

BAR & GRILL



CHICKEN WINGS

— 6-\$8 | 12-\$15 **-**

Bone-in fried chicken wings tossed in either BBQ sauce, buffalo sauce, or served naked served with ranch dressing

DEEP FRIED SHORT RIB TACOS

-\$12-

Three fried flour tortillas stuffed with tender shredded short ribs and pico de gallo and topped with sour cream

FRIED PICKLES

----- \$7 --

Lightly battered pickle chips fried and served with ranch dressing

CHICKEN FAJITA NACHOS

------ \$12 -----

Corn tortilla chips smothered with queso blanco, topped with grilled chicken, green peppers, and mushrooms served with sour cream and salsa

FRIED ALMA CHEESE CURDS

Choice of pepper jack or yellow cheddar cheese curds lightly breaded and fried served with ranch dressing

BAKED SPINACH AND ARTICHOKE DIP

-\$10-

Spinach, artichoke hearts, mozzarella, fontina and cream cheese topped with breadcrumbs served warm with corn tortilla chips

TRUFFLE FRIES

-----\$8 ----

Rosemary fries tossed in white truffle oil, grated parmesan cheese and fresh parsley served with a tomato bacon aioli



ASK YOUR SERVER FOR DESSERT SPECIALS

SOUPS & SALADS

SOUPS

Ask your server about our daily homemade soups

———— Cup \$4 | Bowl \$6 ———

HOUSE SALAD

-56-

Mixed greens, tomatoes, cucumbers, red onions, shredded Alma cheddar cheese, croutons and choice of dressing

CHICKEN CAESAR SALAD

— S10 —

Romaine hearts, grilled chicken, shaved parmesan cheese and croutons tossed in creamy Caesar dressing

SPINACH AND QUINOA SALAD

-\$12-

Baby spinach, red quinoa, candied pecans, red onion, diced apples and peppadew peppers tossed in balsamic vinaigrette and topped with crumbled feta

DRESSINGS:

Ranch, Blue Cheese, Honey Mustard, Thousand Island, Italian, Chipotle Ranch, Blackened Ranch, Balsamic Vinaigrette and Creamy Caesar

0830

ADD OR SUBSTITUTE TO ANY SALAD:

Chicken \$4 | Salmon \$6

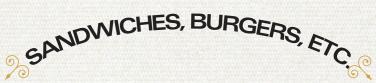
0830



- \$3.5 -

SEASONED FRIES
SWEET POTATO FRIES
ONION RINGS
HOUSE SALAD
COTTAGE CHEESE
FRESH FRUIT
STEAMED BROCCOLI
VEGETABLE MEDLEY
CUP OF SOUP
BROCCOLI SLAW

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. ©US Foods Menu 2020 (43945)



ORIGINAL BURGER

- \$10 -

Grilled half pound seasoned patty with lettuce, tomatoes, red onions, pickles and choice of cheese on a brioche bun with seasoned fries

Cheese: American, blue cheese crumbles, Alma cheddar, Alma Colby jack, Alma pepper jack, Havarti or gouda

Add your choice of toppings for \$2 each: Bacon, egg, sliced avocado, caramelized onions or sauteed mushrooms

PATTY MELT

- \$12 -

Grilled half pound seasoned patty with caramelized onions, sauteed mushrooms, Swiss cheese and mayo between sliced buttered brioche served with seasoned fries

PUB GRILLED CHEESE

- \$10 -

Havarti, fontina and Alma cheddar cheeses melted between sliced buttered brioche served with seasoned fries

CHIPOTLE RANCH CHICKEN WRAP

- \$12 -

Grilled or fried chicken, Alma cheddar cheese, bacon, lettuce, tomatoes and Chipotle ranch dressing in a spinach tortilla served with seasoned fries

CLUB SANDWICH

- \$12 -

Turkey, ham, bacon, Alma cheddar cheese, lettuce, mayo and tomatoes on toasted wheat bread served with seasoned fries

BLT SANDWICH

- \$11 -

Crispy thick cut bacon, lettuce, mayo and tomatoes on toasted wheat bread served with seasoned fries Add sliced avocado or fried egg for \$2 each

COLBERT'S FLATBREAD

- \$11 -

Flatbread topped with grilled chicken, bacon, tomatoes, red onions, sliced avocado and shredded Alma cheddar cheese

STEAK SANDWICH

- \$13 -

Grilled sliced steak, caramelized onions, peppadew peppers, smoked gouda cheese and Dijon aioli on butter toasted ciabatta served with seasoned fries

-0630

SUBSTITUTE THESE ITEMS FOR FRIES

- \$2 -

Sweet Potato Fries, Onion Rings, House Salad, Cottage Cheese, Fresh Fruit

-0830-



CHICKEN TENDERS

Fried or grilled buttermilk marinated chicken tenderloins lightly dusted in seasoned flour served with seasoned fries and your choice of dipping sauce: BBQ, ranch, chipotle ranch, blackened ranch or honey mustard

FISH AND CHIPS

-\$15-

Atlantic cod dipped in a Big Wave beer batter and fried, served with house chips and broccoli slaw

STEAK FRITES

----- \$24 --

12oz hand-cut, smoked kissed ribeye over shaved shoestring potato fries served with a vegetable medley

BEEF SHORT RIBS

— \$22 —

Slow cooked bone in short ribs over Yukon gold mashed potatoes topped with portabella demi-glace served with a vegetable medley

HONEY PARMESAN SALMON

- s20 -

Grilled honey parmesan crusted salmon over sweet corn risotto served with steamed broccoli

CHICKEN FRICASSEE

-----\$18 -----

Oven roasted airline chicken breast braised in vegetable cream sauce, over basmati rice served with steamed broccoli

CHICKEN ALFREDO

<u>---\$18 --</u>

Grilled or blackened chicken served over linguine tossed in creamy alfredo sauce, topped with shaved parmesan and parsley

SMOTHERED PORK CHOP

— \$18 —

Pan seared pork chop braised in creamy onion Dijon gravy topped with parsley over Yukon gold mashed potatoes served with a vegetable medley

HERB CRUSTED TROUT

- \$18 ----

Trout filet crusted in fresh herbs pan seared over basmati rice topped with tomato basil confit served with steamed broccoli

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