

Colonial Grille

HOUSEMADE SOUPS

Soup du jour Cup \$3.50 / Bowl \$4.50
Chef's offering of the day.

Colonial Chili Cup \$4.50 / Bowl \$5.50
Ground beef, chef's seasoning and kidney beans, topped with Jack cheese and scallions. Served with tortilla chips.

New England Clam Chowder Cup \$4 / Bowl \$5
Traditional creamy chowder loaded with clams.

French Onion \$5.50
Sweet caramelized onions simmered in beef broth and fresh herbs. Broiled with crostini and Swiss cheese.

APPETIZERS

Chicken Fingers \$12
Tossed with Jack Daniel's Glaze, buffalo or barbeque sauce. Served with celery, carrots. Also available bone-in.

Colonial Nachos \$10
Cheddar-Jack cheese, tomatoes, red onion, black olives, jalapenos and scallions. Sour cream and salsa on the side. Add Colonial chili or grilled chicken for \$2.

Calamari \$12
Rings and tentacles, lightly fried, tossed with cherry peppers, garlic and parsley. Marinara on side.

Mozzarella Sticks \$8
Fried crispy and oozing with cheese. Served with marinara.

Hummus Platter \$10
Hummus, warm pita and assorted vegetables.

SALADS

*Add the following to any salad:
Chicken \$4 / Salmon \$8 / Shrimp \$6 / Steak Tips \$6*

House Salad \$8
Mixed greens, cucumbers, tomato, carrots and red onion.

Caesar Salad \$11
Romaine, croutons, creamy Caesar and parmesan cheese.

Greek Salad \$11
Pepperoncini, Feta, tomato, red onion, cucumber Kalamata olives and Greek dressing.

Colonial Salad \$12
Mixed Greens, raisins, goat cheese, cucumbers, apples, walnuts and raspberry vinaigrette.

FROM THE GRILLE

All grilled items are generously seasoned with Kosher salt and black pepper and served with your choice of 2 sides.

Boneless Rib Eye [GF] \$24

14 oz. chargrilled to your liking and topped with roasted garlic butter.

Steak Tips \$21

Teriyaki marinade, chargrilled to your liking.

Bone in Pork Chop [GF] \$22

Coffee rubbed double chop, chargrilled to perfection.

Surf and Turf [GF] \$26

12 oz. Sirloin chargrilled to your liking topped with grilled shrimp and roasted garlic butter.

SEAFOOD

Atlantic Haddock \$20

Baked with butter, lemon, white wine and breadcrumbs or beer battered fried. Served with choice of two sides.

Grilled Swordfish Florentine [GF] \$22

Topped with sautéed spinach and oven roasted tomatoes. Served with choice of two sides.

Baked Salmon \$21

Teriyaki marinade and sesame seed crust. Served with rice pilaf and vegetable du jour.

Shrimp Jambalaya \$18

Pan seared shrimp, Cajun spices, white wine broth- served over rice pilaf.

Baked Seafood Newburg \$27

Chef Selection of seafood, baked in butter and white wine. Topped with a Lobster Newburg Sauce. Served with choice of two sides.

SIDES

Rice Pilaf

Baked Potato or Mashed Potatoes

Vegetable Medley

Coleslaw

Sweet Potato Fries

French Fries or Gianna Fries

Risotto add \$2

Onion Rings

SIGNATURE CLASSICS

Wachusett Baby Back Ribs Half rack \$14. Full Rack \$18.

Slow braised in Pale Ale, finished on the char-broiler with Jack Daniel's glaze. Served with mashed potatoes and vegetable du jour.

Chicken Pot Pie \$16

White meat chicken, peas, carrots, celery and potatoes baked with a flaky puff pastry crust.

Black Bean Burger [GF/Vegan] \$12

Black beans blended with peppers, onion, quinoa and spices- served on a gluten free roll with sweet potato fries. Vegan option available without roll.

Colonial Burger \$15

8 oz. Angus beef burger, bacon, herb aioli and American cheese served with French fries.

New England Meatloaf \$15

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

SAUTE

All sauté dishes are served with garlic bread and choice of penne or linguine. Gluten Free penne is also available.

Chicken Broccoli Alfredo \$17

Chicken breast sautéed with garlic, shallots, white wine and parmesan cheese tossed with broccoli and choice of pasta.

Mediterranean Chicken \$18

Pan seared chicken breast with garlic, shallots, oregano, tomatoes, spinach and Kalamata olives simmered in a white wine broth and topped with feta.

Pasta Primavera [Vegan] \$16

Chef's selection of vegetables simmered in white wine, garlic and fresh herbs.

Shrimp Scampi \$20

Pan seared shrimp simmered in white wine, garlic, shallots, fresh herbs and lemon juice.

Chicken Parmesan [GF] \$17

Crispy chicken, sweet marinara and mozzarella cheese served over penne or linguine. Gluten Free Pasta is available served with grilled chicken.

Chicken Piccata \$17

Chicken breast sautéed with shallots, garlic, capers, white wine and lemon juice.

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

