

Colonial Grille

FALL COCKTAILS

CRANBERRY MULE 12

RED BERRY VODKA | GINGER BEER | CRANBERRY JUICE

HOT SPICED CIDER 12

CAPTAIN MORGAN SPICED RUM | HOT APPLE CIDER | CINNAMON STICK

FALL HARVEST SANGRIA 13

*RED WINE | PEACH SCHNAPPS | HONEY | BRANDY | APPLE PUCKER | APPLE CIDER
CINNAMON | ORANGE | LEMON | LIME*

PUMPKIN SPICE MARTINI 14

VANILLA VODKA | PUMPKIN RUMCHATA | BAILEYS | PUMPKIN WHIPPED CREAM | DASH OF CINNAMON

MAPLE BOURBON OLD FASHIONED 13

BULLEIT BOURBON | MAPLE SIMPLE SYRUP | BITTERS | ORANGE | CANDIED BACON

AUTUMN GIN FIZZ 12

BEEFEATER GIN | APPLE CIDER | LEMON | SPICED APPLE SIMPLE SYRUP | SODA WATER

HOT HONEY MARGARITA 13

TEQUILA | TRIPLE SEC | HOT HONEY SIMPLE SYRUP | LIME JUICE

BOURBON AND SCOTCH

JIM BEAM 8

DEWARS 9

MAKERS MARK 10

BULLEIT 10

JOHNNIE WALKER RED 10

SAZERAC RYE 10

WOODFORD RESERVE 12

GLENFIDDICH 12YR 12

CHIVAS 12YR 13

JOHNNIE WALKER BLACK 15

GLENLIVET 12YR 16

MACALLAN 12YR 18

BLANTON 20

Colonial Grille

DRAFT BEER

AMBER LAGER — YUENGLING — YUENGLING 4.5%	8
NEW ENGLAND IPA — FIDDLEHEAD — FIDDLEHEAD BREWING (VT) 6.2%	8
LIGHT LAGER — BANNER CITY — JACKS ABBEY (MA) 3.8%	8
AMERICAN WHEAT ALE — SEASONAL — WACHUSETT BREWING (MA) 4.7%	8
HARD CIDER — ORIGINAL BLEND — DOWNEAST CIDER HOUSE (MA) 5.1%	8
BROWN ALE — PIG'S EAR — WOODSTOCK (NH) 6.5%	9
AMBER ALE — SWITCHBACK ALE — SWITCHBACK BREWING CO (VT) 5.0%	10
SHIPYARD PUMPKIN — PORTLAND (ME) 4.5%	10
SOUR WHEAT ALE — RASPBERRY BERLINER WEISSE — STONEFACE (NH) 3.7%	11
WHEAT ALE — ALLAGASH WHITE — ALLAGASH BREWING (ME) 5.2%	11
DOUBLE IPA — SIP OF SUNSHINE — LAWSON'S FINEST (VT) 8.0%	13
DOUBLE IPA — BOOM SAUCE — LORD HOBO BREWING (MA) 7.8%	13

BOTTLED BEER / SELTZERS

BUDWEISER	6	TRULY WILD BERRY	7
BUD LIGHT	6	TRULY PINEAPPLE	7
MICHELOB ULTRA	6	HIGH NOON WATERMELON	7
COORS LIGHT	6	WHITE CLAW BLACK CHERRY	7
SAM ADAMS BOSTON LAGER	6	HEINEKEN	7
STELLE ARTOIS	6	CORONA EXTRA	7
MILLER LITE	6	GUINNESS STOUT	9

WINES BY THE GLASS / BOTTLE

WHITE

PROSECCO LA MARCA 15 VENTETO, IT
SAUVIGNON BLANC OYSTER BAY 11/42 MARLBOROUGH, NZ
PINOT GRIGIO BELLA SERA 8/30 VENETO, IT
PINOT GRIGIO SANTA MARGHERITA 8/30 VALDADIGE, IT
MOSCATO BAREFOOT 8/30 CA
CHARDONNAY CHATEAU SOUVERAIN 8/30 CA
CHARDONNAY KENDALL JACKSON 11/42 CA
CHARDONNAY FREI BROTHERS 14/54 RUSSIAN RIVER, CA
ROSE FLEUR DE JOLIE 11/42 MEDITERRANEE, FR

RED

PINOT NOIR MARK WEST 9/34 CA
PINOT NOIR STRAIGHT SHOOTER 14/54 WILLAMETTE VALLEY, OR
CHIANTI DAVINCI 11/42 TUSCANY, IT
MALBEC ALAMOS 11/42 MENDOZA, ARG
CABERNET DARK HORSE 8/30 CA
CABERNET JOSH 11/42 CA
CABERNET KENWOOD (SIX RIDGES) 14/54 ALEXANDER VALLEY, CA

Colonial Grille

SHAREABLE STARTERS

FRIED MOZZARELLA 8

SERVED WITH MARINARA SAUCE

FRIED PICKLES 9

SERVED WITH SRIRACHA MAYO

COLONIAL NACHOS 10

CHEDDAR JACK, LETTUCE, GUACAMOLE, TOMATOES, ONIONS,
BLACK OLIVES, JALAPENOS, SOUR CREAM & SALSA
ADD CHICKEN, CHILI, OR PULLED PORK 8

COLONIAL POTATO SKINS 10

CHOICE OF CHEESE, BACON, OR BUFFALO CHICKEN

BONELESS CHICKEN TENDERS 10

CHOICE OF BUFFALO, J.D. GLAZE, OR BBQ SAUCE

SEAFOOD STUFFED MUSHROOMS \$10

BAKED IN A BUTTER & WHITE WINE BLEND
TOPPED WITH PROVOLONE CHEESE

FISH OR GRILLED CHICKEN TACOS 12

CHIPOTLE LIME CREAMA, RED CABBAGE SLAW, PICKLED ONIONS,
ON FLOUR TORTILLAS

DEEP FRIED CALAMARI 12

CHERRY PEPPERS AND CITRUS AIOLI

SPICY HOUSE-MADE MEATBALLS 16

BEEF & PORK, MARINARA, RICOTTA, BASIL,
AND GARLIC BREAD

PLEASE ADVISE YOUR SERVER BEFORE ORDERING OF ANY KNOWN FOOD ALLERGY.
CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY OR FISH MAY CAUSE FOODBORNE ILLNESS.
WE ARE NOT A GLUTEN FREE OR ALLERGEN FREE KITCHEN BUT WILL DO OUR BEST TO ACCOMMODATE ANY DIETARY NEEDS

Colonial Grille

HOUSE SPECIALTIES

BAKED STUFFED HADDOCK 28

SEAFOOD STUFFED HADDOCK
BAKED IN A BUTTER & WHITE WINE BLEND
CHOICE OF TWO SIDES

BAKED HADDOCK 26

CHOICE OF TWO SIDES

GRILLED NORWEGIAN SALMON 30

HABANERO MANGO GLAZE OR HONEY GARLIC GLAZE
CHOICE OF TWO SIDES

PAN SEARED SCALLOPS 32

BACON, PARMESAN RISOTTO, LEMON BEURRE BLANC

WINTER RISOTTO 18

CRANBERRIES, CARROTS, PARSNIPS, AND GOLDEN BEETS
ADD: CHICKEN 8 / SALMON 12 / SHRIMP 8
STEAK TIPS 10 / SCALLOPS 14

CAJUN CHICKEN QUESADILLA 16

TOMATOES, RED ONIONS, BLACK OLIVES, JALAPENOS AND
JACK CHEESE

CHICKEN FRANCAISE 28

SAUTEED CHICKEN, LEMON BUTTER SAUCE,
SERVED WITH PENNE OR LINGUINI

CHICKEN OR EGGPLANT PARMESAN 26

SWEET BASIL MARINARA, MOZZARELLA, PENNE OR LINGUINI

CHICKEN POT PIE 24

ALL WHITE MEAT, PEAS, CARROTS, CELERY AND POTATOES BAKED
WITH A FLAKY PUFF PASTRY CRUST

NEW ENGLAND MEATLOAF 22

TOPPED WITH A SAVORY GRAVY AND ONION STRINGS
CHOICE OF TWO SIDES

MAC & CHEESE 16

CAVATAPPI PASTA, HOUSE MADE CHEESE SAUCE,
ONION STRINGS
ADD: PULLED PORK 8, BUFFALO CHICKEN 8, VEGGIE 6

FLAT BREAD CHEESE PIZZA 10

TOPPINGS .75

FROM THE GRILL

ALL BEEF CUTS ARE USDA CHOICE ANGUS OR ABOVE

TENDERLOIN STEAK TIPS 30

MARINATED, SAUTEED MUSHROOMS, PEPPERS, ONIONS. CHOICE OF TWO SIDES

14OZ RIBEYE 39

HAND CUT AND GRILLED TO PERFECTION. CHOICE OF TWO SIDES

WACHUSETT BABY BACK RIBS HALF RACK 24 FULL RACK 30

SLOW BRAISED IN PALE ALE, FINISHED ON THE CHAR-BROILER WITH JACK DANIEL'S GLAZE.
CHOICE OF TWO SIDES

HONEY GARLIC PORK CHOP 32

GLAZED WITH A HONEY GARLIC SAUCE. CHOICE OF TWO SIDES

SURF AND TURF 45

STUFFED SHRIMP ON A 14OZ RIBEYE. CHOICE OF TWO SIDES

RARE: COOL RARE CENTER MED RARE: WARM RED CENTER MED: PINK AND FIRM
MED WELL: HINT OF PINK WELL: BROWN AND FIRM

SIDES

GARLIC MASHED POTATOES

BAKED POTATO

FRENCH FRIES

SWEET POTATO FRIES

ONION RINGS

RICE PILAF

BROCCOLI

SEASONAL VEGETABLES

LOADED BAKED POTATO \$2

LOADED MASHED POTATOES \$2

RISOTTO \$2

ASPARAGUS \$2

PLEASE ADVISE YOUR SERVER BEFORE ORDERING OF ANY KNOWN FOOD ALLERGY.
CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY OR FISH MAY CAUSE FOODBORNE ILLNESS.
WE ARE NOT A GLUTEN FREE OR ALLERGEN FREE KITCHEN BUT WILL DO OUR BEST OR ACCOMMODATE ANY DIETARY NEEDS.

Colonial Grille

HOUSEMADE SOUPS

CROCK OF FRENCH ONION 8

VIDALIA ONIONS, SEASONED BAGUETTE, MELTED SWISS

NEW ENGLAND CLAM CHOWDER

CUP 5 / BOWL 7

NATIVE CLAMS, POTATO, CREAMY BROTH

COLONIAL CHILI CUP 7 / BOWL 10

GROUND BEEF & PORK, ONIONS, PEPPERS, BEANS

GUINNESS BEEF STEW

CUP 7 / BOWL 10

SALADS

HOUSE SALAD 10

LETTUCE, CHERRY TOMATOES, CUCUMBERS,
HOUSE DRESSING

GREEK SALAD 12

PEPPERONCINI, TOMATOES, RED ONIONS, CUCUMBERS,
KALAMATA OLIVES, FETA, GREEK DRESSING

CLASSIC CAESAR 11

ROMAINE, SEASONED CROUTONS, PARMESAN,
CAESAR DRESSING

TACO SALAD 14

TORTILLA CHIPS, TACO MEAT, ROMAINE, CHEDDAR JACK,
GUACAMOLE, SOUR CREAM
ADD: CHICKEN 8 / SALMON 12 / SHRIMP 8 / STEAK TIPS 10
/ SCALLOPS 14

FANTASY SALAD 12

BABY SPINACH, APPLES, CRAISINS, PECANS, CUCUMBERS,
FETA, RASPBERRY VINAIGRETTE

SANDWICHES

CHOICE OF FRENCH FRIES, ONION RINGS OR SWEET POTATO FRIES

THE COLONIAL BURGER 16

8OZ BEEF, LETTUCE, TOMATO, RED ONION, AMERICAN
CHEESE

ADD: PEPPER JACK, SWISS, CHEDDAR, FRIED EGG, BACON,
ONION STRINGS, GUACAMOLE .75 EACH

CLASSIC STEAK AND CHEESE 16

SLICED RIBEYE, ONIONS, PEPPERS, MUSHROOMS,
AMERICAN CHEESE,
ON A SUB ROLL

CHICKEN CAESAR WRAP 12

CRISPY CHICKEN, LETTUCE, PARMESAN, CROUTONS, CAESAR
DRESSING

CHOICE OF BUFFALO, J.D. GLAZE, OR
BBQ SAUCE

REUBEN 16

CORNED BEEF, SAUERKRAUT, SWISS AND THOUSAND
ISLAND DRESSING ON MARBLED RYE.

SALMON BURGER 21

SALMON, SWISS CHEESE, AVOCADO, LETTUCE, TOMATO

PLEASE ADVISE YOUR SERVER BEFORE ORDERING OF ANY KNOWN FOOD ALLERGY.

CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY OR FISH MAY CAUSE FOODBORNE ILLNESS.

WE ARE NOT A GLUTEN FREE OR ALLERGEN FREE KITCHEN BUT WILL DO OUR BEST TO ACCOMMODATE ANY DIETARY NEEDS

Colonial Grille

DESSERT MENU

DISH OF VANILLA BEAN ICE CREAM 3.50

CHOCOLATE BROWNIE SUNDAE 5

HOUSE-MADE BROWNIE, WITH VANILLA BEAN ICE CREAM,
WHIPPED CREAM

APPLE CRISP ALA MODE 6

WARM AND DELICIOUS WITH A DOLLOP OF VANILLA ICE
CREAM

CHOCOLATE CHIP COOKIE SKILLET 7

WARM CHOCOLATE CHIP COOKIE, WITH VANILLA ICE CREAM,
WHIPPED CREAM, AND CARAMEL

NEW YORK CHEESECAKE 7

THIS HOUSE FAVORITE, USES CREAM CHEESE, SUGAR, WHOLE
EGGS AND REAL VANILLA TO PRODUCE OUR SMOOTH, CREAMY
CHEESECAKE

ADD STRAWBERRIES \$.50

CARROT CAKE 8

A GUEST FAVORITE, FROSTED WITH CREAM CHEESE
(CONTAINS NUTS)

STICKY TOFFEE CAKE 8

SERVED WITH A
SCOOP OF VANILLA ICE CREAM

CHOCOLATE LAVA CAKE 9

RICH CHOCOLATE CAKE
OOZING WITH MOLTEN CHOCOLATE

GLUTEN FREE DREAMING OF STRAWBERRY

CAKE 9

MOIST SHORTCAKE,
LAYERED WITH A STRAWBERRY FRUIT FILLING AND
WHITE CHOCOLATE MOUSE



FOLLOW US ON INSTAGRAM &
FACEBOOK FOR DAILY UPDATES ON
EXCITING EVENTS, CHEF SPECIALS AND
MORE



@COLONIALGRILLE

SCAN QR CODE FOR ONLINE
RESERVATIONS VIA RESY



@COLONIALGRILLEGARDNER

PLEASE ADVISE YOUR SERVER BEFORE ORDERING OF ANY KNOWN FOOD ALLERGY.
CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY OR FISH MAY CAUSE FOODBORNE ILLNESS.
WE ARE NOT A GLUTEN FREE OR ALLERGEN FREE KITCHEN BUT WILL DO OUR BEST TO ACCOMMODATE ANY DIETARY NEEDS