

**COLBERT'S**  
**• APPETIZERS •**

**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

**COLBERT'S**  
**• SALADS •**

**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

**COLBERT'S**  
**• ENTREES •**

**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