

# The Colonial Room Restaurant

## Appetizer

*Pepper-Crusted Tenderloin Crostini*  
Shaved Tenderloin over French Baguettes with Chipotle Mayonnaise 16

*Norwegian Smoked Salmon*  
Served with Capers, Eggs, Crème and Onions 14

*Shrimp and Crab Martini*  
Shrimp and Jumbo Lump Crab Meat, Cocktail and Remoulade Sauce 16

*Crab Cake*  
Chef's Original Crab Cakes served with Sauce Mornay 15

*Shrimp Diablo*  
5 Bacon wrapped Jumbo Shrimp Stuffed with Jalapeno, Jack Cheese over Mango Salsa 15

*Fried Vegetable Wrap*  
Served with Grilled Mushroom, Asparagus and Soy Ginger Sauce 12

*Ceviche*  
Lime Marinated Fish and Shrimp served with Tostadas and Sliced Avocados 13

## Soups

*Soup Du Jour*  
Soup of the Day 8

*French Onion Soup Gratinee*  
A classic Onion Soup topped with Croutons and Gruyere Cheese 11

*Menger Tortilla Soup*  
A fresh blend of Poblano and Anaheim Peppers with Onions, Beef and Vegetables,  
garnished with Tortilla Strips, Grated Cheddar and Monterey Jack Cheese 8

## Salads

*Traditional Caesar Salad*  
With Croutons and Shaved Parmigiano Cheese  
Small 7      Large 9

*Greek Salad*  
Fresh Lettuce, Tomato, Kalamata Olives, Pepperoncini Pepper and Feta Cheese 11

*Garden Salad*  
Fresh Field Greens with your choice of dressing 7

Ask your Server for special Dietary concerns and our Sugar-Free Desserts

# Entrees

All Entrees are served with your choice of Menger's Famous Baked Potato, Rice Pilaf or Linguine Pasta and Vegetable Du Jour

*8 ounce Filet Mignon 36*

*12 ounce Rib Eye Steak 32*

*12 ounce New York Sirloin Strip 32*

*Grilled Lamb Chops 36*

## *Veal Parmigiana*

Lightly breaded Veal Fried in Olive Oil and Baked with Tomato sauce and melted Mozzarella Cheese 30

## *Veal Francaise*

Tender Veal lightly breaded Topped with Butter, Lemon and a touch of Cream 30

## *Veal Schnitzel*

Lightly Dusted and Sautéed Veal served with Spaetzle and Homemade Red Cabbage 30

## *Chicken Piccata*

Sautéed boneless Breast of Chicken in Lemon, Capers, White Wine and topped with Artichoke Heart 28

## *Chicken Parmigiana*

Sautéed Chicken Breast topped with Tomato Sauce and Mozzarella 28

*Fettuccini Alfredo with Grilled Chicken 27*

## *Chicken Acapulco*

Seared Breast of Chicken topped with Guacamole, Jack Cheese and Pico de Gallo 29

# Seafood

## *Grilled Salmon Filet*

Grilled Filet of Salmon served with Lemon Caper Sauce 31

## *Red Snapper Vera Cruz*

Pan Seared Snapper with Tomato, Green Pepper, Garlic, Olives and Cilantro 32

## *Shrimp Scampi*

Jumbo Shrimp Sautéed in Garlic, Lemon and Chardonnay Wine Sauce 33

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