

THE Colonial DINER

Daily Chef Specials

DINE IN ONLY

Appetizers

NEW! VEGAN KOREAN BARBECUE WINGS

OUR SEITAN WINGS TOSSED IN KOREAN BARBECUE SAUCE, TOPPED WITH DAIRY-FREE SOUR CREAM AND CHILI THREADS **\$16.99**

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**

Tapas

SMALL PLATES

NEW PULLED PORK TACOS (CARNITAS)

THREE FLOUR TORTILLAS FILLED WITH OUR SLOW-ROASTED PULLED PORK, TOPPED WITH LETTUCE AND CHEDDAR JACK CHEESE. SERVED WITH PICO DE GALLO. **13.99**

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 **\$15.99**

Entrees

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

NEW! SPICY CHICKEN RIGGIES

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

NEW! SEAFOOD MARINARA

SHRIMP, SCALLOPS, MUSSELS, AND SALMON FILET SAUTÉED WITH WHITE WINE AND MARINARA SAUCE, SERVED OVER IMPORTED LINGUINE **\$21.99**

NEW! GROUPER GABRIELLA (GF)

BROILED FILET OF GROUPER BAKED WITH FRESH ASPARAGUS, KALAMATA OLIVES, AND CHERRY TOMATOES, SERVED WITH CHOICE OF TWO VEGETABLES **\$22.99**

CHICKEN PARM WITH VODKA SAUCE

OUR HOMEMADE CHICKEN PARMESAN, SERVED WITH IMPORTED LINGUINE AND VODKA SAUCE. **\$21.99**

MUSSELS ITALIANO

MAINE MUSSELS SAUTÉED WITH SPICY ITALIAN SAUSAGE, PEPPERS, ONIONS, WHITE WINE, AND MARINARA SAUCE, SERVED OVER IMPORTED LINGUINE **\$16.99**

SALMON MEDITERRANEAN (GF)

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

NEW! SHRIMP AND EGGPLANT PARM

BREADED SHRIMP AND BREADED EGGPLANT TOPPED WITH SPAGHETTI SAUCE AND MOZZARELLA CHEESE, SERVED WITH IMPORTED LINGUINE **\$18.99**

NEW! STUFFED TRIPLE COMBO

MINI STUFFED FLOUNDER, STUFFED SHRIMP, AND STUFFED MUSHROOM FILLED WITH OUR CRAB IMPERIAL, SERVED WITH CHOICE OF TWO VEGETABLES **\$21.99**

OUR HOMEMADE CHICKEN POT PIE

BAKED DAILY WITH FRESH INGREDIENTS **16.99**

SIZZLING BLACKENED PRIME RIB (GF)

USDA CHOICE RIB ROAST COATED WITH CHEF'S BLEND OF CAJUN SPICES, SERVED ON A SIZZLING HOT PLATE WITH MAÎTRE D'HÔTEL BUTTER, CHOICE OF TWO VEGETABLES **\$25.99**

NEW! THE PHOENIX AND THE DRAGON

TEMPURA CHICKEN AND TEMPURA SHRIMP SAUTÉED WITH BROCCOLI AND SPICY BROWN SAUCE SERVED WITH JASMINE RICE **\$19.99**

VEGAN LASAGNA (V)

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

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**

DAILY CHEF SPECIALS ON THE BACK

MONDAY

EGGPLANT ROLLATINI

LIGHTLY BATTERED EGGPLANT FILLED AND ROLLED WITH A RICOTTA CHEESE BLEND, TOPPED WITH SPAGHETTI SAUCE AND MOZZARELLA CHEESE

\$18.99

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

GREEK SPINACH PIE

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

\$16.99

THURSDAY

HOMEMADE BEEF STROGANOFF

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

\$17.99

FRIDAY

LOBSTER RAVIOLI WITH AURORA SAUCE

LOBSTER RAVIOLI SAUTÉED WITH AURORA SAUCE (A BLEND OF MARINARA AND CREAM)

\$22.99

SATURDAY

HOMEMADE BAKED LASAGNA

MADE FROM SCRATCH WITH THREE CHEESES MOZZARELLA, RICOTTA AND ROMANO

\$17.99

SUNDAY

ROAST PORK WITH CINNAMON BAKED APPLES

SERVED WITH COUNTRY STYLE STUFFING AND CHOICE OF ONE VEGETABLE

\$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

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

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**



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 **4.99**

Desserts

BROWNIES
PLAIN CHEESECAKE
STRAWBERRY SHORTCAKE
CHERRY CHEESECAKE
STRAWBERRY CHEESECAKE
CANNOLIS
ECLAIRS

**Check
our
dessert
case for
daily
specials!**

