

APPETIZERS

ASK ABOUT OUR HAPPY HOUR

Monday - Friday 4:00-7:00

BATTER FRIED CHICKEN TENDERS 10.99

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

HOUSE MADE CHEESE TOAST 6.99

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

SPINACH & ARTICHOKE DIP 9.99

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

CLASIC SHRIMP LOUISIANNE 12.99

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

CRAB SHRIMP MUSHROOM DIP 12.99

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

STACKED NACHOS 11.99- 1/2 9.99

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

LOADED POTATO CHIPS 9.99- 1/2 7.99

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

MOZZARELLA STICKS 9.79

Lightly breaded and deep fried served with warm marinara sauce.

BATTER FRIED MUSHROOMS 9.99 1/2 7.99

Fresh batter fried mushrooms served with our dijon horseradish sauce.

SPINACH & CHICKEN FLAT BREAD 9.99

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

SOUP & SALAD

COLBY'S COBB SALAD 12.99

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

SOUTHWESTERN CHICKEN SALAD 12.99

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

NEW ORLEANS GUMBO B: 7.99 C: 5.99

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

LOADED POTATO SOUP B: 6.99 C: 4.99

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

CHICKEN FRUIT SALAD 12.99

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

TRADITIONAL CHEF SALAD 11.99

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

LITE LUNCH 12.99

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

SOUP & OUR HOUSE SALAD 9.99

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

THIRD STREET BURGER 12.99

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

KENTUCKY BURGER 12.99

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

TEXAS BURGER 12.99

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

HAWAIIAN BURGER 12.99

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

CLUB 11.99

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

PRIME RIB SANDWICH 17.99

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

FRENCH DIP 12.99

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

SALMON OR TILAPIA BLT 13.99

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

GRILLED CHICKEN 11.99

Wheat bun, lettuce, tomato, onion.

BLACK BEAN BURGER 12.29

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

ENTRÉES

OVEN ROASTED PRIME RIB 29.99

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

AGED CENTER CUT FILET MIGNON 29.99

8 oz bacon-wrapped and grilled to perfection!

HAWAIIAN RIB-EYE 29.99

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

RIB-EYE 29.99

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

BONE-IN PORK CHOP 28.49

Prime hand cut bone-in and charbroiled to perfection!

ALLEGRO PORK CHOPS 23.99

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

ROAST BEEF MANHATTAN 16.99

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

HAWAIIAN CHICKEN Teriyaki marinated 16.99

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

OUR HOUSE CHICKEN 16.99

BBQ sauce, smoked ham, and jack cheese.

FRIED CHICKEN TENDERS 16.99

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

SHRIMP JAMBALYA 21.99

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

JUMBO CRAB CAKES 24.99

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.

GRILLED FRESH SALMON OR TILAPIA 23.99

Grilled, blackened, lemon peppered, or mesquite.

CAJUN SHRIMP & SCALLOPS LINGUINE 19.99

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

LEMON PEPPER CHICKEN PENNE 17.99

ALFREDO

Lemon Pepper Grilled chicken tossed with alfredo sauce and Penne.

CHICKEN BROCCOLI PENNE ALFREDO 17.99

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

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.

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

CHARDONNAY

KENDALL JACKSON	9.25 B:33	SONOMA CUTRER	9.50 B:35
JOSH	8.00 B:23		

SAUVIGNON BLANC

BERINGER	7.00 B:22	OYSTER BAY	7.00 B:23
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PINOT GRIGIO

MEZZO CORONA	6.75 B:20
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OTHER WHITE WINES

MEZZA CORONA MOSCATO	7.00 B:22	BERINGER WHITE ZINFANDEL	7.00 B:22
CAPOSALDO MOSCATO	8.25 B:27	CLEAN SLATE RIESLING	8.00 B:24
CUPCAKE MOSCATO	6.75 B:20		

CABERNET

LINE 39	8.25 B:25	CUPCAKE CABERNET	6.75 B:20
KENDALL JACKSON	9.25 B:33		

MERLOT

KENDALL JACKSON	9.25 B:33	CUPCAKE MELOT	6.50 B:20
LINE 39	8.25 B:25		

PINOT NOIR

CUPCAKE NOIR	6.75 B:20	LINE 39	8.25 B:25
KENDALL JACKSON	9.25 B:33		

OTHER RED WINES

1000 STORIES RED ZINFANDEL	7.50 B:25	COPPOLA CLARET	9.25 B:33
ALMOS MALBEC	7.00 B:22	APOTHIC RED BLEND	7.25 B:23

OUR HOUSE POUR WINES CHARDONNAY, PINOT GRIGIO, WHITE ZINFANDEL, PINOT NOIR, CABERNET SAUVIGNON, OR MERLOT \$6.50

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

DESSERTS

CHOCOLATE BOURBON PECAN PIE 6.49

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

TOLL HOUSE PIE 6.49

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

MOLTEN CHOCOLATE CAKE 6.49

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

CHOCOLATE BROWNIE ALA MODE 6.49

Double Chocolate Mini Brownies, topped with Ice cream and chocolate sauce.

WHITE CHOC. BANANA CREAM PIE 6.49

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

NEW YORK STYLE CHEESECAKE 5.99

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

KEY LIME PIE 5.99

Fresh key lime custard topped with real whipped cream.

CARROT CAKE 7.49

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.

BARISTA BAR SMOOTHIES AND MILK SHAKES

DOUBLE ESPRESSO 2.99

CAFÉ MOCHA 4.99

ICED CAFÉ LATTE 4.99

WHITE CHOCOLATE MOCHA 4.99

EXTRA THICK MILK SHAKE 5.29

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

CAFÉ LATTE 4.99

ICED CAFÉ MOCHA 4.99

BROOKLYN BLAST 5.29

Strawberries, fresh banana, milk, and crushed ice.

JAMOCA CARAMEL SHAKE 5.99

Double espresso, caramel, milk, and vanilla ice cream.

LUNCH EXPRESS MENU

11:00-2:00 MONDAY-SATURDAY

Lunch sized portions with beverage and tax included.

13.79

ALLEGRO PORK CHOPS

Two pork-loin medallions charbroiled topped with our allegro glaze 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.

19.79

SLOW ROASTED PRIME RIB

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

NORTH ATLANTIC SALMON

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 topped with our allegro glaze, 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

