



COLONY ROOM MENU

THURSDAY-SATURDAY 5 - 8 P.M.

STARTERS

- CHOPPED CAESAR \$11
Romaine Hearts, Creamy Caesar Dressing, Parmesan Tuille, Fried Anchovy, Breadcrumb
- STEAK HOUSE SALAD \$13
Crisp Local Greens, Cherry Tomato, Blue Cheese Crumble, Shaved Carrots, Pickled Red Onion, Bacon-Corn Relish, Parmesan, Basil Vinaigrette
-- Add Beef Tips \$15
- FALL HARVEST SALAD \$14
Hearty Greens, Shaved Apples, Blue Cheese Crumbles, Toasted Pistachio, Shaved Fennel, Dried Cherries, Cider Dressing
- BEEF CARPACCIO \$15
Thinly Sliced Prime Beef, Lemon-Caper Aioli, Garlic Chips, EVOO, Croutons
- LAMB LOLLIPOPS \$18
Crispy Brussels, Potato Confit, Chimichurri
- CREAMY BURRATA \$16
Burnt Citrus, Grilled Figs, Hot-Honey, Candied Pecans, Basil
- FRENCH ONION SOUP \$12
Beef Bone Broth, Bourbon Glazed Caramelized Onion, Crostini, Gruyere
- GULF SHRIMP COCKTAIL \$13
Poached Gulf Shrimp, Cocktail Sauce, Lemon
- BROILED SCALLOPS \$19
Glazed Pork Belly, Crispy Onions, Maitred Butter
- ROASTED BONE MARROW & CRISPY SHRIMP \$21
Fried Rock Shrimp, Chow Chow, Pickled Peppers, Grilled Baguette
- CRISPY EGGPLANT PARMESAN \$18
Fire Roasted, Southern Fried, Pomodoro, Bruleed Mozzarella
- ESCARGOT \$16
Court Bouillon, Black Garlic-Herb Butter, Grilled Bread
- FRIED CHESAPEAKE OYSTERS \$19
Shredded Napa Cabbage, Pickled Red Onion, Tomato Remoulade
- OYSTER ON THE HALF SHELL \$18
Chargrilled served with Bacon Butter, Chimichurri, & Toasted Breadcrumbs; Raw served with Cocktail, Mignonette, Lemon

ENTREES

- BRAISED SHORTRIBS \$42
Potato Confit, Pearl Onion, Roasted Carrots, Redwine Sauce
- AIRLINE CHICKEN BREAST \$30
Cast Iron Seared, Roasted Sweet Potato, Crispy Brussels, Baby Carrots, Shallot-Cream Sauce
- CHICKEN PICCATA \$28
Bucatini, Lemon-Cream, Capers, Parsley, Parmesan
- SEASONAL VEGETABLE PLATE \$28
Chef's Choice of Freshest Seasonal Vegetables
- SEARED SCALLOPS \$40
Cauliflower, Roasted Squash, Golden Raisins, Maple-Mustard Jus
- LOBSTER ROLL \$32
Butter Poached Lobster, Brioche Bun, Truffle Fries
- CATCH OF THE DAY MKT
Rotating Local Fish, Roasted Butternut Squash Farrotto, Brown Butter, Parmesan

OFF THE GRILL

Each protein served with one sauce of choice, extra \$3.

- 14OZ. RIBEYE \$37
- 7OZ. FILLET \$34
- 12OZ. NY STRIP \$36
- 14OZ. CENTER CUT PORK CHOP \$30

SAUCES: Red Wine, Brandy Peppercorn, Truffle Aioli, Lemon Butter, Bone-Marrow Butter, Blue Cheese Crumble

A LA CARTE

- 5OZ. BUTTER-POACHED LOBSTER TAIL \$16
- 6OZ. SEARED ATLANTIC SALMON \$12
- 3OZ. LUMP CRAB CAKE \$10
- BLUE CHEESE CRUMBLE \$3

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. No split plates. All Food and Beverage Purchases are subject to an Automatic 18% Service Charge.

SIDES

- CHEDDAR HERITAGE GRITS \$6
- HONEY-MISO GLAZED CARROTS \$7
- LOBSTER MAC AND CHEESE \$13
- CREAMED SPINACH \$8
- ROASTED SWEET POTATOES \$7
- TRUFFLE FRIES \$8
- GARLIC WHIPPED POTATOES \$7
- TWICE BAKED POTATOES \$8
- CRISPY BRUSSELS SPROUTS \$8
- GARLIC FRIED BROCCOLINI \$6
- GRILLED ASPARAGUS WITH LEMON BUTTER \$7
- SEASONAL LOCAL VEG \$MKT

EXECUTIVE CHEF: BLAIR MACHADO

