

Colonial Grille

HOMEMADE SOUP

Soup Du Jour Cup \$4 / Bowl \$6

Please ask your Server about the Soup of The Day

Colonial Chili Cup \$5 / Bowl \$7

Fresh Ground Beef with beans topped with a Cheddar Jack Cheese and Green Onions. Served with Tricolor Nacho chips on the side

Clam Chowder Cup \$5 / Bowl \$7

Traditional Creamy Chowder loaded with Clams

Crock of French Onion \$6

Sweet Caramelized Onions topped with a Seasoned Rusk, Cheddar and Swiss Cheese, Served Golden Brown

APPETIZERS

Mozzarella Sticks \$8

Fried Crispy and Oozing with Cheese, Served with Marinara Sauce

Colonial Nachos \$10

Tri Color Nacho chips with Cheddar Jack Cheese, Shredded Lettuce, Guacamole, Pico De Gallo, Black Olives, Jalapenos, Finished with Green Onions, and Sour Cream

Add Cajun Chicken or Colonial Chili \$6

Homemade Potato Skins \$10

4 Potato skins hand dug and filled with Bacon Bits, and Cheddar Jack Cheese. Served with Pico De Gallo and Sour Cream

Wings \$12

Bone in Wings dipped in our own Buffalo, J.D Glaze or BBQ Sauce. Served with Blue Cheese Dressing, Celery and Carrots

Colonial Sampler- \$15

4 Mozzarella Sticks, 2 Potato Skins & 4 Bone in Chicken Wings

Buffalo Cauliflower Bites \$8

Hand breaded and fried to a golden brown finished in Buffalo Sauce. Served with Blue Cheese Dressing

Shrimp Gamberi \$15

Large Shrimp sautéed with Garlic Olive Oil and Tossed with Cherry Pepper Rings

Chicken Fingers \$12

Tossed with J.D Glaze, BBQ Sauce, or Buffalo Sauce. Served with Blue Cheese, Celery, and Carrots

Portobello Mushrooms \$9

Two Large Portobello Mushrooms Caps slightly marinated and grilled. Topped with Roasted Red Peppers and Melted Feta Cheese

Chicken Quesadilla \$12

Cajun dusted Chicken, Tomatoes, Red Onion, Black Olives, Jalapenos and Jack Cheese. Sour Cream, Salsa and Cole Slaw served on the side

Flatbreads

Cheese \$10

Pepperoni \$12

Tomato Bruschetta \$11

BBQ Chicken \$12

Chicken Broccoli Alfredo \$12

Buffalo Chicken \$12

Avocado and Bacon Chipotle \$12

Meat Lovers \$14

Additional Toppings \$.75 each

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

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

From the Grille

*All Dinner Entrees on our menu include a choice of soup or salad. Clam Chowder, French Onion, or Chili add 1.50
All Beef Cuts are USDA Choice Angus or above & are lightly seasoned with sea salt & pepper.
Add Sautéed Mushrooms, Peppers & Onions \$1.50*

Full Rack of Baby Back Ribs Half Rack \$18 Full Rack \$22

Cooked until tender and glazed with our own BBQ sauce. Served with Sweet Potato Fries and Coleslaw

Tenderloin Steak Tips \$20

Slightly marinated and grilled to perfection. Topped with Sautéed Mushrooms, Peppers, and Onions
Served with a Rice Pilaf

14 oz. Rib Eye \$22

Hand cut and grilled to perfection. Served with Mashed Potato and Vegetable of the day
Add Sautéed Shrimp Scampi \$8

Jamaican Jerk Chicken \$17

Bone in half Chicken cooked until tender and grilled to perfection. Served with French Fries and Coleslaw

Braised Beef Short Rib \$26

Slow braised boneless Rib cooked in a mirepoix burgundy and finished with a burgundy demi glaze.
Served with Mashed Potatoes & Vegetable of the day

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

SEAFOOD

*All Dinner Entrees on our menu include a choice of soup or salad. Clam Chowder, French Onion, or Chili add 1.50
Add onion rings or sweet potato fries upon request*

Fish and Chips \$21

Fresh Haddock fried until Golden. Served with French Fries, Coleslaw & our Special Tartar Sauce

Baked Haddock \$21

Fresh Haddock baked in a butter wine blend and topped with our homemade crumbs. Served with Mashed Potato and Vegetable of the day

Habanero Mango Salmon \$22

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

Fried Combo Platter \$28

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

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HEARTY SALADS

Add the following to any of our salads:

Grilled Cajun Chicken \$6 / Blackened Salmon \$9/ Shrimp \$8/Steak Tips \$8

House Salad \$9

Fresh micro Greens accompanied by Cucumbers, Tomatoes, Red Onions, and Shredded Carrots

Fantasy salad \$12

Fresh baby Spinach with Apple Wedges, Craisins, Glazed Pecans, and Chopped Cucumbers with Feta Cheese

Greek Salad \$12

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

Caesar Salad \$11

Fresh chilled Romaine, tossed with seasoned Croutons topped with Parmesan Cheese, Creamy Caesar Dressing

Taco Salad \$15

Seasoned Beef, Iceberg Lettuce, Tomatoes, Onions, And Cheddar Jack Cheese topped with Sour Cream in a Tortilla bowl

SAUTÉ

*All Dinner Entrees on our menu include a choice of soup or salad. Clam Chowder, French Onion, or Chili add 1.50
All sauté dishes are served with Garlic Bread. We are not a gluten – free or allergen free kitchen
but will do our best to accommodate your dietary needs.*

Meatloaf \$15

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

Chicken Pot Pie \$16

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

Chicken Broccoli Alfredo \$19

Fresh Chicken and Broccoli sautéed and tossed with Penne in our Garlic and Parmesan Alfredo Sauce

Chicken Francaise \$19

Lightly Floured, Egg Dipped Breast of Chicken, sautéed until Golden with Garlic and Wine, finished with Parsley, Lemon Butter Sauce

Chicken Parmesan \$19

Breaded Chicken Breast topped with our Sweet Basil Marinara & Melted Mozzarella Cheese over Penne

Shrimp & Scallop Scampi \$24

Sautéed Shrimp & Scallops with Chopped Asparagus and Roasted Red Peppers in a Fresh Squeezed Lemon Butter White Wine sauce over Penne

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Sandwiches:

Chicken Caesar or Buffalo Wrap \$12

Grilled Chicken, Romaine, Parmesan Cheese, Creamy Caesar dressing and Croutons in a Flour Tortilla

Grilled Chicken and Guacamole \$15

Fresh Chicken grilled with Guacamole, Bacon, and melted Cheddar Jack Cheese, Lettuce, Tomato, and a Pickle Served with a side of French Fries

Steak and Cheese \$15

Thin sliced Ribeye, Onions, Peppers, Mushrooms and Cheddar Cheese on a Toasted Sub Roll Served with French Fries

Turkey BLT \$14

Fresh Deli Turkey topped with Herb Mayo, Lettuce, Tomato, and Crispy Bacon, and a Pickle Served with a side of French Fries

Colonial Classic Burger \$15

8 oz. Angus Beef Burger with Lettuce, Tomato, Pickle and choice of Swiss, American, or Cheddar Cheese Served with French Fries

Add up to 3 choices for \$1.50 more

Honey BBQ Sauce, and Onion Strings

Sautéed Mushrooms, Guacamole, Bacon

Large Portobello Mushroom slightly marinated and topped with Roasted Red Peppers, Melted Feta

Add onion rings or sweet potato fries upon request

12" Pizza's:

Cheese \$10

Pepperoni \$12

Tomato Bruschetta \$11

BBQ Chicken \$12

Chicken Broccoli Alfredo \$12

Buffalo Chicken \$12

Avocado and Bacon Chipotle \$12

Meat Lovers \$14

Additional Toppings \$.75 each

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