

COLBERTS BAR AND GRILL

NEW YEARS EVE

CALL 785-776-6475 EXT. 2 FOR RESERVATIONS

SHAREABLES

Bacon Wrapped Dates – 8 bacon wrapped dates - \$14

Oysters on the Half Shell – 6 Oysters on the half with a lemon wedge and cocktail sauce - \$16

Spinach and Artichoke Dip – Served with naan bread - \$12

Steak Crostini – 6 crostini with thin sliced steak, goat cheese crumbles, tomato, and basil with a balsamic drizzle - \$15

CHOICE OF SOUP OR SALAD

Creamy Tomato Basil

Winter Chicken Noodle

\$5 cup, \$7 bowl

House side salad \$3.50

Creamy Caesar side salad - \$3.50

ENTREE SELECTIONS

USDA Prime Rib – 12oz prime rib with creamy horseradish and au jus, served with mashed potatoes and sautéed vegetables - \$42

Airline Chicken – Airline chicken breast with a pink peppercorn champagne cream sauce, served with sweet corn risotto and sautéed vegetables - \$18

Surf and Turf – 8oz bacon wrapped filet and 5oz lobster tail with drawn butter. Served with mashed potatoes and grilled asparagus - \$46

Sesame Tuna – 8oz sesame tuna filet, with soy ginger glaze. Served over basmati rice with grilled asparagus - \$20

Pasta Primavera – Penne pasta tossed in creamy primavera sauce, with seasonal vegetables and 8 grilled jumbo shrimp - \$20

Add 6 grilled jumbo shrimp to any entrée - \$6

Add 5oz Lobster tail to any entrée - \$18

DESSERT CHOICES

Bourbon Flourless Chocolate Torte (GF) – Honey comb candy, chocolate ganache, chocolate soil and toasted vanilla bean marshmallow - \$12

Pear and Candied Pecan Tarte Tatin – Candied pecans with brown butter caramel served with vanilla ice cream - \$13

Winter Citrus Cake – Lemon cake with white chocolate mousse, lemon glaze, candied citrus coulis, and white chocolate soil - \$12

