

Colonial Diner Specials

Appetizers:

Beef Barley Soup - Cup \$5 Bowl \$7.

Angus Sliders \$10 – Triple 2oz cheeseburgers.

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

Chicken Lollipop Wings \$10 – Buffalo or teriyaki style.

Bavarian Pretzels \$10 - With cheese & mustard dips.

Entrees:

Stuffed Wild Alaskan Sole \$26 – Crab stuffed, baked in Hollandaise sauce. Served with rice and asparagus.

Skirt Steak Fajitas \$24 – Grilled with peppers & onions. With pico, guac, sour cream, rice, black bean salsa, tortillas.

Fresh Wild Jersey Fluke \$24 - Broiled with lemon & butter. Served with rice and broccoli.

Organic Tofu Stir Fry \$22 – With onions, peppers water chestnuts, snap peas, carrots & green beans over rice.

Pork Tenderloin Saltimbocca \$24 – Sauteed in marsala sauce over spinach & melted mozzarella with mash potato.

Yellowtail Tuna Tacos \$24 – Pan seared tuna, napa cabbage, mango & avocado with rice & broccoli. Siracha mayo

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

Spinach Ravioli \$20 — Sauteed with fresh spinach in our Alfredo sauce. **Add grilled chicken \$24.**

Grilled New Zealand Lamb Chops \$28 - Three grilled loin chops. Served with roasted potatoes and broccoli rabe.

Barramundi Francaise \$24 – Sauteed egg battered Australian sea bass. Served with rice and broccoli.

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

Entrees include a cup of soup or salad.

Add feta to salad or sub small Caesar salad \$2 Extra.