

# COLBERT'S

BAR & GRILL

## SHAREABLES

### 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

\$9

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

## DESSERTS

ASK YOUR SERVER FOR DESSERT SPECIALS

## SOUPS & SALADS

### SOUPS

Ask your server about our daily homemade soups

Cup \$4 | Bowl \$6

### HOUSE SALAD

\$6

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

### CHICKEN CAESAR SALAD

\$10

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

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### ADD OR SUBSTITUTE TO ANY SALAD:

Chicken \$4 | Salmon \$6

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## SIDES

\$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.

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## SANDWICHES, BURGERS, ETC.

### 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



### SUBSTITUTE THESE ITEMS FOR FRIES

\$2

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



## ENTREES

### CHICKEN TENDERS

\$12

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

\$20

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

\$18

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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