

# THE Colonial DINER

## Lunch Specials

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

### Appetizers

#### NEW! VEGAN PIZZA SKINS

FRIED POTATO SKINS FILLED WITH VEGAN SAUSAGE CRUMBLES, MARINARA SAUCE, AND VEGAN MOZZARELLA CHEESE **\$8.49**

#### VEGAN PIEROGIES (V)

POTATO AND ONION PIEROGIES, SAUTÉED IN DAIRY FREE BUTTER WITH ROASTED RED PEPPERS, CARAMELIZED ONIONS AND DAIRY FREE SOUR CREAM **\$12.49**

#### 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

#### PULLED PORK GYRO (NEW)

OUR SLOW-ROASTED PULLED PORK SERVED IN PITA BREAD WITH LETTUCE, TOMATO, ONION, TZATZIKI SAUCE, AND FRENCH FRIES **\$13.99**

#### GREEK BURGER (NEW)

OUR 10-OUNCE GROUND CHUCK BURGER, FETA CHEESE, SLICED TOMATO, OREGANO, AND FRESH SPINACH LEAVES, SERVED ON A PORTUGUESE EVERYTHING ROLL WITH FRENCH FRIES **\$14.99**

#### CHICKEN CUTLET WITH AVOCADO SALSA SANDWICH (NEW)

A CHICKEN CUTLET SERVED ON A KAISER ROLL WITH LETTUCE, TOMATO, AVOCADO SALSA AND FRENCH FRIES **\$14.99**

#### AVOCADO TACOS (NEW)

THREE FLOUR TORTILLAS FILLED WITH FRIED AVOCADO, SHREDDED LETTUCE, CHEDDAR JACK CHEESE, AND PICO DE GALLO **\$13.99**

#### 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 (G.F.)

BROILED TILAPIA FILET TOPPED WITH LEMON PEPPER SEASONING, SERVED WITH RICE PILAF AND GARLIC GREEN BEANS

**\$14.99**

#### BARBECUE HALF CHICKEN (G.F.)

SEASONED 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

#### BAKED STUFFED CABBAGE

SAVOY CABBAGE STUFFED WITH GROUND MEAT AND RICE TOPPED AND BAKED WITH 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

#### BROILED STUFFED MUSHROOMS

FRESH MUSHROOMS STUFFED WITH OUR CRAB IMPERIAL, SERVED WITH CHOICE OF TWO VEGETABLES

**\$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

### VEGAN GENERAL TSO'S TOFU (V)

BATTERED TOFU SAUTÉED WITH FRESH BROCCOLI AND SPICY BROWN SAUCE  
SERVED WITH JASMINE RICE  
**\$16.99**

### PENNE VODKA

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

### 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 SAN REMO

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

### ITALIAN SAUSAGE LEONARDO

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

### CHICKEN AND SHRIMP AURORA

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

## 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 **4.99**

## Breakfast Juice

**LARGE 10 OZ \$3.99**

## Desserts

BROWNIES  
PLAIN CHEESECAKE  
STRAWBERRY SHORTCAKE  
CHERRY CHEESECAKE  
STRAWBERRY CHEESECAKE  
CANNOLIS  
ECLAIRS

Check  
our  
dessert  
case for  
daily  
specials!

