

APPETIZERS

ASK ABOUT OUR HAPPY HOUR

Monday - Friday 4:00-7:00

BATTER FRIED CHICKEN TENDERS 8.99

Five chicken tenders hand battered and deep fried to a golden brown. Try them Buffalo style!

LOADED POTATO SOUP Our C 2.49 B 5.49

signature blend of cream, diced idaho potatoes, carrots and celery. topped with cheese, chives, and smoked bacon

SPINACH & ARTICHOKE DIP 8.99

A creamy blend of parmesan cheese, spinach, artichoke hearts, fresh cream and seasonings. Served with warm multicolored tortilla chips.

CLASSIC SHRIMP LOUISIANNE 9.79

Six large shrimp sautéed in our own cajun butter and served sizzling hot!

CRAB SHRIMP MUSHROOM DIP 10.99

Shrimp and mushrooms slowly simmered in a cajun cream sauce. Served with fried pita bread.

SPINACH & CHICKEN FLAT BREAD 8.99

Our house-made spinach & artichoke dip served over warm flatbread, topped with smoked bacon and grilled chicken and finished in the oven.

STACKED NACHOS 9.99 - 1/2 7.99

House-made corn chips topped with chili, refried beans, melted jack & cheddar cheese, jalapenos, tomatoes, chives and sour cream.

LOADED POTATO CHIPS 8.99 - 1/2 6.99

Yukon gold chips topped with jack & cheddar cheese, real bacon, sour cream, and chives.

MOZZARELLA STICKS 8.99

Lightly breaded and deep fried served with warm marinara sauce.

BATTER FRIED MUSHROOMS 8.99 - 1/2 6.99

Fresh batter fried mushrooms served with our dijon horseradish sauce.

HOUSE MADE FRIED ONIONS 8.99 - 1/2 6.99

Fresh sweet red onions batter fried and served with chipotle ranch sauce.

NASHVILLE HOT CHICKEN DIP 8.99

Hot & spicy chicken blended with spices, cream, and jack & cheddar cheese. Served with grilled toast points.

SOUP & SALAD

COLBY'S COBB SALAD 10.99

Fried chicken tenders, smoked bacon, black olives, artichoke hearts, radishes, scallions, and tomatoes.

SOUTHWESTERN CHICKEN SALAD 10.99

Grilled chicken, jack & cheddar cheese, pico de gallo, guacamole, sour cream, scallions, and tortilla strips.

NEW ORLEANS GUMBO B: 6.79 C:4.99

A delicious blend of shrimp, scallops, chicken, onions, peppers, andouille sausage and rice.

LOADED POTATO SOUP B: 5.69 C: 3.99

Our house blend of cream, Idaho potatoes, carrots, celery, and onion. Topped with cheese, chives, and real smoked bacon.

WEDGE SALAD 7.99

Fresh iceberg lettuce, blue cheese dressing, blue cheese crumbles, chopped tomatoes, and crispy bacon.

CHICKEN FRUIT SALAD 10.99

House-made pineapple chicken salad served with seasonal fresh fruit and our house-made orange apricot sauce on the side.

TRADITIONAL CHEF SALAD 10.99

Ham, turkey, jack & cheddar cheese, smoked bacon, tomatoes, chopped eggs, and almonds.

LITE LUNCH 10.99

A 6 oz grilled chicken breast served with your choice of two side items. Substitute grilled salmon or tilapia for 3.99

SOUP & OUR HOUSE SALAD 8.99

A bowl of any of our three available soups served with our house salad of mixed greens, smoked bacon, chopped egg, tomatoes, and croutons.

HOUSE-MADE DRESSINGS

Buttermilk Ranch Blue Cheese Hot Bacon Tarragon Vinaigrette Balsamic Vinaigrette Honey Mustard
Raspberry Vinaigrette Tomato Basil Classic French 1000 Island

BURGERS & SANDWICHES

KENTUCKY BURGER 10.99

Egg Bun, cheddar cheese, lettuce, tomato, red onion, pickle, and mayo on the side.

THIRD STREET BURGER 10.99

Wheat bun, jack cheese, smoked bacon, lettuce, tomato, onion, and honey mustard on the side.

BLACK BEAN BURGER 9.99

Wheat bun, jack cheese, guacamole, red onion, lettuce, tomato, and chipotle mayo on the side.

SALMON OR TILAPIA BLT 11.99

Wheat bun, bacon, lettuce, tomato, red onion, and house-made caper tarter sauce on the side.

CLUB 9.99

Oatnut bread, smoked ham, turkey, jack & cheddar cheese, tomato, lettuce, and honey mustard on the side.

TEXAS BURGER 10.99

Egg bun, house-made chili, jack & cheddar cheese, diced tomatoes, and chives.

HICKORY BURGER 10.99

Egg bun, cheddar cheese, smoked ham, BBQ sauce, and red onion.

FRENCH DIP 10.99

French roll, thinly sliced roast beef, jack cheese, and house made au-jus on the side.

PRIME RIB SANDWICH 13.99

Oven roasted Prime Rib served on a French roll with house-made au-jus.

GRILLED CHICKEN 9.99

Wheat bun, lettuce, tomato, onion, and honey mustard on the side.

ENTRÉES

HAWAIIAN RIB-EYE 24.79

Aged 12 oz USDA Prime marinated in soy sauce, pineapple juice, and spices. Topped with grilled pineapple and a sweet soy glaze.

AGED CENTER CUT FILET MIGNON 24.99

8 oz bacon-wrapped and grilled to perfection!

RIB-EYE 24.79

Aged 12oz USDA Prime. Try it charbroiled or blackened!

OUR HOUSE CHICKEN 13.99

BBQ sauce, smoked ham, and jack cheese.

HAWAIIAN CHICKEN 13.99

Teriyaki marinated and topped with grilled pineapple and a sweet soy glaze and served on a bed of rice pilaf.

OVEN ROASTED PRIME RIB 23.99

Slow roasted 12 oz aged USDA Choice or above. Served with au-jus.

FRIED CHICKEN TENDERS 13.99

Hand battered and fried to a golden brown. Served with our house-made sauces.

BONE-IN PORK CHOP 21.99

Prime hand cut bone-in and charbroiled to perfection!

ALLEGRO PORK CHOPS 17.99

House marinated pork chops grilled and served with a complimentary portion of our house baked apples.

NORTH ATLANTIC SALMON OR TILAPIA 18.99

Grilled, blackened, lemon peppered, or mesquite.

JUMBO CRAB CAKES 18.99

Fresh lump blue crab, chopped onions, red and green peppers sautéed golden brown, served on a bed of rice pilaf, and topped with our house made cajun cream sauce.

ROAST BEEF MANHATTAN 13.99

A generous portion of roast beef topped with mushroom demi-glace served over mashed potatoes and texas toast.

CAJUN SHRIMP & SCALLOPS LINGUINE 17.99

Linguine, cajun spices, creamy alfredo, mushrooms, tomatoes, and chives.

CHICKEN & BROCCOLI PENNE 15.99

Grilled chicken tossed with fresh broccoli and alfredo sauce.

SIDE ITEMS

Idaho Baked Potato * French Fries * Sweet Potato Fries * Waffle Fries * Steamed Broccoli * Mashed Potatoes
* Creamy Cole Slaw * Cinnamon Apples * Chef's Vegetable * Rice Pilaf * Penne Alfredo * Fresh Fruit

Consuming raw or uncooked meats, poultry, or seafood, shellfish or eggs may increase your risk of food born illness especially if you have certain medical conditions.

CHARDONNAY

KENDALL JACKSON	9.25 B:33	SONOMA CUTRER	9.50 B:35
ACACIA UNOAKED	6.75 B:22		

SAUVIGNON BLANC

STERLING	8.25 B:28	OYSTER BAY	6.50 B:21
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PINOT GRIGIO

MEZZO CORONA	6.50 B:19	
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OTHER WHITE WINES

LITTLE BLACK DRESS MOSCATO	7.75 B:25	BERINGER WHITE ZINFANDEL	6.25 B:18
CAPOSALDO MOSCATO	7.75 B:25	CLEAN SLATE RIESLING	7.25 B:22
CUPCAKE MOSCATO	6.50 B:18		

CABERNET

LITTLE BLACK DRESS	8.25 B:25	CUPCAKE CABERNET	6.50 B:18
KENDALL JACKSON	9.25 B:33		

MERLOT

KENDALL JACKSON	9.25 B:33	CUPCAKE MELOT	6.50 B:18
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PINOT NOIR

CUPCAKE NOIR	6.50 B:18	LITTLE BLACK DRESS	8.00 B:25
KENDALL JACKSON	9.25 B:33		

OTHER RED WINES

1000 STORIES RED ZINFANDEL	7.00 B:24	COPPOLA CLARET	9.25 B:33
ALMOS MALBEC	6.50 B:20	APOTHIC RED BLEND	6.75 B:20

OUR HOUSE POUR WINES CHARDONAY, PINOT GRIGIO, WHITE ZINFANDEL, PINOT NOIR,
CABERNET SAVUVIGNON, OR MERLOT \$5.50

All bottled wines are available to go. Just ask your server about re-corking your wine!

DESSERTS

CHOCOLATE BOURBON PECAN PIE	4.49
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Vanilla ice cream, caramel, and chocolate sauce topped with real whipped cream.

TOLL HOUSE PIE	4.49
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Chocolate chip walnut cookie dough topped with vanilla ice cream, hot fudge, and real whipped cream.

APPLE WALNUT COBBLER	4.49
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Fresh apples and toasted walnuts in a flaky deep dish crust served a la mode topped with caramel and real whipped cream.

EXTRA THICK MILK SHAKE	3.99
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Choose from chocolate, banana, vanilla, caramel, or strawberry.

WHITE CHOC. BANANA CREAM PIE	4.49
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Graham cracker and almond crust, whipped banana custard, fresh bananas, topped with real whipped cream.

KEY LIME PIE	4.49
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Fresh key lime custard topped with real whipped cream.

NEW YORK STYLE CHEESECAKE	4.49
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Topped with caramel, strawberries, or hot fudge, and real whipped cream.

MOLTEN CHOCOLATE CAKE	4.49
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Warm fudge middle, topped with vanilla ice cream, caramel, and real whipped cream.

SMOOTHIES

CHOCOLATE BANANA	3.99
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A fresh banana mixed with chocolate sauce, milk, and crushed ice.

BROOKLYN BLAST	3.99
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Strawberries, a fresh banana, milk, and crushed ice.

BARISTA BAR

DOUBLE ESPRESSO	2.49
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CAFÉ MOCHA	3.49
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ICED CAFÉ LATTE	4.29
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WHITE CHOCOLATE MOCHA	4.29
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CAFÉ LATTE	2.99
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JAMOCA CARAMEL SHAKE	4.29
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Double espresso, caramel, milk, and vanilla ice cream.

ICED CAFÉ MOCHA	4.29
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LUNCH EXPRESS MENU

11:00-2:00 MONDAY-SATURDAY

Lunch sized portions with beverage and tax included.

10.99

ALLEGRO PORK CHOPS

Two pork chops marinated and charbroiled served with a complimentary portion of our cinnamon apples and your choice of one side item.

BATTER FRIED CHICKEN TENDERS

Four chicken tenders deep fried to a golden brown. Served with your choice of one side item.

CHICKEN & BROCCOLI PENNE ALFREDO

Grilled chicken tossed with fresh steamed broccoli and alfredo sauce.

CHICKEN SALAD SANDWICH

Served on Oatnut bread with lettuce, tomato, and red onion and your choice of one side item.

COLBY'S COBB SALAD

Fried chicken tenders, smoked bacon, black olives, artichoke hearts, radishes, scallions, and tomatoes.

SOUTHWESTERN CHICKEN SALAD

Grilled chicken, jack & cheddar cheese, pico de gallo, guacamole, sour cream, scallions, and tortilla strips.

CHICKEN FRUIT SALAD

House-made pineapple chicken salad served with seasonal fresh fruit and our house-made orange apricot sauce on the side.

CHEF SALAD

Ham, turkey, jack & cheddar cheese, smoked bacon, tomatoes, chopped eggs, and almonds.

EARLY EVENING MENU

4:00-6:00 MONDAY-SATURDAY

Beverage, tax and Chef's dessert included.

15.99

OUR HOUSE CHICKEN

Char-grilled chicken basted with BBQ sauce and topped with smoked ham and jack cheese. Served with your choice of one side item and our house salad.

SLOW ROASTED PRIME RIB

Served with au-jus, your choice of one side item, and our house salad.

NORTH ATLANTIC SALMON OR TILAPIA

Grilled, blackened, mesquite, or lemon peppered. Served with your choice of one side item and our house salad.

HAWAIIAN CHICKEN

Teriyaki marinated topped with grilled pineapple and a sweet soy glaze, served on a bed of rice pilaf and our house salad.

ALLEGRO PORK CHOPS

Three pork chops marinated and charbroiled served with a complimentary portion of our cinnamon apples and your choice of one side item and our house salad.

BATTER FRIED CHICKEN TENDERS

Four chicken tenders batter fried and served with your choice of one side item and our house salad.

CHICKEN & BROCCOLI PENNE ALFREDO

Grilled chicken tossed with fresh steamed broccoli and alfredo. Served with our house salad.

CAJUN SHRIMP & SCALLOPS

Shrimp and scallops sautéed in a creamy cajun sauce with tomatoes, mushrooms, scallions and linguine. Served with our house salad.

CAJUN CHICKEN PENNE

Blackened chicken sautéed with green and red peppers, onions and alfredo sauce. Served with our house salad.

COLBY'S

fine food & spirits

