

THE Colonial DINER

Lunch Specials

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

Appetizers

VEGAN KOREAN BARBECUE WINGS

OUR SEITAN WINGS COATED WITH KOREAN BARBECUE SAUCE TOPPED WITH NON DAIRY SOUR CREAM AND CHILI THREADS **16.99**
(SUB BONELESS CHICKEN WINGS 14.99)

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**

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

GRILLED CHICKEN FLORENTINE SANDWICH (NEW)

OUR MARINATED GRILLED CHICKEN SERVED ON A PORTUGUESE EVERYTHING ROLL WITH AMERICAN CHEESE, SPINACH, AND FRENCH FRIES **\$14.49**

PULLED PORK TACOS (CARNITAS) (NEW)

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**

EGGPLANT PARMESAN SANDWICH (NEW)

FRESH BREADED EGGPLANT, HOMEMADE TOMATO SAUCE, MOZZARELLA CHEESE, SERVED ON A TORPEDO ROLL WITH FRENCH FRIES **\$14.99**

OUR HOMEMADE CHICKEN POT PIE

BAKED DAILY WITH FRESH INGREDIENTS **\$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 IMPERIAL SERVED WITH CHOICE OF TWO VEGETABLES **\$15.99**

ALL LUNCH SPECIALS SERVED WITH CUP OF SOUP

MUSSELS MARINARA OVER LINGUINE

MAINE MUSSELS SAUTÉED IN WHITE WINE, GARLIC, AND MARINARA SAUCE, SERVED OVER IMPORTED LINGUINE WITH GARLIC BREAD **\$13.99**

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 (GF) (NEW)

BROILED TILAPIA FILLET, TOPPED WITH LEMON PEPPER, SERVED WITH RICE PILAF AND GARLIC GREEN BEANS **\$14.99**

BARBECUE HALF CHICKEN (GF)

BROILED 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**

CHICKEN AND ANGEL HAIR PASTA (NEW)

GRILLED CHICKEN STRIPS 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

EGGPLANT ROLLATINI

LIGHTLY BATTERED EGGPLANT ROLLED WITH OUR RICOTTA CHEESE BLEND, TOPPED WITH HOMEMADE 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

LOBSTER RAVIOLI WITH AURORA SAUCE

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

\$18.99

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

PARTIES OF EIGHT OR MORE 20% GRATUITY WILL BE ADDED



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New Sauté Specials

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 VEGETA-
BLES 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

ROOT BEER
PEPSI
DIET PEPSI
ORANGE CRUSH
STARRY (LEMON LIME)
RASPBERRY ICED TEA
LEMONADE
GINGER ALE

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!

