



## Starters

### Cotton Blossoms

*With house-made Apricot Brandy Sauce*

12

### French Onion Soup

*Original recipe*

6

### Shrimp Cocktail

*With our house-made Cocktail Sauce*

12

### Crab Cakes

*Baltimore's finest. Two cakes made with jumbo lump crab*

13

### Kickin Shrimp Skewer

*Grilled and served with a Creole Hawaiian Sauce*

7

### Portabella Fried Mushrooms

*Sprinkled with Parmesan cheese and served with homemade ranch*

12

### Creamy Spinach Dip

*Served with fresh homemade fried chips*

12

## Sides

**Baked Au Gratin Potatoes | Hand-Cut Fries | Baked Potato**

5

**Steamed Broccoli | Baked Sweet Potato | Wild Rice**

*A la Carte*

**Fresh Asparagus | Sauteed Mushrooms**

8

*A la Carte*

## Surf & Turf

**Filet Mignon & Lobster Tail**

*6 oz Steak and ONE broiled Lobster Tail*

**Market Price**

*Please note that consuming raw or under cooked meats, seafood or eggs may increase the risk of foodborne illness. We are not responsible for the quality of well done steaks.*

## Steaks & Chops

Served with Toasted Garlic Bread, Salad Bar, and choice of one side.

<b>Colonial House Special</b> 16 oz Sirloin Strip	43
<b>New York Strip</b> 12 oz cut	41
<b>Porterhouse</b> 20 oz cut	48
<b>Ribeye</b> 12 oz cut	46
<b>Filet Mignon</b> 6 oz or 8 oz cut	46/48
<b>Steak en Brochette</b> Filet with bell peppers, onions, and mushrooms	50
<b>Roast Prime Rib of Beef</b> 32 oz Bone-in cut in natural Au Jus	62
<b>Grilled Chicken Breast</b> 6 oz breast served over Wild Rice	24
<b>Pork Filets</b> (2) 5 oz Bacon wrapped Pork Filets	23

## Seafood

Served with Toasted Garlic Bread, Salad Bar, and choice of one side.

\*MP - Market Price

<b>Fried Shrimp</b> Breaded and fried golden brown	23	<b>Sea Scallops</b> Pan seared w/garlic butter over wild rice	34
<b>Seabass</b> 8 oz with lemon pepper seasoning	35	<b>Salmon Filet</b> 8 oz portion. Light and flaky. Broiled or blackened.	28
<b>Broiled Lobster Tails</b> Serving of two	MP	<b>Shrimp Scampi</b> Served over fettuccine pasta	21
<b>Frog Legs</b> Lightly battered and deep fried	26	Please note that consuming raw or under cooked meats, seafood or eggs may increase the risk of foodborne illness. We are not responsible for the quality of well done steaks.	

# Home-made Desserts

Lemon Ice Box Pie | Cheesecake | Black Bottom Pie 8  
Butter Toffee Cake



## Our Story

Rich in history and steeped in tradition...Colonial Steak House has been a Pine Bluff staple since 1974. Our Tudor-style building, located on the corner of 8th and Pine Streets started out as an elementary school in 1912.

After World War II, it served as a training facility for returning Veterans. Today, it's home to a long-running, well respected, AND award winning restaurant.

Colonial Steak House originally began in the M.A. Austin Antebellum home at the corner of 5th and Beech Streets. It was the creation of Mildred Compton and opened August 10, 1974. It was later sold to Scott Mouser, a 21-year old local resident and his partner, Rick Borgman. After the home was destroyed by fire in 1987, Mouser purchased the demolition rights for the 8th and Pine property and set about his renovation ideas. He placed the restaurant on the first floor and leased out the second level for mortgage offices and such. He still owns the building today.

In 1993, Mouser sold the restaurant to Joe and Donna Coker. The Cokers eagerly took on a restaurant that had long established itself as a hub for Pine Bluff and surrounding communities, providing a place where families came for **every important life event.**

On June 3, 2014, they sold the restaurant to Dana Gateley, who had been a waitress at Colonial Steak House for more than a quarter of a century. Today, the restaurant is owned and operated by Allison Hall, Dana Gateley's daughter, who worked in the restaurant alongside her mother since 2004. She purchased the steak house in January 2021.

Allison and her staff strive to serve their community with outstanding customer service and to always be involved in the community that has stood with them through the years.

*Thank you for dining with us today!*

Tuesday - Saturday | 5pm - 9pm  
1111 West 8th Avenue | Pine Bluff, Arkansas  
870.536.3488 | [www.thecolonialsteakhouse.com](http://www.thecolonialsteakhouse.com)