



**COCKTAILS OR WINE
OF YOUR CHOICE**

Appetizers

SEAFOOD CHOWDER	5.00
<i>An Inn specialty combining the most popular Cape catches from the sea, with pieces of crab, shrimp, and clams cooked in a crème broth.</i>	
SOUP du JOUR	4.00
<i>Always made from the freshest ingredients, and always made from stock.</i>	
MUSHROOM CAPS	6.50
<i>Fresh large garden mushrooms filled with seafood stuffing.</i>	
CHICKEN MEDALLIONS	7.95
<i>Tender pieces of chicken breast lightly fried in vegetable oil, served with a tasty dip.</i>	
SHRIMP COCKTAIL	8.75
<i>Four large chilled shrimp served with our homemade mildly zesty cocktail sauce.</i>	
BAKED POTATO SKINS	6.50
<i>Made from freshly baked potatoes with real bacon and two cheeses, served with sour cream.</i>	
ESCARGOT	7.00
<i>Tender snails stuffed in mushrooms baked in garlic butter, served with a toasted roll.</i>	
ONION SOUP AU GRATIN	5.00
<i>Zesty onion soup topped with toasted bread and melted Swiss cheese.</i>	
SCALLOPS & BACON	7.00
<i>Fresh Cape scallops wrapped in lean bacon and broiled, served on a bed of rice.</i>	

Dinner Entrees

PRIME RIB

*A generous cut of the best prime ribs of beef, served bone out au jus.
Served with potato or vegetable.*

23.95

When available.

RUMP STEAK

*This Inn favorite is for the hardy meat lover. A thick center cut of the finest top sirloin,
broiled to your specifications and glazed with bordelaise sauce reduction.
Served with rice, potato or vegetable.*

22.95

BEEF EN BROCHETTE

*Tender chunks of sirloin broiled on a skewer with green peppers, onions, tomatoes, and
mushrooms, served on a bed of rice and laced with mushroom sauce.*

18.95

LONDON BROIL

*A generous piece of one of the most flavorful cuts of steak, broiled to your liking, English
cut and laced with a fresh mushroom sauce.
Served with rice, potato or vegetable.*

18.95

VEAL OSCAR

*Fresh veal lightly breaded and generously stuffed with lobster, then topped with
asparagus and béarnaise sauce.
Served with rice, potato or vegetable.*

23.95

COLONIAL HOUSE SUPREME

*Tender chunks of chicken, with broccoli, mushrooms, and sherry, topped with three
cheeses and baked to perfection.
Served with rice, potato or vegetable.*

18.95

CHICKEN PICCATA

*Tender medallions of chicken breast dipped in light egg batter, sautéed and finished with
lemon butter.
Served over linguine.*

18.95?

CHICKEN PARMESAN

*Boneless chicken breast breaded and baked with cheese and tomato sauce.
Served with linguine and tomato sauce.*

18.95

CHICKEN MARSALA

*Tender medallions of chicken breast and mushrooms, sautéed in Marsala wine and Jus
de veau lié reduction, served over linguine.*

18.95?

FRESH FISH DeJOURNEE

*This specialty of the house is fresh Cape caught Cod, stuffed with lobster, crabmeat and
shrimp stuffing. Baked and laced with a light seafood sauce.
Served with rice, potato or vegetable.*

20.95

SCROD MEUNIERE

*Fresh young scrod dipped in light egg batter, sautéed and finished with lemon butter.
Served over linguine.*

17.95?

FISH ALMONDINE

*Fresh filet of fish delicately broiled and served with toasted sliced almonds.
Served with rice, potato or vegetable.*

15.95?

The above entrees served with a fresh garden salad, baked rolls and butter.

BLACKENED SCROD	18.95
<i>Fresh Cod dipped in a moderately spicy blend of seasonings, pan-seared and finished with a signature black & blue sauce.</i>	
<i>Served with linguine in oil and garlic.</i>	
COLONIAL HOUSE BAKED SCROD	17.95?
<i>Fresh locally caught scrod dipped in light canola oil and specially seasoned bread crumbs, baked to perfection.</i>	
<i>Served with rice, potato or vegetable.</i>	
SCALLOPS BRETON	19.95?
<i>Fresh Cape scallops baked in garlic butter, mushrooms and wine, topped with bread crumbs and lightly broiled.</i>	
<i>Served with rice, potato or vegetable</i>	
BAKED SCALLOPS	19.95?
<i>Fresh scallops lightly baked with bread crumbs and butter.</i>	
<i>Served with rice, potato or vegetable.</i>	
LOBSTER NEWBURG	22.95
<i>Fresh lobster meat sautéed in butter and cherry, and delicately simmered in Newburg sauce.</i>	
<i>Served with rice, potato or vegetable.</i>	
LOBSTER PIE	22.95
<i>Fresh Cape lobster meat baked with our famous seafood stuffing and our own sauce en casserole, topped with bread crumbs.</i>	
<i>Served with rice, potato or vegetable.</i>	
GRILLED SWORDFISH STEAK	20.95?
<i>This center cut filet of swordfish is broiled and touched with light lemon butter.</i>	
<i>Served with rice, potato or vegetable.</i>	
PLAIN OR BLACKENED SALMON STEAK	19.95?
<i>Pan seared filet of salmon, plain or dipped in a moderately spicy blend of seasonings, and finished with a signature black & blue sauce.</i>	
<i>Served with linguine in oil and garlic.</i>	
BAKED STUFFED SHRIMP	20.95
<i>Four large shrimp filled with our famous seafood stuffing and laced with a very light seafood sauce.</i>	
<i>Served with rice, potato, or vegetable.</i>	
SHRIMP SCAMPI	20.95?
<i>Four large shrimp delicately sautéed with fresh mushrooms, pimientos and Kalamata olives in vegetable oil and garlic seasoning, finished with lemon and wine and served over linguine.</i>	
VEGETARIAN DISHES	
PASTA MARINARA	15.95?
<i>Fresh linguine topped with our own tomato, herbs and spice sauce.</i>	
PASTA PRIMAVERA ALFREDO	17.95
<i>Fresh linguine, broccoli, carrots and mushrooms in a light cheese sauce.</i>	
STIR-FRIED VEGETABLES	15.95?
<i>A medley of fresh onions, mushrooms and other fresh vegetables, lightly sautéed in vegetable oil and garlic seasoning.</i>	
<i>Served with rice or linguine. .</i>	

The above entrees served with a fresh garden salad, baked rolls and butter.

History

Located on Historic Old King's Highway, the Colonial House Inn was constructed in the 1730's. The original structure was a two story Federal style building with a hip roof built by the Josiah Ryder family. Shortly after, it was acquired by Captain Joseph. Eldridge, and for the next 100 years, was known as the Eldridge House.

During the 1860's, Dr. Azariah Eldridge, then the owner, constructed the third floor with its mansard roof and the Doric portico in the front of the house, giving it the present Victorian look. At that time, he also floated a house (circa 1690) over from Nantucket and placed it on a foundation at the rear of what is now the parking lot. Twenty years later Dr. Eldridge again moved that house and slid it under the rear of the Main structure.

Previous owners have included U.S. Congressman, Thomas Thacher, Charles F. Swift, the noted Cape historian, Ella Bray, local YarmouthPort historian, and the Simpkins family. The Inn was purchased by Malcolm Perna in 1978 and extensively renovated to provide the three intimate dining rooms and spacious guestrooms, all with private baths. In 1986 he renovated the Carriage House, by jacking it up, adding a lower level and lowering it back down. The Indoor Swimming Pool and current Sun Deck were completed a year later. In 1988, the Inn was placed on the National Register of Historic Places by the U.S. Department of the Interior. In 1990 Mr. Perna jacked up the Main Building and added a full lower level. This enabled Guest to go from the Carriage House through the indoor Pool Atrium Area to the Main House without going outside.

After Dining With Us . . .

You are cordially invited to take the scenic route back to your car

Go into the Oak Room through the doorway on the right and out the side door. Take ramp-way to the parking lot. You will pass our unique gift and craft shop on left. Stop in. You will find a lovely selection of Ann Ross Glassware, interesting collections of women's and man's golf items, Barlow's scrimshaw jewelry, wonderful handcrafted items made here on the cape, Colonial House and Cape Cod memorabilia, and much more.

All reasonably priced.



**Malcolm Perna,
Innkeeper**

We hope you enjoy your visit here at Colonial House Inn

? Items marked with a heart symbol can easily be prepared using low fat and low cholesterol ingredients without detracting from the flavor

Cocktails or Wine of your choice.

DESSERTS

Please ask for our dessert menu

All food and beverages are Subject to a 5% Massachusetts meals tax

It is customary to base the gratuity on the total of the guest check before any adjustments for Houseguest credits.