

Colonial Grille

HOMEMADE SOUP

Soup Du Jour Cup \$5 / Bowl \$7

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 \$8

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, Back 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

Bone in or Boneless \$12

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

Colonial Sampler- \$15

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

Cauliflower \$8

Hand breaded and fried to a golden brown finished in your choice of Buffalo, Jack Daniels or Teriyaki Sauce. Served with Blue Cheese Dressing

Shrimp Gamberi \$15

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

Flatbreads

Cheese \$10

Pepperoni \$12

Tomato Bruschetta \$12

Buffalo or Barbeque Chicken \$12

Avocado and Bacon Chipotle \$12

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

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

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

Chicken Quesadilla \$16

Cajun dusted Chicken, Tomatoes, Red Onion, Black Olives, Jalapenos and Jack Cheese. Sour Cream, Salsa

Served with Cole Slaw and 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

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

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

Greek Salad \$12

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

Fantasy salad \$12

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

Caesar Salad \$11

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

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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