

Appetizers

NEW! FRIED CALAMARI
SERVED WITH MARINARA SAUCE \$13.99

VEGAN DUMPLINGS (V)
ORIENTAL MUSHROOM AND VEGETABLE DUMPLINGS, SAUTÉED IN
VEGAN BUTTER AND SERVED WITH THAI CHILI SAUCE \$8.99

POTATO AND CHEDDAR PIEROGIES
SERVED WITH SOUR CREAM \$10.99

Tapas
SMALL PLATES

NEW! 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

SINGLE CHICKEN CROQUETTE
HOMEMADE CHICKEN CROQUETTE WITH MASHED
POTATOES AND PAN GRAVY \$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

PORK CHOPS MARSALA
GRILLED CENTER-CUT PORK CHOPS TOPPED WITH MARSALA SAUCE,
SERVED WITH A 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 BROWN BUTTER,
SERVED WITH SMALL GREEK SALAD \$16.99

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

GROUPER ROCKEFELLER
FRESH GROUPER 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

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

GREEK SPINACH PIE
SERVE WITH GREEK SALAD
\$16.99
HOMEMADE CHICKEN POT PIE
SERVED WITH GREEK SALAD
\$17.99

SUNDAY

HOMEMADE BAKED LASAGNA
MADE FROM SCRATCH
\$18.99
HOMEMADE CHICKEN POT PIE
SERVED WITH GREEK SALAD
\$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!***

