Colonial Grille

Housemade Soups

Crock of French Onion 8
Vidalia Onion, Seasoned Baguette, Melted Swiss

New England Clam Chowder 5 Cup/7 Bowl
Native clams, potato, creamy broth

Colonial Chili 7 Cup / 10 Bowl
Ground beef & pork, onions, peppers, beans

Sharable Starters

Fried Mozzarella 8
Served with Marinara Sauce

Housemade Meatballs 14
*Beef & Pork, Marinara, Ricotta, Basil,
Garlic Bread*

Colonial Nachos 10
*Cheddar Jack, lettuce, guacamole, pico de gallo,
black olives, jalapenos*
Add Chicken or Pulled Pork 6

Fish Tacos 12
*Tender Haddock, Chipotle Lime Crema,
Red Cabbage Slaw, Pickled Onions, Flour Tortilla*

Soft Bavarian Pretzels 10
Housemade Queso Dip

Boneless Chicken Tenders 10
Choice of Buffalo, J.D. Glaze, BBQ Sauce

Mixed Vegetable Tempura 10
Garlic Chili Dipping Sauce

Deep Fried Calamari 10
Locally Sourced, Citrus Aioli

Salads

House Salad *Lettuce, Cherry Tomato, Cucumber, House Dressing* **10**

Classic Caesar *Romaine, Seasoned Croutons, Parmesan, Caesar Dressing* **11**

Fantasy Salad *Baby Spinach, Apple, Craisins, Pecan, Cucumber, Feta, Raspberry Vinaigrette* **12**

Greek Salad *Pepperoncini, Tomato, Red Onion, Cucumber, Kalomata Olives, Feta, Greek Dressing* **12**

Taco Salad *Romaine, Roasted Pico de Gallo, Cheddar Jack, Avocado, Ranch Dressing* **13**
Add: Cajun Chicken 6 / Salmon 8 / Shrimp 8 / Steak Tips 10 / Scallops 10

Sandwiches
Choice of French Fries or Sweet Potato Fries

The Colonial Burger 12
8oz beef, lettuce, tomato, Red Onion, American

Buttermilk Chicken Sandwich 16
Lettuce, Tomato, Cheddar, Ranch Dressing

Build Your Own Burger 17
*Add: Lettuce, Tomato, Red Onion, American, Swiss
Pepper jack, Cheddar, Fried Egg, Bacon or Guacamole*

Turkey BLT 15
*Thin Sliced Turkey breast, Bacon, Cheddar, Lettuce,
Tomato, Garlic Aioli*

Classic Steak and Cheese 16
*Sliced Ribeye, Onions, Peppers, Mushrooms, Cheddar,
Sub Roll*

Lamb Gyro 14
*Grilled Lamb, Lettuce, Tomato, Red Onion, Tzatziki
Sauce, Toasted Pita*

Salmon Burger 18
*Ground Salmon, Lettuce, Tomato, Red Onion,
Lemon Dill Aioli*

Cajun Chicken Quesadilla 16
*Tomato, Red Onion, Black Olives, Jalapeno,
Jack Cheese*

House Specialties

New England Baked Haddock 22
*Baked in a butter & white wine blend.
Choice of two sides*

Habanero Mango Salmon 22
*Grilled Norwegian Salmon, Habanero Mango Glaze,
Choice of two sides*

Pan Seared Scallops 28
Bacon Parmesan Risotto, Lemon Beurre Blanc

Mac & Cheese 16
*Cavatappi Pasta, Housemade Cheese Sauce,
Onion Strings
Add: Pulled Pork 8, Buffalo Chicken 6, Veggie 6*

Chicken Milanese 22
*Chicken Breast, Panko Parmesan Breading,
Tomato Bruschetta*

Chicken Francaise 22
*Sauteed Chicken, Lemon Butter Sauce,
Penne or Linguini*

Chicken Pot Pie 20
*Chicken Breast, Onion, Celery, Carrots, Peas,
Creamy Broth, Flakey Crust*

Winter Risotto 18
*Cranberries, Carrots, Parsnips, Golden Beets
Add: Chicken 6 / Salmon 8 / Shrimp 8
Steak tips 10, Scallops 10*

Chicken Parmesan 20
Sweet Basil Marinara, Mozzarella, Penne or Linguini

Eggplant Parmesan 18
Panko, Mozzarella, Tomatoes, Penne or Linguini

From The Grill
Includes choice of a cup of soup or salad. All beef cuts are USDA Choice Angus or above

Tenderloin Steak Tips *Marinated, Sauteed Mushrooms, Peppers, Onions. Choice of two sides* **24**

14oz Ribeye *Hand cut and grilled to perfection. Choice of two sides* **28**

Cider Brined Bone-In Pork Chop *Sweet Potato Mashed, Apple Chutney w/ Caramelized Onions* **22**

Grilled Rack of Ribs *House BBQ Sauce, Choice of two sides* **24**

**Rare: cool rare center Med Rare: warm red center Med: pink and firm
Med Well: hint of pink Well: brown and firm**

Sides

**Garlic Mashed Potatoes
Sweet Potato Mashed
Baked Potato
French Fries
Sweet Potato Fries
Rice Pilaf
Broccoli
Seasonal Vegetables
Onion Rings
Loaded Baked Potato $2
Asparagus $2**

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