

APPETIZERS

ASK ABOUT OUR HAPPY HOUR » TUES-FRI 4:00-7:00

BATTER FRIED CHICKEN TENDERS

Five chicken tenders hand battered and deep fried to a golden brown. Try them Buffalo Style! **12.99**

SPINACH & ARTICHOKE DIP

A creamy blend of parmesan cheese, spinach, artichoke hearts, fresh cream, and seasonings. Served with warm tortilla chips **11.49**

SPINACH & CHICKEN FLATBREAD

Our house-made spinach & artichoke dip served over warm flatbread, topped with mixed cheese, smoked bacon, and grilled chicken and finished in the oven **11.99**

STACKED NACHOS

House-made corn chips topped with chili, refried beans, melted jack & cheddar cheese, jalapeños, tomatoes, chives, and sour cream **13.99** • ½ order **11.99**

CLASSIC SHRIMP LOUISIANNE

Six large shrimp sautéed in our own cajun butter and served sizzling hot **14.99**

BATTER FRIED MUSHROOMS

Fresh batter fried mushrooms served with our dijon horseradish aioli **12.99** • ½ order **9.99**

MOZZARELLA STICKS

Lightly breaded and deep fried, served with warm marinara sauce **11.79**

HOUSE MADE CHEESE TOAST

Freshly baked french bread covered with a two cheese blend with spices and finished in the oven **7.99**

LOADED POTATO CHIPS

Yukon gold ruffle chip topped with jack and cheddar cheeses, real bacon, sour cream, and chives **11.29**

SOUP & SALAD

LOADED POTATO SOUP

Our house blend of cream, Idaho potatoes, carrots, celery, and onion. Topped with cheese, chives, and real smoked bacon **BOWL 7.99** • **CUP 5.99**

NEW ORLEANS GUMBO

A delicious blend of shrimp, scallops, chicken, andouille sausage, onions, peppers, and rice **BOWL 8.99** • **CUP 6.99**

LITE LUNCH

A 6oz grilled chicken breast served with your choice of two sides **14.99** • *SUB FOR GRILLED SALMON +3.99*

HOUSE-MADE DRESSINGS

BUTTERMILK RANCH • BLUE CHEESE • HOT BACON • 1000 ISLAND
TARRAGON VINAIGRETTE • BALSAMIC VINAIGRETTE • HONEY MUSTARD
RASPBERRY VINAIGRETTE • TOMATO BASIL • CLASSIC FRENCH

CHICKEN FRUIT SALAD

House-made pineapple chicken salad served with seasonal fresh fruit, topped with almonds and our house-made orange apricot sauce on the side **14.99**

TRADITIONAL CHEF SALAD

Ham, turkey, jack & cheddar cheese, smoked bacon, tomatoes, chopped eggs, and almonds **14.99**

COLBY'S COBB SALAD

Fried chicken tenders, smoked bacon, black olives, artichoke hearts, radishes, scallions, and tomatoes **15.29**

SOUTHWEST CHICKEN SALAD

Grilled chicken, jack & cheddar cheese, pico de gallo, guacamole, sour cream, scallions, and tortilla strips **15.29**

BURGERS & SANDWICHES

SERVED WITH CHOICE OF ONE SIDE

THIRD STREET BURGER

Smoked bacon, jack cheese, lettuce, tomato, onion, and honey mustard on a wheat bun **14.99**

KENTUCKY BURGER

Cheddar cheese, lettuce, tomato, red onion, and pickle on an egg bun **14.99**

TEXAS BURGER

House-made chili, jack & cheddar cheese, diced tomatoes, and chives served on an egg bun **14.99**

HAWAIIAN BURGER

Smoked ham, jack cheese, teriyaki glaze, and a fresh grilled pineapple served on an egg bun **14.99**

COLBY'S SMASH BURGERS

Two Angus smash burgers topped with house made steak sauce, cheddar cheese, lettuce, tomato, and pickle **14.99**

BLACK BEAN BURGER

Jack cheese, guacamole, red onion, lettuce, and tomato on a wheat bun served with chipotle aioli on the side **13.29**

PRIME RIB SANDWICH

Oven roasted CAB Prime Rib served on a French roll with house-made au jus **19.99**

FRENCH DIP

Thinly sliced roast beef and jack cheese served on a French roll with house-made au jus **14.29**

GRILLED CHICKEN

Lettuce, tomato, and onion on a wheat bun with a side of honey mustard **13.99** • *HAWAIIAN STYLE +1.99*

CLUB SANDWICH

Smoked ham, turkey, bacon, jack & cheddar cheese, lettuce, tomato, and honey mustard served on oat-nut bread **12.49**

GRILLED SALMON BLT

Salmon fillet, bacon, lettuce, tomato, and red onion on a wheat bun **16.99**

ENTRÉES

SERVED WITH CHOICE OF ONE SIDE AND SALAD

ROAST BEEF MANHATTAN

A generous portion of roast beef topped with mushroom demi-glaze, served over mashed potatoes and Texas toast with a salad **19.29**

BATTER FRIED CHICKEN TENDERS

Battered and fried to a golden brown. Served with your choice of our house-made sauces **17.99**

OUR HOUSE CHICKEN

BBQ sauce, smoked ham, and jack cheese **17.99**

GRILLED FAROE ISLAND SALMON

Grilled, Blackened, Lemon Peppered, or Mesquite **26.49**

SHRIMP OR CHICKEN JAMBALAYA

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 **24.99**

HAWAIIAN CHICKEN

Teriyaki marinated and topped with a sweet soy glaze, and grilled pineapple, served on a bed of rice pilaf **17.99**

BEEF & CHOPS

PROUDLY SERVING PREMIUM BRANDED COPPER CREEK ANGUS BEEF.
CAREFULLY SELECTED FROM UPPER TIER CHOICE BEEF.

SERVED WITH CHOICE OF ONE SIDE AND SALAD

HAWAIIAN RIBEYE

Aged 12oz High Choice Copper Creek ribeye. Topped with grilled pineapple and a sweet soy glaze **33.99**

RIBEYE

Aged 12oz High Choice Copper Creek ribeye, charbroiled to perfection. Try it Blackened or Mesquite! **33.99**

AGED CENTER CUT FILET MIGNON

8 oz bacon-wrapped and grilled to perfection **35.99**

BONE-IN PORK CHOP

Prime hand cut bone-in and charbroiled to perfection **29.49**

ALLEGRO PORK CHOPS

Prime pork-loin medallions grilled and topped with an allegro glaze, served with house baked apples **26.99**

OVEN ROASTED PRIME RIB

Slow roasted 12oz aged High Choice Prime Rib, served with au-jus **33.99**

PASTA

SERVED WITH A HOUSE SALAD

CAJUN SHRIMP & SCALLOPS LINGUINE

Shrimp, scallops, cajun spices, creamy alfredo, mushrooms, tomatoes, and chives served over linguine **23.99**

CHICKEN BROCCOLI LINGUINE ALFREDO

Grilled chicken tossed with fresh steamed broccoli florets, linguine, and a creamy alfredo sauce **19.99**

CAJUN CHICKEN PENNE

Blackened chicken sautéed with green and red peppers, onions, and alfredo sauce served over penne pasta **19.99**

LEMON PEPPER CHICKEN PENNE ALFREDO

Lemon pepper grilled chicken tossed with alfredo sauce and penne pasta **19.99**

SIDE ITEMS

IDAHO BAKED POTATO • FRENCH FRIES • SWEET POTATO FRIES • WAFFLE FRIES

STEAMED BROCCOLI • MASHED POTATOES • CREAMY COLE SLAW • PENNE ALFREDO

CINNAMON APPLES • CHEF'S VEGETABLE • RICE PILAF • FRESH FRUIT • ONION STRAWS

SIDE SALAD 3.99

NOW COOKING IN BEEF TALLOW

LEARN MORE ABOUT OUR PREMIUM
BLACK ANGUS BEEF OFFERINGS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

RAISED & HAND SELECTED
IN THE MIDWEST



Premium Black Angus

LUNCH EXPRESS

TUES - SAT FROM 11AM-2PM \$14.79
LUNCH SIZED PORTIONS WITH BEVERAGE AND TAX INCLUDED

ALLEGRO PORK CHOPS

Two pork-loin medallions charbroiled and topped with our allegro glaze, served with house cinnamon baked 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, tossed with penne and alfredo sauce

CHICKEN BROCCOLI LINGUINE ALFREDO

Grilled chicken tossed with fresh steamed broccoli florets, linguine, and a creamy alfredo sauce

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

SOUTHWEST CHICKEN SALAD

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

CHICKEN SALAD SANDWICH

Served on oatnut bread with lettuce, tomato, and red onion

EARLY EVENING

TUES - SAT FROM 4PM-6PM \$21.99
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 and topped with our allegro glaze, served with our house cinnamon baked 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 pepper grilled chicken tossed with penne and alfredo sauce

CAJUN SHRIMP & SCALLOPS LINGUINE

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

CAJUN CHICKEN PENNE

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

CHICKEN BROCCOLI LINGUINE ALFREDO

Grilled chicken tossed with fresh steamed broccoli florets, linguine, and a creamy alfredo sauce

WINE LIST

CHARDONNAY

	GLASS	BOTTLE
KENDALL JACKSON	10.00	36.00
JOSH	8.50	24.00
SONOMA CUTRER	10.00	36.00

SAUVIGNON BLANC

	GLASS	BOTTLE
OYSTER BAY	8.00	24.00

PINOT GRIGIO

	GLASS	BOTTLE
MEZZO CORONA	7.25	22.00

OTHER WHITE WINES

	GLASS	BOTTLE
CAPOSALDO MOSCATO	8.75	29.00
CUPCAKE MOSCATO	7.00	21.00
CLEAN SLATE RIESLING	8.50	26.00

OUR HOUSE POUR:

CHARDONNAY • PINOT GRIGIO • WHITE ZINFANDEL
PINOT NOIR • CABERNET SAUVIGNON • MERLOT

CABERNET

	GLASS	BOTTLE
LINE 39	8.50	25.00
KENDALL JACKSON	9.75	35.00
CUPCAKE CABERNET	7.00	21.00

MERLOT

	GLASS	BOTTLE
KENDALL JACKSON	9.50	34.00
CUPCAKE MERLOT	7.00	21.00

PINOT NOIR

	GLASS	BOTTLE
CUPCAKE NOIR	6.75	21.00
KENDALL JACKSON	10.00	36.00
LINE 39	8.50	25.00

OTHER RED WINES

	GLASS	BOTTLE
1000 STORIES RED ZINFANDEL	8.25	27.00
ALMOS MALBEC	8.00	25.00
COPPOLA CLARET	10.00	36.00
APOTHIC RED BLEND	8.00	26.00

ALL BOTTLED WINES ARE AVAILABLE TO GO. JUST ASK YOUR SERVER ABOUT RE-CORKING YOUR WINE!

DESSERTS

CHOCOLATE BOURBON PECAN PIE

Vanilla ice cream, caramel, and chocolate sauce topped with real whipped cream **7.99**

TOLL HOUSE PIE

Chocolate chip walnut cookie dough topped with vanilla ice cream, hot fudge, and real whipped cream **7.99**

MOLTEN CHOCOLATE CAKE

Warm fudge middle, topped with vanilla ice cream, caramel, and real whipped cream **7.99**

KEY LIME PIE

Fresh key lime custard topped with real whipped cream **6.29**

WHITE CHOCOLATE BANANA CREAM PIE

Graham cracker and almond crust, whipped banana custard, fresh bananas, topped with real whipped cream **7.99**

NEW YORK STYLE CHEESECAKE

Topped with caramel, strawberries, or hot fudge, and real whipped cream **6.79**

CARROT CAKE

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 **8.29**

EXTRA THICK MILK SHAKE

Chocolate, banana, vanilla, caramel, strawberry, or Jamocha: espresso, milk, vanilla ice cream **6.99**

BARISTA BAR

ESPRESSO 2.99 • CAFE LATTE 4.99 • CAFE MOCHA 4.99

ICED CAFE LATTE 4.99 • ICED CAFE MOCHA 4.99 • ICED WHITE CHOCOLATE MOCHA 4.99