

Colonial Grille

HOMEMADE SOUPS

Soup Du Jour – Cup \$3.50 / Bowl \$4.50
Homemade & Delicious!

French Onion Soup Au Gratin- \$5.50
Seasoned Crouton layered with our
savory Onion Soup and baked with a
topping of Melted Gruyere Swiss Cheese.

New England Clam Chowder-Cup \$4.50 /
Bowl \$5.50

Traditional Creamy Chowder loaded with
Clams.

Colonial Chili- Cup \$4.50 / Bowl \$5.50
Our famous Meat and Bean Chili topped with
a Cheddar Jack Cheese Blend, topped with
Scallions. Bowl Accompanied by Tortilla
Chips.

APPETIZERS

Mozzarella Sticks- \$8
Fried Crispy and Oozing with Cheese. Served
with Marinara Sauce.

Colonial Nachos- \$10
Fresh Chips covered with Cheddar Jack
Cheese. Topped with Diced Tomatoes,
Onions, Black Olives, Jalapeños & Scallions.
Served with Sour Cream & Salsa.
Add Chicken or Colonial Chili for 2.00

Cheddar and Bacon Potato Skins- \$10
Bacon, Cheddar Cheese & Scallions. Served
with Sour Cream.

Spicy Quesadilla- \$10
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. Served
with Sour Cream and Salsa.

Mediterranean Platter- \$10
Hummus, Cucumbers, Feta Cheese, Grilled
Vegetables & Mediterranean Olives. Served
with Grilled Pita Bread.

Calamari- \$12
Perfectly Breaded, Deep Fried Rings &
Tentacles of Fresh Calamari, tossed with
Salt, Pepper & Parsley. Served with
Marinara Sauce.

Chicken Fingers- \$12
Tossed with J.D. Glaze, BBQ Sauce or Buffalo
Sauce. Served with Carrots, Celery & Bleu
Cheese Dressing. Also available as bone-in
wings.

HEARTY SALADS

Add the following to any of our salads:

Chicken \$4.00 / Salmon \$8.00 / Shrimp \$6.00 /SteakTips\$6.00

House Salad- \$8

Mixed Greens, Cucumbers, Tomato, Carrots, and Red Onion.

Caesar Salad- \$10

Fresh Romaine Lettuce, Seasoned Croutons & Parmesan Cheese tossed with Creamy Caesar Dressing.

Greek Salad- \$11

Pepperoncini, Feta, Tomato, Red Onion, Cucumbers, and Kalamata Olives. Served with Greek Dressing.

Wedge Salad- \$11

A wedge of Iceberg Lettuce, topped with Tomatoes, Onions, Bacon, and Bleu Cheese Dressing.

Fantasy Salad- \$12

Craisins, local Goat Cheese, Cucumbers, Apples & Mixed Greens tossed in a Raspberry Vinaigrette, topped with Crushed Walnuts.

Summer Berry Salad- \$12

Strawberries, Blueberries, Glazed Pecans, and Goat Cheese, over a bed of Spring Mix topped with Raspberry Vinaigrette.

Caprese Salad- \$12

Tomatoes and Fresh Mozzarella over a Spring Mix topped with Balsamic Glaze and Fresh Basil.

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

From The Grille

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

Add Sautéed Mushrooms, Peppers & Onions or Mushroom Demi Glaze to any dish.

\$1.50 Add Mushroom Gouda Sauce. \$2.00

Wachusett Baby Back Ribs- Half Rack- \$16 Full Rack- \$20

Slow Braised in Pale Ale, Finished on the Char-Broiler with Jack Daniel's Glaze.

Steak Tips- \$20

Teriyaki Marinade, Chargrilled to your liking topped with Mushroom, Peppers and Onions.

Bone in Pork Chops- \$20

Chargrilled to perfection, Finished with an Apple Cinnamon Glaze

12 Ounce Sirloin- \$22

Chargrilled to your liking topped with Roasted Tomatoes and Bleu Cheese.

14 Ounce Boneless Rib Eye- \$24

Chargrilled to your liking and topped with Roasted Garlic Butter.

Surf and Turf- \$26

12oz. Sirloin Chargrilled to your liking topped with Grilled Shrimp and Roasted Garlic Butter.

BBQ Platter- \$26

Half Rack of Ribs with your choice of Chicken or Beef Kabobs.

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

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

SEAFOOD

Shrimp Jambalaya- \$18

Pan Seared Shrimp, Cajun Spices, And White Wine Broth, Served with Rice Pilaf.

Fish and Chips-\$20

Lightly Breaded Haddock, Served with Crispy Fries, House-Made coleslaw & our Special Tartar Sauce.

Atlantic Haddock- \$20

Atlantic haddock baked with a delicate lemon, white wine & butter sauce, and then topped with seasoned bread crumbs. Served with your choice of two sides.

Habanero Mango Salmon- \$21

8oz. Spicy Mango Glazed Grilled Salmon Served with a choice of two sides.

Grilled Swordfish Florentine- \$22

8oz. Grilled swordfish topped with sautéed Spinach and Roasted Tomatoes. Served with a choice of two sides.

Fisherman's Platter-\$24

Fried Haddock, Sea Scallops, and Shrimp lightly fried to a golden brown. Served with French Fries, a Lemon Wedge, House-Made Coleslaw & our Special Tartar Sauce.

Shrimp & Scallop Scampi-\$26

Sea Scallops & Shrimp Sautéed with Garlic, Shallots, Spinach, and Tomatoes. Tossed with Butter and your choice of Pasta, Served with Garlic Bread.

Baked Seafood Newburg-\$27

Chef's selection of Seafood, Baked in Butter and White Wine. Topped with a Lobster Newburg Sauce.

Sides:

Vegetable Medley

Rice Pilaf

Baked Potato

Risotto add \$1

Mashed Potatoes

French Fries

Gianna Fries

Sweet Potato Fries

JoJo's

Onion Rings

Coleslaw

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SIGNATURE CLASSICS

Black Bean Burger- \$12

Black beans blended with Peppers, Onions, Quinoa and Chef's Spices. Served with your choice of one side.

Colonial Burger- \$15

8 oz. Angus Beef Burger, Bacon, Herb Aioli and American Cheese. Served with your choice of one side.

Honey Barbeque Burger- \$15

8 oz. Angus Beef Burger, Honey BBQ Sauce, Cheddar Cheese, and Onion Rings Served with your choice of one side.

Mushroom Swiss Burger- \$15

8 oz. Angus Burger topped with Swiss Cheese and Sautéed Mushrooms. Served with your choice of one side.

Avocado Burger- \$15

8 oz. Angus Burger, Avocado, Bacon, Cheddar Cheese, Lettuce, and Tomato. Served with your choice of one side.

New England Meatloaf- \$16

New England Style Meatloaf covered with Savory Gravy & topped with Crispy Onion Strings. Served with your choice of two sides.

Chicken Pot Pie- \$16

White Meat Chicken, Peas, Carrots, Celery and Potatoes baked with a Flaky Puff Pastry Crust.

Pizza & Flatbreads

Classic Cheese \$10
Pepperoni Pizza \$12
BBQ Chicken Pizza \$12
Tomato Bruschetta \$11

Chicken Broccoli Alfredo \$12
Buffalo Chicken \$12
Avocado and Bacon Chipotle \$12
Additional Toppings \$.75 each

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SAUTÉ

All sauté dishes are served with Garlic Bread and your choice of Penne or Linguine

Pasta Primavera- \$16

Chef's selection of Vegetables simmered in White Wine, Garlic and Fresh Herbs.

Chicken Broccoli Alfredo- \$17

Chicken Breast Sautéed with Garlic, Shallots, White Wine, and Parmesan Cheese. Tossed with Broccoli. Served with your choice of Pasta.

Chicken Piccata- \$17

Chicken Breast sautéed with Shallots, Garlic, Capers, White Wine, and Lemon Juice.

Chicken or Eggplant Parmesan- \$17

Breaded chicken breast or Eggplant topped with our Sweet Basil Marinara & Melted Mozzarella Cheese. Served with your choice of Pasta and Garlic Bread.

Spinach, Garlic Raviolis- \$18

Spinach & Garlic Raviolis sautéed tossed in a Creamy Pesto Sauce. Served with Garlic Bread.

Mediterranean Chicken- \$18

Boneless Chicken Breast sautéed with Garlic, Shallots, Oregano, Diced Tomatoes, Spinach, Kalamata Olives, White Wine, and Mint & Extra Virgin Olive Oil then broiled with a topping of Feta Cheese. Served with your choice of two sides.

Chicken Francaise- \$18

Lightly Floured, Egg Dipped Chicken Breast Sautéed until Golden with Garlic & White Wine, finished with Parsley, and a Lemon Butter Sauce. Served over your choice of Pasta.

Chicken Marsala- \$18

Chicken Breast Dredged in Flour then sautéed with Shallots, Garlic, Mushrooms; Deglazed with Marsala. Finished with Chicken Stock, butter and Demi- Glaze.

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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.