

THE Colonial Diner

Daily Chef Specials

DINE IN ONLY

Appetizers

NEW! CHEESESTEAK EGG ROLLS
SHAVED RIBEYE AND AMERICAN CHEESE EGG ROLLS
SERVED WITH SRIRACHA KETCHUP **\$13.99**

VEGAN KOREAN BARBECUE WINGS (V)
OUR SEITAN WINGS TOSSED IN KOREAN BARBECUE SAUCE, TOPPED WITH DAIRY-FREE
SOUR CREAM AND CHILI THREADS **\$18.99**

VEGAN PIEROGIES (V)
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! GENERAL TSO'S TOFU BOWL
TEMPURA-BATTERED TOFU SAUTÉED WITH
BROCCOLI IN SPICY GENERAL TSO'S SAUCE, SERVED
OVER JASMINE RICE **\$14.99**

SHORT RIB NACHOS
SHREDDED SHORT RIBS, CORN TORTILLA CHIPS,
CHEDDAR CHEESE SAUCE, SHREDDED LETTUCE AND
CHEDDAR JACK CHEESE SERVED WITH PICO DE
GALLO AND SOUR CREAM **\$14.99**

Entrees

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

NEW! GREEK SPINACH PIE
MADE WITH BROWNED BUTTER, SERVED WITH SMALL GREEK SALAD
\$15.99

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)

MILE HIGH MEATLOAF
OUR HOMEMADE MEATLOAF LAYERED WITH MASHED POTATOES,
BARBECUE SAUCE AND CHEDDAR CHEESE, TOPPED WITH ONION RINGS.
SERVED WITH ONE VEGETABLE **\$16.99**

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

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**

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! SHORT RIB TACOS
THREE FLOUR TORTILLAS FILLED WITH BONELESS SHORT RIBS,
SHREDDED LETTUCE AND CHEDDAR JACK CHEESE, SERVED WITH
PICO DE GALLO, GUACAMOLE, RICE PILAF, AND BLACK BEANS
\$19.99

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)

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

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

DAILY CHEF SPECIALS ON THE BACK

MONDAY

SHEPHERD'S PIE
SEASONED GROUND BEEF
BRAISED WITH GARDEN
VEGETABLES, TOPPED
WITH DUCHESS MASHED
POTATOES
\$16.99

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

HOMEMADE CHICKEN POT PIE
BAKED DAILY WITH FRESH
GARDEN VEGETABLES AND
TOPPED WITH A FLAKY CRUST
\$17.99

SUNDAY

HOMEMADE CHICKEN POT PIE
BAKED DAILY WITH FRESH GARDEN
VEGETABLES AND TOPPED WITH A
FLAKY CRUST
\$17.99

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**



Vegan smoothies
\$8.99

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!**



for more!