

APPETIZERS

Gambas Al Ajillo ~

Five Large Shrimp Sautéed And Served In A Spicy Garlic, Red Pepper And Sherry Sauce 10

Escargot ~

Tender Snails Sautéed With Mushrooms And A Brandy Cream Sauce Served In A Puff Pastry Shell 10

Tenderloin Bruschetta ~

Sliced Beef Tenderloin With A Smoked Tomato And Bacon Relish And A Horseradish Cream Sauce On Toast Points 9

New Zealand Lamb Lollipops ~

Marinated & Grilled, Served With A Basil Pesto, Preserved Lemon & Rosemary Aioli & Berbere Tomato Sauce 13

Burrata ~

Fresh House Made Mozzarella Stuffed With Goat Cheese Mousse, Accented With Apricot Confiture, Raspberry Gastrique, And Spiced Walnuts; Served With Focaccia Crostini 10

SALADS

Warmed Goat Cheese Salad ~

Macadamia Encrusted Goat Cheese, Artichokes, Mesclun Greens & Tomatoes In A Browned Butter Vanilla Bean Vinaigrette 10

Grilled Peach & Arugula Salad~

Char Grilled Marinated Peaches, With Arugula, Grilled Onions, Dried Cherries, Gorgonzola Cheese & Spiced Walnuts Tossed In A White Balsamic, Basil Vinaigrette, Topped With A Prosciutto Crisp 10

House Salad ~

Artisanal Greens, English Cucumber, Carrots, Tomato And Pickled Onions; Tossed With A House Vinaigrette. Served With A Focaccia Crostini. 8

Caesar Salad ~

Crisp Romaine Lettuce Tossed In A Caesar Dressing (Contains Raw Egg), House Made Croutons & Shaved Parmigiano Reggiano 8
(Add Boquerones For \$1)

Hand Cut USDA Choice Steaks

8 Oz. Beef Tenderloin ~	34
Try Any One Of The Following Preparations	
Collage Signature Steak Sauce ~	
Char Grilled Steak With Our Special Steak Sauce Which Adds A Little Spice Without Taking Away From Flavor Of The Beef; Served With Sautéed Mushrooms	
Vidalia Onion and Gorgonzola Sauce ~	
Char Grilled Steak Is Topped With A Sweet Onion, Blue Cheese And Prosciutto Ham Sauce	
Truffle Butter ~	
Char Grilled Steak Is Topped With A Black Summer Truffle Compound Butter	
Cabernet Demi-Glace ~	
Char Grilled Steak Is Topped With Our Sixteen Hour Braised Veal Sauce Reduction	
Filetto Magnifico ~	
Char Grilled 8 Oz. Beef Tenderloin Topped With Truffle Foie Gras Pâté, Half Of A Maine Lobster Tail and Finished With Cabernet Demi-Glace & Sautéed Mushrooms	
	45

ENTREES

Prosciutto Wrapped Pork Tenderloin ~	
Pan Seared Pork Tenderloin Wrapped In Prosciutto Over Handmade Sweet Potato Pierogis, Finished In A Sage Cream Sauce Topped With Asiago Cheese	
	29
Veal Orleans ~	
Scaloppini of Veal Tenderloin Dipped In Egg And Sautéed With Sherry And Demi-Glace; Finished In A Beurre Blanc With Two Shrimp And An Artichoke Heart	
	32
Roasted Chicken Breast ~	
Harvest Land Free Range Bone-In Chicken Breast Served With House Made Gnocchi And Seasonal Vegetables, Finished In A Light Pesto Cream Sauce	
	28
Lamb Chops With Sherry Green Peppercorn Sauce ~	
Rack Of New Zealand Lamb Grilled And Finished With A Sherry Green Peppercorn Sauce; Served With A Potato, Carrot And Blue Cheese Gratin	
	34
Add A 5 Oz. Maine Lobster Tail To Your Entrée	18
Add A 2 Oz. Slice Of Truffle Foie Gras Pâté To Your Steak	10

SEAFOOD

Fresh Black Grouper ~

Lightly Coated In A Parmesan, Pecan & Brown Sugar Crust Then Baked & Finished With A Beurre Blanc 33

Homemade Lobster Ravioli ~

Lobster Stuffed Ravioli With Sautéed Shrimp In A Pesto Cream Sauce & Topped With A 5 Oz. Maine Lobster Tail 34

Shrimp And Scallops All' Imperiale ~

Four Large Shrimp And Two Large Scallops Sautéed With Artichokes, Sun-Dried Tomatoes And Peach Brandy, Then Finished With Cream And Tossed With Linguine 29

Diver Caught Sea Scallops ~

Valencia Almond Crusted Pan Seared Diver Scallops Dressed With A Delicate Salted Caramel Over Butter Popcorn Purée With Shaved Seasonal Vegetables Topped With A Pancetta Crisp 34

Mixed Grill ~

Grilled Maine Lobster Tail, Two Shrimp, One Diver Caught Sea Scallop, Grilled Catch Of The Day. Finished With A Lemon Caper Beurre Blanc 30/38

We use locally grown ingredients as much as possible
Due to the complexity of our menu dishes, all ingredients are not mentioned in the description.
Please advise our staff of any allergies

Consuming Raw Or Undercooked Foods May Increase Your Risk Of Food-Borne Illness.
For Your Convenience Parties Of Five Or More 20% Gratuity Will Be Added
Split Charges Apply To Split Items