



STARTERS

1958 WINGS (GRILLED OF FRIED)

Buffalo, BBQ, spicy peach, parmesan garlic, teriyaki, honey sriracha, sweet chili, Cajun and lemon pepper dry rub, **15**

CADDY SHRIMP

Tempura battered shrimp fried to perfection served with sweet Thai chili, **13**

LOADED FRIES

Crinkle cut fries, crispy bacon, and ranch dressing drizzle topped with green onion **10**

WHISKEY-BATTERED ONION RING BASKET

Onion rings, whiskey coating, blooming onion sauce, **11**

MOZZARELLA STICKS

Six golden-fried mozzarella sticks served with marinara sauce, **12**

CHICKEN POTSTICKERS

Tender dumplings filled with savory chicken, vegetables, ginger, and garlic topped with green onion and served with a soy dipping sauce, **12**

SOUTHWEST EGG ROLLS

Crispy southwest egg rolls with chicken black bean, corn, and peppers with creamy dipping sauce, **12**

FRIED PICKLES

Crispy dill pickle chips in a house-made breading with a side of jalapeno ranch, **12**

SIGNATURE SIDES

- Seasoned Fries
- Fresh Fruit
- Soup of Day
- Fried Okra
- Hot Chips
- Pasta Salad
- Potato salad

HANDHELDS (with choice of a side)

PHILLY STEAK ‘N’ CHEESE

Shaved ribeye, grilled peppers, onions, mushrooms, mozzarella cheese, garlic aioli, **14**

**Make it a chicken Philly ‘n cheese.*

BIRDIE (GRILLED, FRIED OR BLACKENED)

Chicken breast, bacon, Swiss, lettuce, tomato, honey mustard. Make it a ‘Spicy Birdie,’ **14**

PUB BURGER

Juicy Wagyu burger topped with your choice of cheese, lettuce, tomato, red onion and crispy bacon, and a creamy garlic aioli on a toasted bun. **18**

**Make it a Turkey burger.*

COLONIAL CLUB

Turkey, ham, cheddar, Swiss, bacon, lettuce, tomato, mayo, **15**

REUBEN

Sliced corned beef, sauerkraut, 1,000 island dressing, and Swiss cheese, served on marbled rye bread, **15**

MEATBALL SUB

Tender Italian meatball topped with zesty marinara, sauteed peppers and onion and melted provolone cheese on a toasted sub roll, **15**

CHICKEN TENDER PLATTER

Golden fried chicken tenders served with French fries, slaw, and choice of dipping sauce, **14**

THE “RIBEYE” SAMMY

Thinly sliced, marinated ribeye with lettuce tomato and mayonnaise on a toasted sub roll with melted provolone cheese, **16**

STREET TACOS

3 Flour tortillas with choice of steak or chicken with cilantro, cotija cheese and fresh lime wedges, **12**

SALADS

Add: Chicken, \$6 Salmon, \$7 Shrimp, \$7

*COLONIAL HOUSE SALAD

Romaine, tomatoes, cheddar, cucumbers, red onion, **11**

TRADITIONAL CAESAR

Romaine, Parmesan, croutons, **12**

FAJITA SALAD

Shredded lettuce, avocado, bell peppers, corn, tri blend tortilla strips, cheese, black bean, drizzled with a southwest ranch dressing in a house made taco bowl, **13**

CHEF SALAD

Romaine, ham, turkey, bacon, tomatoes, cheddar, cucumbers, red onion, **16**

*GRILLED WATERMELON SALAD

Spring Mix tossed in a champagne vinaigrette topped with candied pecans, raisins, feta and a grilled watermelon wedge glazed honey, **16**



COCKTAIL

COLONIAL OLD TIMER

Knob Creek, house-made simple syrup,
orange twist garnish, **15**

THE OUTLAW

Double shot of Grey Goose, lemonade, **15**

TEE TIME TEQUILA

Jose Cuervo, orange juice, grenadine, **11**

CABLES COSMO

Tito's, triple sec, lime juice, cranberry juice, **12**

HOLE-IN-ONE BLOODY MARY

New Amsterdam, Bloody-Mary mix,
bacon and olive garnish, **7**

MULLIGAN MULE

Wild Turkey, lime juice, ginger beer,
lime wedge garnish, **11**

CLUBHOUSE COOLER

Hendrick gin, triple sec, lime juice,
sugar rim martini glass, **13**

DESSERTS

NEW YORK STYLE CHEESCAKE, 8

COOKIE SKILLET FOR TWO, 10

SEASONAL DESSERT- ASK YOUR SERVER