

COLBY'S

fine food & spirits



STARTERS

Stacked Nachos

Homemade corn chips, our own chili, refried beans, melted Jack and cheddar cheese, jalapeños, tomatoes, chives and sour cream. \$9.99 ½ order \$6.99

Loaded Potato Chips

In-house fried Idaho potato chips topped generously with Jack and cheddar cheese, real bacon, sour cream and chives. \$7.99 ½ order \$5.99

Batter Fried Mushrooms

Mushrooms batter-fried and served with our Dijon horseradish sauce. \$8.99 ½ order \$6.99

Classic Shrimp Louisiane

Six large shrimp sautéed in our Cajun butter and served sizzling hot. \$9.49

Batter Fried Chicken Tenders

Five chicken tenders, hand-battered and deep-fried to a golden brown. Try them Buffalo-style. \$8.99

Parmesan Cheese Toast

Freshly baked French bread covered with two cheeses and herbs. Fresh from the oven! \$5.49

Spinach & Artichoke Dip

A blend of Parmesan cheese, spinach, artichoke hearts, fresh cream and seasonings, served with warm multi-color chips. \$8.99

Mozzarella Sticks

Lightly battered mozzarella cheese, deep-fried to a golden brown and served with marinara sauce. \$8.29

Crab, Shrimp, & Mushroom Dip

Lump blue crab meat, shrimp, mushrooms, and green onions simmered in Cajun cream sauce. Served with fried flat bread. \$10.49

SOUP & SALAD

½ sizes available

The Original Loaded Potato Soup

Our signature blend of cream, diced Idaho potatoes, carrots and celery, topped with cheese, chives and smoked bacon. \$5.29

New Orleans Gumbo

Our blend of shrimp, scallops, chicken, Andouille sausage and rice. Slow simmered and topped with scallions. \$6.29

Colby's Cobb Salad

Fresh mixed greens layered with diced fried chicken tenders, bacon, artichoke hearts, radishes, scallions, tomatoes and black olives. \$10.79

Chicken & Fruit Salad

Homemade diced chicken salad served with fresh seasonal fruit, and topped with our orange-apricot sauce and toasted almonds. \$10.79

New Wedge Salad

Blue crumbles, diced tomatoes, and bacon. \$7.99

Southwestern Chicken Salad

Fresh mixed greens and grilled chicken with Jack & cheddar cheese. Served with salsa, sour cream, guacamole, scallions and tortilla strips. \$10.79

Traditional Chef's Salad

Ham, turkey, Jack & cheddar cheese, all atop our fresh salad greens with tomatoes, eggs, bacon and toasted almonds. \$10.79

Lite Lunch

Marinated grilled chicken (blackened, mesquite or lemon peppered). Served with fresh fruit and your choice of one side item. \$10.29

Soup & Our House Salad \$8.49

House-Made Dressings: Buttermilk Ranch, Blue Cheese, 1000 Island, Honey Mustard, Tarragon Lite Vinaigrette, Classic French, Tomato Basil, Hot Bacon, Raspberry Vinaigrette and Balsamic Vinaigrette

BURGERS & SANDWICHES

Served with your choice of one side item.

Kentucky Burger Ground chuck topped with cheddar cheese, lettuce, tomato, red onion, dill pickle and mayo on a toasted egg bun. \$10.49

Texas Burger Ground chuck topped with our own meaty chili, Jack and cheddar cheese, tomatoes and green onions on a toasted egg bun. \$10.49

Third Street Burger Ground chuck topped with Jack cheese, bacon, lettuce, tomato, red onion and honey mustard dressing on a wheat bun. \$10.49

Veggie Burger House made veggie burger with melted jack and soy glaze. \$9.99

Chicken Grill Grilled and topped with lettuce, tomato and red onion on a wheat bun. Served with honey mustard. Try it blackened, lemon peppered or BBQ. \$8.49

Prime Rib Sandwich Slow-cooked prime rib served open face on sourdough bread with au-jus. \$13.49

Philly Steak Sandwich Layers of thinly sliced roast beef topped with melted Jack cheese, peppers and onions. Served on sourdough bread with au-jus. \$10.49

Grilled Salmon BLT Atlantic salmon, bacon, lettuce, tomato and red onion, served on a wheat bun with a caper tartar sauce. \$11.99

Blackened Tilapia Sandwich Served on a whole wheat bun, with a caper tartar sauce, lettuce, tomato and red onion. \$11.29

ENTRÉES

*Served with choice of side item and our house salad. *Vegetarian items prepared upon request*



Bone-In Prime Pork Chop

Enjoy our Butcher's Block Prime bone-in pork chop char-broiled to perfection in it's natural juices. \$21.99

Hawaiian Rib-Eye Steak Char-broiled U.S.D.A Prime aged rib-eye steak marinated in soy sauce, pineapple juice and spices. \$22.99

Rib-Eye Steak Char-broiled U.S.D.A. Prime aged rib-eye steak, grilled or blackened. \$22.99

Thick Cut Prime Rib Choice aged prime rib, slow-roasted to perfection. Served with au-jus. \$22.99

Hawaiian Chicken Teriyaki marinated grilled chicken breast served atop an ample portion of rice pilaf, with our house salad. \$12.99

Shrimp & Grits With salad \$16.99

Filet Mignon 8 oz. Aged filet grilled to perfection. \$22.99

Jumbo Lump Crab Cakes Pan-fried blue crab low country style \$18.99 Limited



Prime Allegro Marinated Pork Chops

Four marinated pork chops grilled to perfection. \$17.99

Roast Beef Manhattan Layers of thinly sliced prime rib topped with mushroom demi-glace. Served on thick Texas toast with mashed potatoes and our house salad. \$10.99

Batter-fried Chicken Tenders Batter-dipped chicken tenders, deep-fried to a golden brown. Try them "Buffalo Style." \$13.79

Tilapia New Orleans Pan-blackened tilapia, shrimp and scallops, topped with béarnaise sauce. \$18.29

Simply Grilled Salmon Only fresh North Atlantic salmon from the Bay of Fundy grilled to perfection. Try it blackened or lemon peppered. \$18.79

Our House Chicken Char-broiled chicken breast basted with BBQ sauce and topped with smoked ham and Jack cheese. \$13.99

Vegetable Plate \$7.99

PASTAS

Served with our house salad.

Cajun Shrimp & Scallops Linguine

Linguine tossed with shrimp, scallops, fresh tomatoes, mushrooms, green onions, sauteed in our special blend of Cajun spices. \$17.99

Cajun Chicken Penne Alfredo Blackened chicken tossed with peppers, onions and Alfredo sauce. \$13.99

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

DESSERTS

Chocolate Bourbon Pecan Pie

A traditional pecan pie with a hint of Kentucky bourbon, topped with French vanilla ice cream, caramel and whipped cream. \$3.99

Banana Cream Pie

Graham cracker almond crust filled with whipped banana custard and topped with fresh bananas and whipped cream. \$3.99

Toll House Pie

Chocolate chip walnut cookie dough baked and topped with ice cream, hot fudge, whipped cream and a cherry. \$3.99

New

Apple Crumb Pie

With vanilla ice cream. \$4.99

Key Lime Pie

Graham cracker crust, Key lime custard and whipped cream. \$4.49

Molten Chocolate Cake

Indulge yourself with a mini chocolate torte with a melted fudge middle, and topped with caramel and French vanilla ice cream. \$4.99

New York Cheesecake

Topped with caramel, strawberries or hot fudge. \$4.99

SMOOTHIES

Strawberry

Strawberry and vanilla syrup blended with milk and ice. \$3.99

Brooklyn Blast

Strawberries and bananas blended with milk and ice. \$3.99

BARISTA BAR

Espresso

A single shot of Italian espresso. \$2.49

Cafe Late

Italian espresso with steamed milk. \$2.99

Cafe Mocha

Italian espresso with rich imported chocolate. \$3.49

ICED ESPRESSO DRINKS

Iced Chai

Imported black Tazzo tea with cinnamon and spices. Poured over ice with milk. \$3.79

Jamoca Caramel Shake

French vanilla ice cream mixed with caramel and Italian espresso. \$4.29

Iced Cafe Latte

Italian espresso with floated milk poured over ice. \$4.29

Iced Cafe Mocha

Iced espresso, dark chocolate and milk over ice. Topped with whipped cream. \$4.29

Mocha Blend

Italian espresso and rich chocolate blended with ice and topped with fresh whipped cream. \$4.29

Iced White Chocolate Mocha

Italian espresso, creamy white chocolate and milk poured over ice. \$4.29

WINES BY THE GLASS

Our House Pour Wines

Chardonnay, Pinot Grigio, White Zinfandel, Pinot Noir, Cabernet Sauvignon or Merlot \$5.50 a glass.

WHITE

Sonoma-Cutrer Chardonnay \$9.25
Kendall Jackson Chardonnay \$9.00
Acacia UnOaked Chardonnay \$6.50
Sterling Sauvignon Blanc \$8.25
Oyster Bay Sauvignon Blanc \$6.50
Mezzo Corona Pinot Grigio \$6.50
Clean Slate Reisling \$7.25
Beringer White Zinfandel \$6.25
Little Black Dress Moscato \$7.75
Caposaldo Moscato \$7.75
Apothic White Blend \$6.50

RED

Coppola Claret \$9.00
Little Black Dress Cabernet \$8.25
Kendall Jackson Merlot \$9.00
Kendall Jackson Cabernet \$9.00
Kendall Jackson Pinot Noir \$9.00
BV Napa Valley Merlot \$7.25
1,000 Stories Red Zinfandel \$6.50
Little Black Dress Pinot Noir \$8.00
Alamos Malbec \$6.50
Apothic Red Blend \$6.50

WINES BY THE BOTTLE

WHITE

Sonoma Cutrer Chardonnay \$32
Kendall Jackson Chardonnay \$30
Acacia Unoaked Chardonnay \$21
Sterling Sauvignon Blanc \$28
Oyster Bay Sauvignon Blanc \$20
Mezzo Corona Pinot Grigio \$18
Clean Slate Reisling \$21
Beringer White Zinfandel \$18
Little Black Dress Moscato \$22
Caposaldo Moscato \$22
Apothic White Blend \$19

RED

Coppola Claret \$32
Little Black Dress Cabernet \$25
Kendall Jackson Merlot \$30
Kendall Jackson Cabernet \$30
Kendall Jackson Pinot Noir \$30
BV Napa Valley Merlot \$22
1,000 Stories Red Zinfandel \$19
Little Black Dress Pinot Noir \$25
Alamos Malbec \$18
Apothic Red Blend \$19

*All bottled wines are available
To-Go just ask your server.*

LUNCH EXPRESS MENU

11:00-2:00 Monday-Saturday

\$10.99 per person (lunch size portions), beverage and tax included.

Southwestern Chicken Salad Fresh mixed greens, grilled chicken, Jack and cheddar cheese topped with salsa, sour cream, guacamole, scallions and corn tortilla strips.

Lemon Pepper Chicken Penne Lemon chicken, diced and tossed with penne pasta in a creamy alfredo sauce. Served with a salad.

Chicken Fruit Salad We use only the freshest fruit to accent our delicious house-made pineapple chicken salad.

Chef Salad Generous mixture of fresh salad greens, tomatoes, cheddar cheese, smoked ham, turkey, bacon, eggs and toasted almonds.

Colby's Cobb Salad Fresh mixed greens layered with diced chicken tenders, bacon, artichoke hearts, radishes, scallions, tomatoes and black olives.

Batter-Fried Chicken Tenders Four chicken tenders hand-battered and deep-fried to a golden brown. Served with a side of your choice.

Original Club Sandwich Toasted wheatberry bread stuffed with smoked ham, turkey, bacon, Jack and cheddar cheese, lettuce and tomato with honey mustard on the side. Served with a side of your choice.

Allegro Pork Chops Two pork chops marinated and charbroiled to perfection. Served with a complementary side of cinnamon apples and a side of your choice.

Chicken Salad Sandwich Our delicious homemade pineapple chicken salad. Served on toasted wheatberry bread with lettuce, tomato and red onion and the side of your choice.

Cajun Chicken Penne Alfredo Blackened chicken tossed with peppers, onions and Alfredo sauce.

EARLY EVENING MENU

4:00-6:00 Monday-Saturday

\$15.99 per person, beverage, tax and Chef's dessert included.

Slow-Roasted Prime Rib Aged prime rib served with au-jus, your choice of side item and our house salad.

Grilled Salmon, Tuna or Tilapia Simply grilled to perfection. Try it blackened or lemon peppered. Served with your choice of side item and our house salad.

Lemon Pepper Chicken Penne Lemon chicken, diced and tossed with penne pasta and a creamy alfredo sauce. Served with our house salad.

Batter-Fried Chicken Tenders Four chicken tenders hand-battered and deep-fried to a golden brown. Served with your choice of side item and our house salad.

Allegro Pork Chops Three pork chops marinated and char-broiled to perfection. Served with a complementary side of cinnamon apples, your choice of side item and our house salad.

Our House Chicken Char-broiled chicken breast basted with BBQ sauce and topped with smoked ham and Jack cheese. Served with your choice of side item and our house salad.

Hawaiian Chicken Served atop an ample portion of rice pilaf and our house salad.

Cajun Chicken Penne Alfredo Blackened chicken tossed with peppers, onions and Alfredo sauce.

SIDES

Idaho Baked Potato • French Fries • Sweet Potato Fries • Waffle Fries

Steamed Broccoli • Loaded Mashed Potatoes • Cole Slaw

Cinnamon Apples • Fresh Vegetables • Rice Pilaf • Penne Alfredo • Fresh Fruit

New