



STARTERS

1958 WINGS (FRIED OR GRILLED)

Spicy peach, buffalo, parmesan garlic, BBQ 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**

BANG BANG SHRIMP

Jumbo fried shrimp tossed in house bang-bang sauce, **13**

SANTA FE QUESADILLA

Chicken quesadilla, corn, onions, black beans, peppers, green chilies, sour cream, **14**

SPINACH ARTICHOKE DIP

Warm, creamy blend of spinach, artichoke and cheeses served with warm pita bread, **12**

LOADED FRIES

Golden crinkle cut fries topped with a cheddar cheese, bacon & drizzled in ranch dressing, **10**

SOUTHWEST EGGROLLS

Chicken, black beans, tri-colored peppers, corn, and spices in a crispy wrapper with jalapeno ranch, **12**

SHRIMP COCKTAIL

Chilled, tender shrimp with a zesty house-made cocktail sauce and lemon wedge, **12**

SAMPLER PLATTER

Onion rings, southwest egg rolls, 1958 wings and mozzarella wings, **18**

SIGNATURE SIDES

- Wilted Spinach
- Brussel Sprouts
- Red Skin Mashed Potatoes
- Roasted Vegetables
- Fried Okra
- Southern Green Beans
- Baked Potato Salad
- French fries
- Hot Chips

ENTRÉE’S

GRILLED RIBEYE

A marbled juicy ribeye steak paired with red skin mashed potatoes and your choice of side, **28**

N.Y STRIP

A tender flavorful cut of steak with the perfect balance of leanness and marbling with your choice of two sides, **28**

APPLE GLAZED GRILLED PORK CHOP

A grilled bone-in pork chop basted with a warm apple cider glaze blending sweet and savory flavors together with choice of two sides, **18**

BLACK GARLIC SALMON

Farm raised salmon seasoned with a black garlic blend of spices grilled to perfection with choice of two sides, **25**

SMOTHERED CHICKEN

Two marinated chicken breasts smothered with sautéed onions, mushrooms, and melted provolone cheese with choice of two sides, **18**

SPINACH AND CHEESE RAVIOLI

Tender ravioli with spinach and cheese tossed in a creamy parmesan sauce with fresh spinach and tomatoes, **15**

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

CAJUN CHICKEN ALFREDO

Blackened seasoned chicken served over fettuccine and tossed in a rich creamy parmesan alfredo sauce, **21**

PUB BURGER

Juicy ground Wagyu burger topped with your choice of cheese, lettuce, tomato, red onion, and crispy bacon with a creamy garlic aioli with choice of side, **18**

SEAFOOD PLATTER

Golden fried catfish filets seasoned with a blend of southern spices served with jumbo shrimp, French fries, hushpuppies and house-made slaw with tartar sauce and fresh lemon wedge, **25**

CHICKEN TENDER PLATTER

Crispy, golden breaded chicken tenders served with French fries, slaw, and choice of dipping sauce, **14**

SALADS

COLONIAL HOUSE

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 creamy southwest dressing, **13**

GRILLED WATERMELON SALAD

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

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

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



## 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

### COLONIAL COOKIE SKILLET

A family-sized cookie skillet accompanied with  
vanilla ice cream & chocolate syrup, **10**

### BANANA FOSTER CAKE

Moist layered cake layered with caramelized bananas and a buttery rum glaze, **10**

### TIRAMISU

An Italian classic. Coffee-soaked ladyfingers layered with a rich whipped mixture, **10**

### CHEESECAKE

Creamy, rich cheesecake with a buttery graham cracker crust, **8**