

THE Colonial DINER

Daily Chef Specials

DINE IN ONLY

Appetizers

NEW! CHILI CHEESE FRIES

CRISPY FRENCH FRIES TOPPED WITH OUR HOMEMADE BEEF CHILI AND CHEDDAR CHEESE SAUCE. SAME PRICE AS THE LUNCH APPETIZER **\$10.99**

NEW! BUFFALO TOFU (V)

BATTER-DIPPED TOFU TOSSED WITH LOUISIANA HOT SAUCE, SERVED WITH VEGAN RANCH DRESSING. SAME PRICE AS THE LUNCH APPETIZER **\$15.99**

POTATO AND CHEDDAR PIEROGIES

SERVED WITH SOUR CREAM **\$10.99**

Tapas

SMALL PLATES

NEW! OPEN FACE HOT MEATLOAF SANDWICH

HOMEMADE MEATLOAF WITH WHITE BREAD TOP WITH BROWN GRAVY SERVED WITH MASHED POTATOES AND GREEN BEANS **\$15.99**

TWIN PULLED PORK TACOS (CARNITAS)

TWO FLOUR TORTILLAS FILLED WITH OUR SLOW-ROASTED PULLED PORK, TOPPED WITH LETTUCE AND CHEDDAR JACK CHEESE. SERVED WITH PICO DE GALLO **\$11.99**

Entrees

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

NEW! BREAD BOWL WITH CHICKEN, PENNE AND VODKA SAUCE

GRILLED CHICKEN BREAST AND IMPORTED PENNE PASTA SAUTÉED IN VODKA SAUCE, SERVED IN A BREAD BOWL, TOPPED WITH MOZZARELLA CHEESE AND BAKED **\$21.99**

NEW! PORK CHOPS NEAPOLITAN

GRILLED PORK CHOPS TOPPED WITH PEPPERS, ONIONS, TOMATO SAUCE AND MOZZARELLA CHEESE SERVED WITH CHOICE OF TWO VEGETABLES **\$21.99**

TUSCAN CHICKEN RIGATONI

CHICKEN BREAST SAUTÉED WITH FRESH SPINACH, CHERRY TOMATOES, GARLIC, WHITE WINE, ROMANO CHEESE, AND HEAVY CREAM, SERVED WITH RIGATONI PASTA **\$18.99**

ROAST PRIME RIB OF BEEF (GF)

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

CHICKEN FAJITAS

SOUTHWEST SEASONED CHICKEN, SERVED SIZZLING WITH GRILLED PEPPERS AND ONIONS, WARM TORTILLAS, RICE PILAF, PICO DE GALLO, CHEDDAR CHEESE, GUACAMOLE AND SOUR CREAM **\$18.99**
(SUB GRILLED SHRIMP 19.99)

NEW! GREEK SPINACH PIE

MADE WITH BROWNED BUTTER, SPINACH, RICE AND FETA CHEESE WITH A FLAKY FILO CRUST **\$14.99**

VEGAN LASAGNA (V)

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

GROUPE ROCKEFELLER

FRESH GROUPE FILLET TOPPED WITH SPINACH, JUMBO CRAB MEAT, AND HOLLANDAISE SAUCE, SERVED WITH A CHOICE OF TWO VEGETABLES **\$24.99**

CHICKEN CAPRESE

BBREADED CHICKEN CUTLET TOPPED WITH FRESH MOZZARELLA, GRILLED TOMATOES, AND HOMEMADE PESTO AIOLI, SERVED WITH A CHOICE OF TWO VEGETABLES **\$19.99**

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 **\$29.99**

Sides & Veggies

APPLESAUCE
FRESH BROCCOLI
FRESH COLE SLAW

NIBLET CORN
COUNTRY STUFFING
VEGAN POTATO SALAD

RICE PILAF
MASHED POTATOES
FRENCH FRIES

BAKED POTATO (AFTER 2PM)
FRESH ASPARAGUS
GREEN BEANS WITH ROASTED GARLIC



MONDAY

BEEF PEPPER STEAK
TENDER BEEF BRAISED WITH PEPPERS, ONIONS AND BROWN SAUCE SERVED OVER RICE PILAF WITH CHOICE OF ONE VEGETABLE
\$17.99

TUESDAY

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

WEDNESDAY

NEW! HOMEMADE SALISBURY STEAK
HOMEMADE SALISBURY STEAK, TOPPED WITH MUSHROOM GRAVY AND SERVED WITH CHOICE AND TWO VEGETABLES
\$17.99

THURSDAY

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

FRIDAY

BROILED STUFFED MUSHROOMS
THREE JUMBO MUSHROOMS STUFFED WITH OUR CRAB IMPERIAL, SERVED WITH MACARONI AND CHEESE AND CHOICE OF ONE VEGETABLE
\$19.99

SATURDAY

GREEK SPINACH PIE
SERVE WITH GREEK SALAD
\$16.99
HOMEMADE CHICKEN POT PIE
MADE DAILY WITH FRESH GARDEN VEGETABLES, TOPPED WITH A FLAKY CRUST.
\$17.99

SUNDAY

HOMEMADE BAKED LASAGNA
MADE FROM SCRATCH
\$18.99
HOMEMADE CHICKEN POT PIE
MADE DAILY WITH FRESH GARDEN VEGETABLES, TOPPED WITH A FLAKY CRUST.
\$17.99

THE
Colonial
DINER

Soft Drinks

3.25

ROOT BEER

PEPSI

DIET PEPSI

ORANGE CRUSH

STARRY (LEMON LIME)

RASPBERRY ICED TEA

LEMONADE

GINGER ALE

*Old-Fashioned
milkshakes
\$7.99*

Beers

4.99

CORONA

YUENGLING

MILLER LITE

SAMUEL ADAMS

BLUE MOON

WINE BY THE GLASS **5.99**

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!***