

Colonial Specials

Starters:

Vegetable Samosas \$9 – chili lime sauce.

Chicken Pot Stickers \$9 – savory soy sauce.

Bavarian Pretzel Bites \$9 - With cheese & mustard dips.

Spanakopita Triangles \$10 - Spinach & feta in phyllo.

Entrees:

Butternut Squash Ravioli \$22 — Sauteed with a granny smith apples & squash bisque.

Fresh Snapper Francaise \$24 — Battered & sauteed with our delicious francaise sauce. Served with rice and broccoli.

Best of the Wurst \$24 — Grilled knockwurst, bratwurst & chicken sausage with potato pancake & braised red cabbage.

Greek Pork Youvetsi \$24 — Braised & shredded pork shank meat with gravy over baked orzo in tomato broth.

Crispy Chicken Schnitzel \$24 — Breaded cutlets with a mushroom gravy. Served with potato pancake & red cabbage.

Kielbasa & Pierogies \$23 — Sauteed with caramelized onions. Served with apple braised red cabbage.

Farroe Islands Salmon \$26 — Broiled with lemon butter. Served with rice and asparagus.

Chicken Scarpariello \$24 — Boned chicken, Italian sausage, peppers, potatoes, onions, mushrooms, garlic & white wine.

Icelandic Cod & Shrimp Scampi \$24 — Sauteed in our house made scampi sauce over angel hair pasta.

Grilled Sausages \$22 — Choice of brats, chicken or knockwurst with potato pancake & braised red cabbage.

Angus Ribeye Steak \$32 — Grilled 12oz boneless ribeye. Served with onion rings, mashed & broccoli.

Grilled Lamb Chops \$28 - Three grilled loin chops. Served with roasted potatoes and sauteed green beans.

Stuffed Rigatoni Bolognese \$24 — Cheese rigatoni with house made 100% angus meat sauce. Parmesan cheese.