

THE Colonial DINER

Lunch Specials

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

Appetizers

NEW! MUSSELS MARINARA

MAINE CULTIVATED MUSSELS SAUTÉED IN WHITE WINE AND MARINARA SAUCE **\$12.99**

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

GREEK GYRO SALAD (NEW)

ROMAINE, PEPPERS, ONION, TOMATOES, EGGS, CUCUMBERS, KALAMATA OLIVES, DOLMAS, AND PITA POINTS, TOPPED WITH GREEK GYRO MEAT, SERVED WITH HOMEMADE TZATZIKI SAUCE **\$16.99**

FLOUNDER HOAGIE (NEW)

FRIED FLOUNDER FILLET, AMERICAN CHEESE, SHREDDED LETTUCE, TOMATO, ONION, AND EVOO VINAIGRETTE, SERVED ON A TORPEDO ROLL WITH FRENCH FRIES **\$14.99**

CHICKEN CUTLET WITH AVOCADO SALSA SANDWICH (NEW)

OUR OWN CHICKEN CUTLET SERVED ON A KAISER ROLL WITH LETTUCE, TOMATO, AVOCADO SALSA, AND FRENCH FRIES **\$13.99**

PULLED PORK TACOS (CARNITAS)

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**

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

CHICKEN POT PIE

OUR FAMOUS HOMEMADE CHICKEN POT PIE, MADE WITH FRESH GARDEN VEGETABLES AND TOPPED WITH A FLAKY CRUST, BAKED DAILY **\$15.99**

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**

SHRIMP AND ANGEL HAIR PASTA

TENDER SHRIMP 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

FLIP!

for more!

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

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**

COCKTAILS & BEER

BUTTERSCOTCH WHITE RUSSIAN

KAHLÚA, VODKA, BUTTERSCOTCH SCHNAPPS, CREAM

PEPPERMINT MOCHA ESPRESSO MARTINI

VODKA, KAHLÚA, PEPPERMINT SCHNAPPS, CHOCOLATE SYRUP, ESPRESSO

POMEGRANATE GIN FIZZ

POMEGRANATE LIQUEUR, GIN, LEMON JUICE, SIMPLE SYRUP, CLUB SODA

BUTTERSCOTCH OLD FASHIONED

WHISKEY, BUTTERSCOTCH, SCHNAPPS, SIMPLE SYRUP, BITTERS

PEPPERMINT HOT CHOCOLATE

HOT CHOCOLATE, BAILEYS, PEPPERMINT SCHNAPPS

POMARETTO

AMARETTO, POMEGRANATE, LIQUEUR, SWEET AND SOUR

POMEGRANATE PALOMA

GRAPEFRUIT JUICE, POMEGRANATE LIQUEUR, TEQUILA, SIMPLE SYRUP

CARAMEL SNICKERDOODLE MARTINI

CARAMEL, VANILLA VODKA, CREAM, CINNAMON OIL AND SUGAR

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 3.99 (10 OZ)

