

THE Colonial DINER

Lunch Specials

DINE IN ONLY • SERVED FROM 11 AM TO 3 PM • MON - FRI

Appetizers

VEGAN KOREAN BARBECUE WINGS

OUR SEITAN WINGS COATED WITH KOREAN BARBECUE SAUCE TOPPED WITH NON DAIRY SOUR CREAM AND CHILI THREADS **\$16.99**
(SUB BONELESS CHICKEN WINGS **\$14.99**)

NEW! VEGAN DUMPLINGS

ORIENTAL MUSHROOM AND VEGETABLE DUMPLINGS, SAUTÉED WITH VEGAN BUTTER, SERVED WITH THAI CHILI SAUCE **\$8.49**

POTATO AND CHEDDAR PIEROGIES

WITH REAL SOUR CREAM **\$11.49**

Soups

SMALL PLATES

MONDAY BEAN SOUP

TUESDAY CREAM OF BROCCOLI

WEDNESDAY LOBSTER BISQUE

THURSDAY SPLIT PEA

FRIDAY CLAM CHOWDER

SATURDAY CHEF'S CHOICE

SUNDAY CREAM OF CHICKEN & HOMEMADE BEEF BARLEY

(CHICKEN NOODLE SERVED MONDAY THROUGH SATURDAY DAILY
VEGAN SOUP - CHEF'S CHOICE)

Entrees

GRILLED CHICKEN FLORENTINE SANDWICH (NEW)

OUR MARINATED GRILLED CHICKEN SERVED ON A PORTUGUESE EVERYTHING ROLL WITH AMERICAN CHEESE, SPINACH, AND FRENCH FRIES **\$14.49**

PULLED PORK TACOS (CARNITAS) (NEW)

THREE FLOUR TORTILLAS FILLED WITH OUR SLOW-ROASTED PULLED PORK, SHREDDED CHEDDAR JACK CHEESE, AND LETTUCE. SERVED WITH PICO DE GALLO AND GUACAMOLE **\$14.99**

EGGPLANT PARMESAN SANDWICH (NEW)

FRESH BREADED EGGPLANT, HOMEMADE TOMATO SAUCE, MOZZARELLA CHEESE, SERVED ON A TORPEDO ROLL WITH FRENCH FRIES **\$14.99**

BEE STING CHICKEN FINGER WRAP (NEW)

CHICKEN FINGERS, OUR FAMOUS BEE STING SAUCE, LETTUCE, CRUMBLÉ BLUE CHEESE, ON A WHEAT TORTILLA, SERVED WITH FRENCH FRIES **\$14.99**

DAIRY FREE BANANA AND STRAWBERRY FRENCH TOAST (V)

DAIRY FREE FRENCH TOAST, TOP WITH FRESH STRAWBERRIES AND BANANAS SERVED WITH NONDAIRY BUTTER AND MAPLE FLAVORED SYRUP **\$13.99**

GREEK SPINACH PIE

HOMEMADE SPINACH PIE MADE WITH BROWNED BUTTER, SERVED WITH GREEK SALAD **\$14.99**

BROILED STUFFED MUSHROOMS

JUMBO MUSHROOMS STUFFED WITH OUR CRAB AND IMPERIAL SERVED WITH CHOICE OF TWO VEGETABLES **\$15.99**

ALL LUNCH SPECIALS SERVED WITH CUP OF SOUP

MUSSELS MARINARA OVER LINGUINE

MAINE MUSSELS SAUTÉED IN WHITE WINE, GARLIC, AND MARINARA SAUCE, SERVED OVER IMPORTED LINGUINE WITH GARLIC BREAD **\$13.99**

3 CHEESE LOBSTER QUICHE

OUR HOMEMADE LOBSTER QUICHE, MADE WITH THREE CHEESES—MOZZARELLA, PROVOLONE, AND ROMANO. SERVED WITH YOUR CHOICE OF HASHBROWNS OR FRESH FRUIT SALAD. **\$17.99**

THE CUBAN SANDWICH

OUR SLOW-ROASTED PULLED PORK WITH GRILLED HAM, SWISS CHEESE, SLICED PICKLES, AND MUSTARD ON GRILLED RYE, SERVED WITH FRENCH FRIES **\$14.49**

LEMON PEPPER TILAPIA (GF) (NEW)

BROILED TILAPIA FILLET, TOPPED WITH LEMON PEPPER, SERVED WITH RICE PILAF AND GARLIC GREEN BEANS **\$14.99**

BARBECUE HALF CHICKEN (GF)

BROILED HALF CHICKEN, TOPPED WITH OUR HOMEMADE CITRUS BARBECUE SAUCE, SERVED WITH RICE PILAF AND GARLIC GREEN BEANS **\$14.99**

ITALIAN PORK SANDWICH

OUR SLOW-ROASTED PULLED PORK, SAUTÉED SPINACH, HOT CHERRY PEPPERS, AND SHAVED SHARP ROMANO CHEESE, SERVED ON A TORPEDO ROLL WITH FRENCH FRIES **\$14.99**

CHICKEN AND ANGEL HAIR PASTA (NEW)

GRILLED CHICKEN STRIPS SAUTÉED WITH PEPPERS, ONIONS, MUSHROOMS, WHITE WINE, AND LEMON SAUCE, SERVED OVER ANGEL HAIR PASTA **\$14.99**

SAUTÉ SPECIALS ON THE BACK

Chef's Daily Lunch Specials

MONDAY

EGGPLANT ROLLATINI

LIGHTLY BATTERED EGGPLANT ROLLED WITH OUR RICOTTA CHEESE BLEND, TOPPED WITH HOMEMADE TOMATO SAUCE

\$14.99

TUESDAY

BAKED STUFFED PEPPER (1) (G.F.)

HOMEMADE STUFFED BELL PEPPERS, STUFFED WITH GROUND BEEF & RICE, TOPPED WITH TOMATO SAUCE, SERVED WITH MASHED POTATOES & ONE VEGETABLE

\$13.99

WEDNESDAY

GREEK SPINACH PIE

HOMEMADE GREEK SPINACH PIE MADE WITH BROWNED BUTTER, SERVED WITH GREEK SALAD

\$14.99

THURSDAY

HOMEMADE BEEF STROGANOFF

TENDER BEEF WITH BROWN SAUCE AND SOUR CREAM, SERVED OVER PARMESAN NOODLES

\$14.99

FRIDAY

BLACKENED SHRIMP MAC & CHEESE

4 LARGE SHRIMP BROILED WITH CHEF'S BLEND OF CAJUN SEASONING, SERVED ON TOP OF OUR HOMEMADE BAKED MACARONI AND CHEESE CASSEROLE

\$15.99

SATURDAY

HOMEMADE BAKED LASAGNA

MADE FROM SCRATCH WITH THREE CHEESES: MOZZARELLA, RICOTTA, AND ROMANO

\$17.99

HOMEMADE CHICKEN POT PIE

\$17.99

SUNDAY

ROAST PORK WITH CINNAMON BAKED APPLES

SERVED WITH COUNTRY-STYLE STUFFING AND CHOICE OF ONE VEGETABLE

\$17.99

HOMEMADE CHICKEN POT PIE

\$17.99

PARTIES OF EIGHT OR MORE 20% GRATUITY WILL BE ADDED

THE Colonial DINER

New Sauté Specials

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

PASTA PRIMAVERA (V)

ASSORTED VEGETABLES SAUTÉED WITH GARLIC, WHITE WINE, AND OLIVE OIL, SERVED OVER IMPORTED LINGUINE

\$15.99

PESTO SHRIMP AND ASPARAGUS

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

\$19.99

VEGAN GENERAL TSO'S TOFU (V)

BATTERED TOFU SAUTÉED WITH FRESH BROCCOLI AND SPICY BROWN SAUCE SERVED WITH JASMINE RICE

\$16.99

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**

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 AND SHRIMP AURORA

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

4.99

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

CORONA
YUENGLING
MILLER LITE
SAMUEL ADAMS
BLUE MOON

WINE BY THE GLASS **4.99**

Desserts

BROWNIES
PLAIN CHEESECAKE
STRAWBERRY SHORTCAKE
CHERRY CHEESECAKE
STRAWBERRY CHEESECAKE
CANNOLIS
ECLAIRS

Check
our
dessert
case for
daily
specials!

FLIP!
for more!



Vegan smoothies
\$8.99

Breakfast Juice

LARGE 10 OZ **\$3.99**