

APPETIZERS

ASK ABOUT OUR HAPPY HOUR

Tuesday - Friday 4:00-7:00

BATTER FRIED CHICKEN TENDERS ... 12.49

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

SPINACH & ARTICHOKE DIP ... 11.49

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

SPINACH & CHICKEN FLAT BREAD ... 11.49

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

BATTER FRIED MUSHROOMS ... 12.49... 1/2 9.49

Fresh batter fried mushrooms served with our dijon horseradish aioli.

CLASIC SHRIMP LOUISIANNE ... 14.49

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

MOZZARELLA STICKS ... 11.79

Lightly breaded and deep fried served with warm marinara sauce.

STACKED NACHOS ... 13.99... 1/2 11.99

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

HOUSE MADE CHEESE TOAST ... 7.99

Freshly baked french bread covered with a two cheese blend with spices and finished i



SOUP & SALAD

COLBY'S COBB SALAD ... 14.49

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

SOUTHWESTERN CHICKEN SALAD ... 14.49

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

TRADITIONAL CHEF SALAD ... 14.49

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

LITE LUNCH ... 14.49

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

CHICKEN FRUIT SALAD ... 14.49

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

LOADED POTATO SOUP ... B: 7.99 C: 5.99

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

NEW ORLEANS GUMBO ... B: 8.99 C: 6.99

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

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

THIRD STREET BURGER ... 14.49

Wheat bun, jack cheese, smoked bacon, lettuce, tomato, onion.

KENTUCKY BURGER ... 14.49

Egg Bun, cheddar cheese, lettuce, tomato, red onion, pickle.

TEXAS BURGER ... 14.49

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

HAWAIIAN BURGER ... 14.49

Egg bun, smoked ham, jack cheese, teriyaki glaze, fresh grilled pineapple

COLBY'S SMASH BURGERS ... 14.49

Two Angus smash burger's topped with house made Steak Sauce, Cheddar cheese, Lettuce, Tomato, Pickle.

BLACK BEAN BURGER ... 13.29

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

PRIME RIB SANDWICH ... 19.49

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

FRENCH DIP ... 14.29

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

GRILLED CHICKEN ... 12.99

Wheat bun, lettuce, tomato, onion.
Hawaiian Style....add 1.99

CLUB ... 12.49

Oat-nut bread, smoked ham, turkey, jack & cheddar cheese, tomato, lettuce.

GRILLED SALMON BLT ... 15.49

Wheat bun, bacon, lettuce, tomato, red onion.

ENTRÉES

OVEN ROASTED PRIME RIB ... 30.99

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

AGED CENTER CUT FILET MIGNON ... 31.99

8 oz bacon-wrapped and grilled to perfection!

HAWAIIAN RIB-EYE ... 30.99

Aged 12 oz USDA Choice CAB or above Topped with grilled pineapple and a sweet soy glaze.

RIB-EYE ... 30.99

Aged 12oz USDA Choice CAB or above. Charbroiled, Try it Blackened, or Mesquite!

BONE-IN PORK CHOP ... 29.49

Prime hand cut bone-in and charbroiled to perfection!

ALLEGRO PORK CHOPS ... 24.99

Prime Pork-loin medallions grilled, topped with an allegro glaze and served with a complimentary house baked apples.

ROAST BEEF MANHATTAN ... 18.99

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

OUR HOUSE CHICKEN ... 17.49

BBQ sauce, smoked ham, and jack cheese.

HAWAIIAN CHICKEN ... 17.49

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

BATTER FRIED CHICKEN TENDERS ... 17.49

Battered and fried to a golden brown. Served with your choice of our house-made sauces.

SHRIMP 'OR' CHICKEN JAMBALYA ... 23.99

Low country style. Choose from Shrimp or Chicken, simmered in a rich base of roasted tomatoes, celery, sweet onion, and red bell peppers. Served with seasoned rice.

GRILLED FRESH SALMON ... 25.99

Grilled, Blackened, Lemon peppered, or Mesquite.

CAJUN SHRIMP & SCALLOPS LINGUINE ... 22.99

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

LEMON PEPPER CHICKEN PENNE ALFREDO ... 19.49

Lemon Pepper Grilled chicken tossed with alfredo sauce and Penne.

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 * Onion Straws

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 ... 9.75 B:34
JOSH ... 8.50 B:24

SONOMA CUTRER ... 10.00 B:36

SAUVIGNON BLANC

OYSTER BAY ... 7.75 B:24

PINOT GRIGIO

MEZZO CORONA ... 7.00 B:21

OTHER WHITE WINES

MEZZA CORONA MOSCATO ... 7.75 B:24
CAPOSALDO MOSCATO ... 8.75 B:29
CUPCAKE MOSCATO ... 6.75 B:21

BERINGER WHITE ZINFANDEL ... 7.50 B:24
CLEAN SLATE RIESLING ... 8.50 B:26

CABERNET

LINE 39 ... 8.50 B:25
KENDALL JACKSON ... 9.75 B:35

CUPCAKE CABERNET ... 6.75 B:21

MERLOT

KENDALL JACKSON ... 9.50 B:34

CUPCAKE MELOT ... 6.75 B:21

PINOT NOIR

CUPCAKE NOIR ... 6.75 B:21
KENDALL JACKSON ... 10.00 B:36

LINE 39 ... 8.50 B:25

OTHER RED WINES

1000 STORIES RED ZINFANDEL ... 8.00 B:27
ALMOS MALBEC ... 7.75 B:25

COPPOLA CLARET ... 9.75 B:36
APOTHIC RED BLEND ... 7.75 B:26

OUR HOUSE POUR: CHARDONAY, PINOT GRIGIO, WHITE ZINFANDEL, PINOT NOIR, CABERNET SAVUVIGNON, OR MERLOT \$6.75

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

DESSERTS

CHOCOLATE BOURBON PECAN PIE ... 7.99

Vanilla ice cream, caramel, and chocolate sauce topped with real whipped cream.

TOLL HOUSE PIE ... 7.99

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

MOLTEN CHOCOLATE CAKE ... 7.99

Warm fudge middle, topped with vanilla ice cream, caramel, and real whipped cream.

KEY LIME PIE ... 6.29

Fresh key lime custard topped with real whipped cream.

JAMOCA CARAMEL SHAKE ... 6.99

Espresso, caramel, milk, and vanilla ice cream.

WHITE CHOC. BANANA CREAM PIE ... 7.99

Graham cracker and almond crust, whipped banana custard, fresh bananas, topped with real whipped cream.

NEW YORK STYLE CHEESECAKE ... 6.79

Topped with caramel, strawberries, or hot fudge, and real whipped cream.

CARROT CAKE ... 7.99

Layer upon layer of moist carrot cake studded with raisins, walnuts and pineapple, finished with smooth cream cheese icing, and a drizzle of white chocolate ganache.

EXTRA THICK MILK SHAKE ... 6.99

Choose from chocolate, banana, vanilla, caramel, or strawberry.

BARISTA BAR

ESPRESSO ... 2.99

CAFÉ MOCHA ... 4.99

CAFÉ LATTE ... 4.99

ICED CAFÉ LATTE ... 4.99

ICED CAFÉ MOCHA ... 4.99

ICED WHITE CHOCOLATE MOCHA ... 4.99

LUNCH EXPRESS MENU

11:00-2:00 TUESDAY-SATURDAY ... 14.49

Lunch sized portions with beverage and tax included.

ALLEGRO PORK CHOPS

Two pork-loin medallions charbroiled topped with our allegro glaze served with a complimentary portion of our cinnamon apples.

BATTER FRIED CHICKEN TENDERS

Four chicken tenders deep fried to a golden brown and served with your choice of our house made sauces.

LEMON PEPPER CHICKEN PENNE ALFREDO

Lemon Pepper grilled chicken tossed with penne, and alfredo sauce.

CAJUN CHICKEN PENNE ALFREDO

Blackened chicken sautéed with green and red pepper, onions, and alfredo sauce.

CHICKEN SALAD SANDWICH

Served on Oatnut bread with lettuce, tomato, and red onion with our house made honey mustard on the side.

CHICKEN FRUIT SALAD

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

COLBY'S COBB SALAD

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

CHEF SALAD

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

SOUTHWESTERN CHICKEN SALAD

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

EARLY EVENING MENU

4:00-6:00 TUESDAY-SATURDAY ... 20.99

Beverage, tax and Chef's dessert included.

SLOW ROASTED PRIME RIB

Served with our house made Au-jus.

NORTH ATLANTIC SALMON

Grilled, blackened, mesquite, or lemon peppered.

ALLEGRO PORK CHOPS

Three pork-loin medallions charbroiled topped with our allegro glaze, served with a complimentary portion of our cinnamon apples.

HAWAIIAN CHICKEN

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

OUR HOUSE CHICKEN

Char-grilled chicken basted with BBQ sauce and topped with smoked ham and jack cheese.

BATTER FRIED CHICKEN TENDERS

Four chicken tenders batter fried and served with your choice of our house made sauces.

LEMON CHICKEN PENNE ALFREDO

Lemon Peppered grilled chicken tossed with alfredo.

CAJUN SHRIMP & SCALLOPS LINGUINE

Shrimp and scallops sautéed in a creamy cajun sauce with tomatoes, mushrooms, scallions.

CAJUN CHICKEN PENNE

Blackened chicken sautéed with green and red peppers, onions and alfredo sauce.