

Sample Dinner Menu

grand dining & porch dining room 6 — 9 pm
For reservations please call 207-967-3331 ext. 514

appetizers

- LOBSTER BISQUE** cup bowl
our bisque garnished with Kennebunkport lobster
- CLAM CHOWDER** cup bowl
classic New England with native clams and Maine potatoes
- MAINE CRAB CAKES**
fresh Maine crab blended with seasonings, sautéed and served with dijon aioli on a bed of lettuce
- SUMMER ROLL**
Boston lettuce, garden vegetables, vermicelli, and cilantro wrapped in rice paper with Thai peanut sauce

side salads

- COLONY SALAD**
baby lettuces, toasted candied pecans, with herbed boursin style cheese croutons and colony dressing
- HOUSE SALAD**
field greens, tomatoes, cucumbers and carrots
- CAESAR SALAD**
romaine, croutons & grated aged parmesan cheese anchovies served by request

dinner salads

- CAESAR SALAD**
romaine, croutons & grated aged parmesan cheese anchovies served by request
- CHOPPED SALAD**
romaine, tomato, cucumber, carrots, peppers, onions, avocado & fresh mozzarella, tossed with balsamic vinaigrette
- ADD TO YOUR SALAD**
grilled chicken breast grilled salmon local lobster

DRESSINGS colony, caesar, blue cheese, ranch, blueberry or balsamic vinaigrette

THE COLONY HOTEL
K E N N E B U N K P O R T

is committed to healthful eating
and encourages you to request any sauce
or dressing be placed “on the side”
and/or fish to be grilled, blackened or steamed

entrees

LOBSTER

steamed 1-1/4 pound Kennebunkport lobster, drawn butter,
roasted spring vegetables and baked Maine potato

LAZY LOBSTER

steamed 1-1/4 pound Kennebunkport lobster served out of the shell,
drawn butter, roasted spring vegetables and baked Maine potato

SURF & TURF

grilled six ounce filet mignon and steamed local lobster tail with
drawn butter, grilled fresh asparagus and baked Maine potato

HADDOCK HOLLANDAISE

broiled fresh wild haddock topped with Maine crabmeat
and our chef’s hollandaise sauce, grilled fresh asparagus and
mashed potatoes

WILD SALMON MARTINI

two pan seared three ounce fillets with a white wine, olive,
vermouth velouté, sautéed fresh spinach and long grain wild rice

FILET MIGNON

six ounce filet mignon pan seared with green peppercorn sauce,
roasted vegetables and rosemary red bliss potatoes

ROASTED CHICKEN

pan roasted breast of chicken, lemon, capers, baby spinach
and long grain wild rice

GARDEN VEGETABLE PASTA

fresh garden vegetables, sun dried tomatoes and Kalamata olives
tossed in extra virgin cold pressed olive oil, white wine, and
fresh herbs, finished with shaved aged parmesan cheese

*for your convenience a service charge of 18% will be added to your check
you may raise, lower or remove this charge at your discretion when your check is presented
consuming raw or undercooked foods may increase your risk of food born illness,
especially if you have certain medical conditions 05/15/09*