



Valentine's Day

Colonial Hotel

Includes a Glass of Champagne

Appetizers:

Garlic Parmesan Wings \$10

8 Chicken Wings fried and tossed in our own garlic Parmesan glaze

Classic Tomato Bruschetta \$10

Diced tomato marinated with red onions, garlic and basil topped with balsamic & olive oil drizzle.
Served with toasted garlic crostini's

Pina Colada Glazed Shrimp \$13

6 Shrimp skewered grilled and glazed with a Pina Colada glaze

Included with entrée's

Soup and Salad Bar

Entrees:

Roasted Prime Rib \$33

A 16 oz. cut of our slow roasted Prime Rib. Served with a Baked Potato, Green Beans and Au Jus

Filet Mignon \$35

A 8 oz. hand cut Filet grilled to your liking with a mushroom demi. Served with a Baked Potato and Green Beans

Slow Braised Bone in Short Ribs \$32

Tender bone in short ribs slow cooked and topped with a pan demi. Served over Garlic Mashed Potatoes with Green Beans.

Maple Duck Breast \$36

Pan seared duck breast Sautéed to your desired temperature. Served over a Butternut Squash Risotto

Seafood Fra Diavolo \$36

Pan seared Scallops and Shrimp tossed in a spicy roasted Tomato Sauce with Lobster. Served over

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



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Bacon Wrapped Stuffed Shrimp \$34

5 Jumbo Shrimp stuffed with our seafood blend stuffing and wrapped in bacon. Served with Rice Pilaf and Green Beans

Butternut Squash Ravioli \$27

12 Butternut squash raviolis with roasted butternut squash in a Maple Bourbon Cream Sauce.

Veal Chop Au Poive \$36

A 12 oz. grilled Veal Chop with a Brandy Peppercorn Cream Sauce. Served with Garlic Mashed Potatoes and grilled Asparagus

Balsamic Grilled Chicken \$27

Grilled Chicken topped with Sautéed Spinach and Tomatoes with a Balsamic Glaze. Served with Garlic Mashed Potatoes and grilled Asparagus.

Potato Encrusted Salmon \$29

Pan seared 8 oz. cut of Atlantic Salmon encrusted with Potato. Served with a pineapple bacon risotto, grilled asparagus and a roasted red pepper jam.

Desserts:

Dessert Station \$9

Vanilla Crème Brulee \$7

White Chocolate Molten Lava Cake with Strawberries \$6

Chocolate Mousse and Whip Cream \$5



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