

The Colony

Restaurants

BEGINNINGS

Lobster Bisque
Crème Fraîche
\$12

Maryland-Style Jumbo Lump Crab Cake
Lemon Chive Aioli
\$15

Duet of Ahi Tuna Lollipops
Mango Wasabi Vinaigrette, Cucumber Thai Mee Salad and Micro Greens
\$9

Crispy Calamari Tuscan Marinara
\$11

Jumbo Gulf Shrimp Cocktail
Spicy Bloody Mary Sauce
\$16

Thick Cut Beefsteak Tomato Salad
Crumbled Bleu Cheese, Sliced Bermuda Onion,
EXVOO, Balsamic Vinegar
\$8

Spring Green and White Salad
Marinated Baby Artichokes, Brussels Sprouts,
Hearts of Palm, Green Tomatoes, Sambuca
Caramelized Fennel and Parmigiano Reggiano
Shavings with Lime-Orange Vinaigrette
\$9

Traditional Caesar Salad
Herbed Garlic Croutons
Add Stilton Bleu Cheese for an extra twist
\$9
Tableside Preparation (min. for 2) \$14 per person

Baby Organic Field Greens
Toasted Goat Cheese, Cranberries
Roasted Pecans, Herbed Vinaigrette
\$7

Roasted Yellow Beet Salad
Micro Greens, Balsamic Vinaigrette,
Lemoned Sweet Potato Chips
\$9

New York Chopped Salad
Iceberg Lettuce, Bacon, Red Onion,
Cucumber, Tomato, Egg
Your choice of Bleu Cheese or Balsamic Vinaigrette
Sm \$9 / Lg \$14
Large Topped w/ Grilled Chicken, Cajun Shrimp,
Grilled Steak or Ahi Tuna for an additional \$7

GREENS

COMFORTS

Pan Seared Veal Marsala
Marsala Wine-Mushroom Sauce, Linguine, Grilled Focaccia
\$24

Certified Black Angus Beef Meatloaf
Mushroom Demi Glace, Yukon Mashed Potatoes
Sautéed Vegetables
\$19

Northern Italian Bolognese
Cabernet Tomato Sauce, Linguine
\$20

Fennel Pappardelle Pasta
A Vegetarian Preparation Including Baby Arugula, Peas
Grilled Radicchio, Parmigiano Reggiano Shavings
Sundried and Roasted Plum Tomatoes
with Light Fennel Butter
\$19

Roasted Half Chicken
Key Lime Butter, Matchstick Potato Stack,
Vegetable Medley
\$20

Blackened Grouper Sandwich
Key Lime Ré moulade, Mango Slaw
\$19.50

We kindly ask that you refrain from cell phone use in our restaurants. In an effort to conserve, water is served upon request. Consuming raw or under cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

OUT OF THE SEA

Grilled Arctic Char
Sour Green Apple Butter Sauce
Garlic and Herb Roasted Fingerling Potatoes
French Green Beans and Baby Carrots
\$24

Tempura Fried Maine Lobster Tail
Key Lime Mustard Sauce, Baby Spinach,
Matchstick Potatoes
Sm \$26 / Lg \$49

Skillet Seared Snapper Colony
Beurre Blanc, Lump Crab, Sundried Tomato
Basil, Sweet Potato Planks
Sm \$26 / Lg \$36

Blackened Grouper
Key Lime Beurre Blanc, Avocado-Papaya Salsa
Grilled Asparagus, Spiced Potatoes
\$27

Sesame Crusted Ahi Tuna
Curried Mango Sauce, Ginger Garlic Braised
Bok Choy, Teriyaki Reduction, Wasabi Chips
\$25

Ginger-Teriyaki Glazed Salmon
Roasted Beefsteak Tomatoes, Bok Choy, Potato Crisp
\$22

Citrus Herb Poached Tilapia
Grain Mustard Butter, New Potatoes,
Brussel Sprouts, Sundried Tomato, Porabello Timbale
\$21

Grilled Shrimp Linguine
Fresh Spinach, Feta, Basil and
Tuscan Red Wine Tomato Sauce
\$22

FROM THE LAND

Medallions of Veal Tenderloin
Sweet Brandy Demi, Feta Croquette
White and Green Asparagus
\$34

Peppered Rocky Mountain Pork Tenderloin
Red Wine Pomegranate Espagnole,
Grilled Asparagus, Sweet and Yukon Potato Gratin
\$21

Roasted Colorado Rack of Lamb
Port Reduction, Crusted Spinach-Feta Croquette
Grilled Marinated Asparagus, Tomato-Mint Chutney
\$49

Fire-Grilled Filet Mignon
Pomegranate Demi Glace, Sweet and Yukon Potato Gratin
\$6 oz. \$33 / 9 oz. \$42

Prime New York Strip
Grilled Asparagus, Angel Hair Potatoes
12 oz. \$38

ON THE SIDE

Pan Roasted New Potatoes | Sweet and Yukon Potato Gratin
Garlic Mushrooms | Spinach-Feta Croquette | Sweet Potato Planks
Grilled Asparagus | Angel Hair Potatoes | Wasabi Potato Chips
Sautéed Baby Spinach | Pan Seared Broccolini | Sautéed Brussels Sprouts
\$6