

THE Colonial DINER

Daily Chef Specials

DINE IN ONLY

Appetizers

NEW! VEGAN KOREAN BARBECUE WINGS

OUR SEITAN WINGS TOSSED IN KOREAN BARBECUE SAUCE, TOPPED WITH DAIRY-FREE SOUR CREAM AND CHILI THREADS **\$18.49**

NEW! PULLED PORK QUESADILLA

OUR SLOW-ROASTED PULLED PORK GRILLED IN A LARGE WHITE FLOUR TORTILLA WITH CHEDDAR JACK CHEESE, SERVED WITH PICO DE GALLO AND GUACAMOLE **\$13.99**

NEW! VEGAN PIEROGIES

POTATO AND ONION PIEROGIES, SAUTÉED IN DAIRY-FREE BUTTER WITH ROASTED RED PEPPERS, CARAMELIZED ONIONS AND DAIRY-FREE SOUR CREAM **\$11.99**

Tapas

SMALL PLATES

NEW MUSSELS MARINARA

MAINE-CULTIVATED MUSSELS SAUTÉED WITH WHITE WINE AND MARINARA SAUCE, SERVED OVER IMPORTED LINGUINE (COMPLETE) **\$14.99**

VEGAN THREE BEAN CHILI BOWL (GF)

OUR HOMEMADE THREE BEAN CHILI TOPPED WITH VEGAN CHEESE BLEND AND SERVED WITH CORN TORTILLA CHIPS, PICO DE GALLO AND GUACAMOLE **15.49**

Entrees

ALL SPECIALS SERVED WITH CUP OF SOUP, ICE CREAM, PUDDING OR NONDAIRY "DEVOTED" BRAND GELATO

NEW! THE PHOENIX AND THE DRAGON

TEMPURA CHICKEN AND TEMPURA SHRIMP SAUTÉED WITH BROCCOLI AND SPICY BROWN SAUCE SERVED WITH JASMINE RICE **\$19.99**

NEW! ROAST PRIME RIB OF BEEF

USDA CHOICE RIB ROAST, COOKED IN OUR SPECIALLY DESIGNED OVENS, SERVED WITH AU JUS AND CHOICE OF TWO VEGETABLES **\$28.99**

NEW! SEAFOOD MARINARA

SHRIMP, SCALLOPS, MUSSELS AND SALMON FILLET SAUTÉED WITH WHITE WINE AND MARINARA SAUCE, SERVED OVER IMPORTED LINGUINE (COMPLETE) **\$23.99**

NEW! SHRIMP AND EGGPLANT PARM

BREADED SHRIMP AND BREADED EGGPLANT TOPPED WITH SPAGHETTI SAUCE AND MOZZARELLA CHEESE, SERVED WITH IMPORTED LINGUINE **\$18.99**

STUFFED TRIPLE COMBO

MINI STUFFED FLOUNDER, STUFFED SHRIMP, AND STUFFED MUSHROOM FILLED WITH OUR CRAB IMPERIAL, SERVED WITH CHOICE OF TWO VEGETABLES **\$21.99**

VEGAN LASAGNA (V)

TOFU RICOTTA, EGGLESS PASTA, VEGAN ROMANO, VEGAN MOZZARELLA, IMPOSSIBLE MEAT SAUCE, SEITAN SAUSAGE CRUMBLES, AND CHEF'S MARINARA SAUCE **\$17.99**

NEW! TERIYAKI CHICKEN AND SHRIMP KEBABS

MARINATED CHICKEN AND JUMBO SHRIMP SKEWERED WITH PEPPERS AND ONIONS AND SERVED OVER RICE PILAF WITH SWEET CHILI SAUCE, SECURED WITH PEPPERS AND ONIONS, PINEAPPLE RINGS **\$19.99**

Salmon Mediterranean (GF)

FRESH ATLANTIC SALMON, TOPPED WITH BRUSCHETTA TOMATOES AND FETA CHEESE, SERVED WITH CHOICE OF TWO VEGETABLES **\$22.99**

NEW! BARBECUE CHICKEN AND RIBS

HALF A RACK OF BABY BACK RIBS AND BONELESS CHICKEN BREAST SERVED WITH OUR HOMEMADE CITRUS BARBECUE SAUCE AND CHOICE OF TWO VEGETABLES **\$18.99**
(FULL RACK OF BABY BACK RIBS **22.99**)

OUR HOMEMADE CHICKEN POT PIE

BAKED DAILY WITH FRESH INGREDIENTS **17.99**

Grouper Gabriella (GF)

BROILED FILET OF GROUper BAKED WITH FRESH ASPARAGUS, KALAMATA OLIVES, AND CHERRY TOMATOES, SERVED WITH CHOICE OF TWO VEGETABLES **\$22.99**

SIZZLING BLACKENED NEW YORK STEAK

USDA CHOICE SIRLOIN STEAK COATED WITH THE CHEF'S CAJUN SPICES, TOPPED WITH MAÎTRE D'HÔTEL BUTTER, AND SERVED ON A SIZZLING HOT PLATE WITH CHOICE OF TWO VEGETABLES **\$28.99**

SPICY CHICKEN RIGGIES

GRILLED CHICKEN STRIPS SAUTÉED WITH RIGATONI PASTA, PEPPERS, ONIONS, SLICED CHERRY PEPPERS, MARINARA SAUCE, AND CREAM, TOPPED WITH ROMANO CHEESE (COMPLETE) **\$17.99**

NEW! MUSSELS ITALIANO

MAINE-CULTIVATED MUSSELS SAUTÉED WITH ITALIAN SAUSAGE, PEPPERS, ONIONS, WHITE WINE AND MARINARA SAUCE, SERVED OVER IMPORTED LINGUINE (COMPLETE) **\$17.99**

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

EGGPLANT ROLLATINI
LIGHTLY BATTERED EGGPLANT FILLED AND ROLLED WITH A RICOTTA CHEESE BLEND, TOPPED WITH SPAGHETTI SAUCE AND MOZZARELLA CHEESE, SERVED WITH IMPORTED LINGUINE **\$18.99**

BAKED STUFFED PEPPERS (G.F.)
HOMEMADE STUFFED BELL PEPPERS, STUFFED WITH GROUND BEEF & RICE, TOPPED WITH TOMATO SAUCE, SERVED WITH MASHED POTATOES & ONE VEGETABLE **\$16.99**

GREEK SPINACH PIE
HOMEMADE GREEK SPINACH PIE MADE WITH BROWNEED BUTTER, SERVED WITH GREEK SALAD **\$16.99**

HOME MADE BEEF STROGANOFF
TENDER BEEF WITH BROWN SAUCE AND SOUR CREAM, SERVED OVER PARMESAN NOODLES **\$17.99**

CRABCakes WITH MAC & CHEESE
OUR HOMEMADE CRABCakes SERVED WITH MACARONI AND CHEESE AND ASPARAGUS **\$21.99**

HOME MADE BAKED LASAGNA
MADE FROM SCRATCH WITH THREE CHEESES MOZZARELLA, RICOTTA AND ROMANO **\$17.99**

ROAST PORK WITH CINNAMON BAKED APPLES
SERVED WITH COUNTRY STYLE STUFFING AND CHOICE OF ONE VEGETABLE **\$17.99**

DAILY CHEF SPECIALS ON THE BACK



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New Sauté Specials

NEW RAVIOLI AURORA WITH SHRIMP AND CRAB MEAT

JUMBO CHEESE RAVIOLI SAUTÉED IN AURORA SAUCE (A BLEND OF MARINARA AND CREAM), WITH TENDER SHRIMP AND JUMBO LUMP CRAB MEAT **\$22.99**

CHICKEN STIR-FRY

GRILLED CHICKEN SAUTÉED WITH ORIENTAL VEGETABLES AND SESAME OIL, SERVED OVER JASMINE RICE
\$17.99

SHRIMP STIR-FRY

TENDER SHRIMP SAUTÉED WITH ORIENTAL VEGETABLES AND SESAME OIL, SERVED OVER JASMINE RICE
\$19.99

PESTO SHRIMP AND ASPARAGUS

TENDER SHRIMP AND FRESH ASPARAGUS SAUTÉED WITH HOMEMADE PESTO, HEAVY CREAM, AND IMPORTED PENNE PASTA
\$19.99

SHRIMP AND SCALLOPS ANGELICA

TENDER SHRIMP AND SEA SCALLOPS SAUTÉED WITH GARLIC, WHITE WINE AND LEMON SAUCE SERVED OVER IMPORTED ANGEL HAIR PASTA **\$20.99**

CHICKEN SAN REMO

CHICKEN BREAST, TENDER SHRIMP AND LUMP CRABMEAT, SAUTÉED WITH PENNE PASTA AND VODKA SAUCE **\$19.99**

PENNE VODKA

IMPORTED PENNE PASTA SAUTÉED WITH VODKA, CREAM AND MARINARA SAUCE
\$14.99

ITALIAN SAUSAGE LEONARDO

SPICY ITALIAN SAUSAGE, PEPPERS, ONIONS, MUSHROOMS, WHITE WINE AND MARINARA SAUCE OVER LINGUINE **\$15.99**

SHRIMP FRA DIAVOLO

TENDER SHRIMP SAUTÉED WITH WHITE WINE, CRUSHED RED PEPPER SEEDS, AND MARINARA SAUCE, SERVED OVER IMPORTED LINGUINE.

\$18.99

CHICKEN AND SHRIMP AURORA

GRILLED CHICKEN STRIPS AND TENDER SHRIMP SAUTÉED WITH AN AURORA SAUCE (MARINARA AND CREAM), SERVED OVER LINGUINE **\$19.49**



Breakfast Juice

LARGE 10 OZ \$3.99

Soft Drinks

3.25

ROOT BEER
 PEPSI
 DIET PEPSI
 ORANGE CRUSH
 STARRY (LEMON LIME)
 RASPBERRY ICED TEA
 LEMONADE
 GINGER ALE

Beers

4.99

CORONA
 YUENGLING
 MILLER LITE
 SAMUEL ADAMS
 BLUE MOON

WINE BY THE GLASS **5.99**

Desserts

BROWNIES
 PLAIN CHEESECAKE
 STRAWBERRY SHORTCAKE
 CHERRY CHEESECAKE
 STRAWBERRY CHEESECAKE
 CANNOLIS
 ECLAIRS

*Check
 our
 dessert
 case for
 daily
 specials!*!

