

APPETIZERS

ASK ABOUT OUR HAPPY HOUR

Monday - Friday 4:00-7:00

BATTER FRIED CHICKEN TENDERS 9.49

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

HOUSE MADE CHEESE TOAST Freshly 6.29

baked french bread covered with a two cheese blend with herbs and finished in the oven

SPINACH & ARTICHOKE DIP A creamy 9.49

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

CLASIC SHRIMP LOUISIANNE Six large 11.29

shrimp sautéed in our own cajun butter and served sizzling hot

CRAB SHRIMP MUSHROOM DIP 11.29

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

STACKED NACHOS 10.49 - 1/2 8.49

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

LOADED POTATO CHIPS 9.29 - 1/2 7.29

Yukon gold ruffle 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 9.49 - 1/2 7.49

Fresh batter fried mushrooms served with our dijon horseradish sauce.

SPINACH & CHICKEN FLAT BREAD 9.29

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

SOUP & SALAD

COLBY'S COBB SALAD Fried 11.49

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

SOUTHWESTERN CHICKEN SALAD 11.49

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

NEW ORLEANS GUMBO B: 7.29 C: 4.99

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

LOADED POTATO SOUP B: 6.29 C: 3.99

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

CHICKEN FRUIT SALAD 11.49

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

TRADITIONAL CHEF SALAD 11.49

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

LITE LUNCH 11.49

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 9.49

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

THIRD STREET BURGER 11.49

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

KENTUCKY BURGER 11.49

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

TEXAS BURGER 11.49

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

HAWAIIAN BURGER 11.49

Egg bun, teriyaki glaze, fresh grilled pineapple

BLACK BEAN BURGER 9.99

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

PRIME RIB SANDWICH 14.99

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

FRENCH DIP 11.49

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

SALMON OR TILAPIA BLT 12.49

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

GRILLED CHICKEN 10.29

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

CLUB 9.99

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

ENTRÉES

OVEN ROASTED PRIME RIB 25.99

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

AGED CENTER CUT FILET MIGNON 26.99

8 oz bacon-wrapped and grilled to perfection!

HAWAIIAN RIB-EYE 25.99

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

RIB-EYE 25.99

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

BONE-IN PORK CHOP 22.99

Prime hand cut bone-in and charbroiled to perfection!

ALLEGRO PORK CHOPS 17.99

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

ROAST BEEF MANHATTAN 14.29

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

FRIED CHICKEN TENDERS 14.49

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

NORTH ATLANTIC SALMON OR TILAPIA 19.79

Grilled, blackened, lemon peppered, or mesquite.

JUMBO CRAB CAKES 19.79

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.

CAJUN SHRIMP & SCALLOPS LINGUINE 17.99

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

LEMON PEPPER CHICKEN PENNE 15.99

ALFREDO

Lemon Pepper Grilled chicken tossed with alfredo sauce and Penne.

OUR HOUSE CHICKEN 14.49

BBQ sauce, smoked ham, and jack cheese.

HAWAIIAN CHICKEN Teriyaki marinated 14.49

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

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
JOSH	7.50 B:22		

SAUVIGNON BLANC

BENZIGER	6.75 B:21	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

MEZZA CORONA MOSCATO	6.50 B:19	BERINGER WHITE ZINFANDEL	6.50 B:19
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
LITTLE BLACK DRESS MERLOT	8.25 B:25		

PINOT NOIR

CUPCAKE NOIR	6.50 B:18	LITTLE BLACK DRESS	8.25 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	6.75 B:21	APOTHIC RED BLEND	6.75 B:21

OUR HOUSE POUR WINES CHARDONAY, PINOT GRIGIO, WHITE ZINFANDEL, PINOT NOIR,
CABERNET SAVUVIGNON, OR MERLOT \$6.00

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

DESSERTS

CHOCOLATE BOURBON PECAN PIE	4.99
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Vanilla ice cream, caramel, and chocolate sauce topped with real whipped cream.

TOLL HOUSE PIE	4.99
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Chocolate chip walnut cookie dough topped with vanilla ice cream, hot fudge, and real whipped cream.

MOLTEN CHOCOLATE CAKE	4.99
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Warm fudge middle, topped with vanilla ice cream, caramel, and real whipped cream.

WHITE CHOC. BANANA CREAM PIE	4.99
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Graham cracker and almond crust, whipped banana custard, fresh bananas, topped with real whipped cream.

NEW YORK STYLE CHEESECAKE	4.99
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Topped with caramel, strawberries, or hot fudge, and real whipped cream.

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

COCONUT CREAM PIE	4.49
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Creamy coconut pie filling folded into a crispy pie crust, topped with whipped cream.

EXTRA THICK MILK SHAKE	4.29
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Choose from chocolate, banana, vanilla, caramel, or strawberry.

SMOOTHIES

CHOCOLATE BANANA	4.29
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A fresh banana mixed with chocolate sauce, milk, and crushed ice.

BROOKLYN BLAST	4.29
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Strawberries, a fresh banana, milk, and crushed ice.

BARISTA BAR

DOUBLE ESPRESSO	2.49
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CAFÉ MOCHA	4.29
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ICED CAFÉ LATTE	4.29
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WHITE CHOCOLATE MOCHA	4.29
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CAFÉ LATTE	3.29
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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.

11.79

ALLEGRO PORK CHOPS

Two pork-loin medallions 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.

LEMON PEPPER CHICKEN PENNE ALFREDO

Lemon Pepper grilled chicken tossed with penne, and alfredo sauce, served with our house salad.

CAJUN CHICKEN PENNE ALFREDO *Blackened chicken sautéed with green and red pepper, onions, and alfredo sauce. Served with our house salad.*

CHICKEN SALAD SANDWICH

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

CHICKEN FRUIT SALAD

House-made pineapple chicken salad 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 MONDAY-SATURDAY

Beverage, tax and Chef's dessert included.

16.79

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.

ALLEGRO PORK CHOPS

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

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.

BATTER FRIED CHICKEN TENDERS

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

LEMON CHICKEN PENNE ALFREDO

Lemon Peppered grilled chicken tossed with alfredo. Served with our house salad.

CAJUN SHRIMP & SCALLOPS LINGUINE

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

