & mozzarella cheese served on a toasted sub roll or bulkie roll. 10.00

Monte Cristo

Ham, turkey and Swiss cheese on Texas toast dipped in egg batter then grilled in a cast iron skillet 10.00

Before ordering, please advise your server of any known food allergies - Consuming raw or undercooked meat, poultry or fish may cause illness.

We are not a gluten - free or allergen free kitchen but will do our best to accommodate your dietary needs.

Please request no more than 3 separate checks per table. A gratuity of 18% will be added to parties of 6 or more.