

• C O L B E R T ' S • A P P E T I Z E R S •

Grilled Quail Legs

Char-grilled quail legs served with fire roasted corn puerre and candied cranberries 12

Smoked Chicken & Chorizo Dip

House-made chorizo and smoked chicken dip topped with smoked gouda cheese. Served with tortilla chips 10

Nachos

Beef chili nachos with pico de gallo, jalapenos, black bean and corn salsa, sour cream and avocado 10

Fried Shrimp in Sweet Chili Sauce

Fried jumbo tiger shrimp pieces tossed in sweet chili sauce, served with ginger kale slaw 17

Jerk Chicken Empanadas

Jerk spiced braised chicken inside a shortcrust pastry, served with sweet pineapple habanero dipping sauce 14

Caprese Bruschetta

Fresh mozzarella stuffed with white balsamic marinated tomatoes and basil, served with grilled toast points 14

• C O L B E R T ' S • S A L A D S •

House-made Beef Chili or Soup of the Day

Cup 4 Bowl 8

On The Green

Spring mix with grape tomatoes, red onions,
cucumber, croutons and shredded cheese 5

Side Caesar

Chopped romaine with shredded asiago,
grape tomatoes and croutons tossed in a
house made balsamic caesar 5

Chopped Salad

Spring mix with grape tomatoes,
red onions, cucumber, bacon,
black olive, egg and shredded
cheese 9

Add Chicken 11

Add Salmon 14

Add Shrimp 18

Avocado & Cous Cous Salad

Avocado stuffed with sun dried
tomato tri color Israeli cous cous
and topped with feta cheese,
grilled chicken and balsamic
gastrique 12

Smoked Tomato & Spinach Salad

Fresh baby spinach with fresh
grape tomatoes, red onions,
artichoke hearts, queso fresco,
black olives and topped with
grilled chicken breast and smoked
cherry tomato vinaigrette 12

Shrimp Louis & Endive Salad

Grilled jumbo tiger shrimp with
cucumber, grape tomatoes, egg,
avocado, endive and grilled
asparagus with Louis dressing 19

House-Made Dressings

Ranch, Bleu Cheese, Honey Mustard,
1000 Island, Italian, Raspberry
Balsamic, Sun Dried Tomato
Vinaigrette, Smoked Cherry Tomato
Vinaigrette, Lemon Honey Vinaigrette,
Balsamic Caesar, and Louis

• C O L B E R T ' S S A N D W I C H E S •

Chicken Salad Sandwich

Cranberry apple chicken salad with lettuce and tomato on toasted wheatberry bread 10

Authentic Philly Cheesesteak

Thinly sliced KC strip with sautéed peppers and onions with white American cheese on an amoroso roll 12

Grilled Shrimp Tacos

Grilled jumbo tiger shrimp with black bean and corn salsa, queso fresco, fresh cilantro and pineapple habanero sauce 13

Broasted Chicken Tenders

Hand breaded pressure fried fresh chicken breast tenders 11

Classic Cheese Burger

8oz beef patty with swiss or cheddar cheese on a brioche bun 10

Fried Green Tomato BLT

Buttermilk marinated green tomatoes battered and fried with applewood smoked bacon and iceberg lettuce. Served with remoulade sauce on toasted wheat bread 10

Greek Chicken Wrap

Marinated grilled chicken breast sliced with grape tomatoes, red onions, sliced cucumbers, kalamata olives, roasted red peppers, artichoke hearts, feta cheese and spinach tossed in lemon herb vinaigrette 11

Chicken & Prosciutto on Baguette

Marinated grilled chicken with prosciutto di parma lardons, fresh mozzarella, sliced tomatoes and basil pesto on a French baguette 13

Sides

All sandwiches come with seasoned fries
For \$1 more you may sub sweet potato fries, onion rings, cottage cheese, fresh fruit, or a side salad

• C O L B E R T ' S • • E N T R E E S •

Broasted Chicken

Pressure fried chicken pieces with country style green beans and mashed potatoes

2 piece 14

4 piece 17

10oz Beef Sirloin

10oz Creekstone Farms sirloin with truffle rosemary roasted fingerling potatoes and bacon sautéed brussel sprouts 19

12oz Kobe Beef Ribeye

12oz Kobe beef ribeye served with a loaded baked potato and bacon sautéed brussel sprouts 40

Shrimp & Grits

Jumbo tiger shrimp sautéed in andouille sausage tomato sauce over white cheddar stone ground grits with jalapeno coulis 30

Beef Tip Risotto

Pan seared petite tenderloin with mushrooms and onions over gorgonzola risotto 22

Seared Scallop Risotto

Fresh jumbo lump sea scallops seared with brandy over pancetta morbier cheese risotto, fresh avocado and cranberry champagne gastrique 30

Mushroom Sherry Chicken Pot Pie

Slow braised chicken in savory mushroom sherry sauce under shortbread crust, served with a house salad 17

Seared Duroc Pork Tenderloin

Pan seared prime duroc pork tenderloin topped with grilled apple and leek compote over wild rice pilaf and sautéed broccoli with shallots 20

Orange Ginger Glazed Salmon

Orange and fresh ginger glazed fresh sockeye salmon fillet grilled over pine nut sautéed kale and wild rice pilaf with sweet black garlic soy reduction 26

Walleye Amandine

Fresh walleye fillet crusted in almonds with lemon honey beurre blanc over wild rice pilaf and sautéed broccoli and shallots 23

Pesto Artichoke Campanelli

Campanelli pasta tossed in pesto with artichoke hearts, grape tomatoes, kalamata olives, roasted red peppers, red onions and crimini mushrooms then topped with toasted pine nuts, feta cheese and balsamic gastrique 16
Add Chicken 20