

# 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 \$4

**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.

**Chili Cheese Fries**- \$10  
French Fries topped with Chili, Cheddar Jack  
cheese and fresh Scallions

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

## **HEARTY SALADS**

*Add the following to any of our salads:  
Chicken \$6 / Salmon \$9 / Shrimp \$7 / Steak Tips \$8*

### **House Salad- \$9**

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

### **Caesar Salad- \$11**

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

### **Greek Salad- \$12**

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

### **Orange Pomegranate Salad - \$12**

Orange Supremes, dried Pomegranates, glazed Pecans, and Feta cheese over Spinach topped with Raspberry Vinaigrette

### **Fantasy Salad- \$12**

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

### **Superfood Salad- \$14**

Quinoa, Avocado, Craisins, Walnuts, and Feta Cheese over Kale topped with Raspberry Vinaigrette.

### **Apple Craisin Salad- \$12**

Apples, Craisins, Glazed Pecans, and Kale tossed in a Raspberry Vinaigrette, topped with Goat Cheese

***All Dinner Entrees on our menu include a choice of soup or salad.  
Clam Chowder, French Onion, or Chili 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- \$18 Full Rack- \$22**

Slow Braised in Pale Ale, Finished on the Char-Broiler with Jack Daniel's Glaze. Served with your choice of two sides.

### **Steak Tips- \$20**

Teriyaki Marinade, Chargrilled to your liking topped with Mushroom, Peppers and Onions. Served with your choice of two sides.

### **Brown Sugar Pork Chops- \$22**

Seared to golden brown perfection and bathed in a Garlic, Butter and Brown Sugar sauce. Served with your choice of two sides.

### **Mediterranean New York Sirloin- \$26**

12 oz. New York sirloin grilled to perfection topped with sautéed Garlic, Shallots, Tomatoes, Kalamata olives, Baby Spinach & Feta Cheese. Served with your choice of two sides.

### **14 Ounce Boneless Rib Eye- \$24**

Chargrilled to your liking and topped with Roasted Garlic Butter. Served with your choice of two sides.

### **Surf and Turf- \$27**

12oz. Sirloin Chargrilled to your liking topped with Grilled Shrimp and Roasted Garlic Butter. Served with your choice of two sides.

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

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## SEAFOOD

### **Shrimp Jambalaya- \$18**

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

### **Fish and Chips-\$21**

Lightly Breaded Haddock fried to a golden brown, Served with Crispy Fries, House-Made Coleslaw & our Special Tartar Sauce.

### **Atlantic Haddock- \$21**

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- \$22**

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

### **Grilled Swordfish Balsamic - \$24**

8 ounces of Fresh Grilled Swordfish topped with Tomato slices and Buffalo Mozzarella; finished with a Balsamic reduction. Served with your choice of two sides.

### **Fisherman's Platter-\$26**

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. Served with your choice of two sides.

## Sides:

Vegetable Medley  
Asparagus add \$2  
Rice Pilaf  
Risotto add \$2

Baked Potato  
Mashed Potatoes  
French Fries  
Gianna Fries

Sweet Potato Fries  
JoJo's  
Onion Rings  
Coleslaw

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## SIGNATURE CLASSICS

### **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.

### **Turkey Burger-\$16**

Grilled Turkey Patty, Bacon, Tomato, Bleu Cheese Crumbles, Lettuce, Avocado, and Chipotle Mayo  
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 Strings  
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- \$16**

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

## Pizza & Flatbreads

**Classic Cheese \$10**  
**Pepperoni Pizza \$12**  
**BBQ Chicken Pizza \$12**  
**Tomato Bruschetta \$11**  
**Meat lovers \$14**

**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- \$18**

Chicken Breast Sautéed with Garlic, Shallots, White Wine, Cream, and Parmesan Cheese.  
Tossed with Broccoli.

### **Chicken Piccata- \$18**

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.

### **Butternut Squash Ravioli- \$20**

Butternut Squash Ravioli tossed in a Maple Cream Sauce topped with Bacon Bits

### **Mediterranean Chicken- \$18**

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.

### **Chicken Francaise- \$18**

Lightly Floured, Egg Dipped Chicken Breast Sautéed until Golden with Garlic & White Wine, finished with Parsley and a Lemon Butter Sauce.

### **Beef Stroganoff- \$20**

Thin strips of beef cooked with onions, mushrooms, and seasonings, served in a sour-cream sauce

### **Creamy Garlic Parmesan Mushroom Chicken \$18**

Sautéed Chicken Tossed in a Creamy Garlic Parmesan sauce with Mushrooms and Spinach

*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.*

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