

Specials Created By  
Executive Chef Matthew Brown

SOUP

- Creamy Mushroom Bisque~**  
Topped With Sautéed Crimini Mushrooms & Asiago Cheese 6
- Soup Du Jour~**  
Please See Your Server For Details Market Price

APPETIZER

- Barbeque Shrimp ~** Spiced Shrimp Sautéed With House Cured Hickory Smoked Bacon  
With Garlic & Red Onion, Served Over Stone-Ground Cornbread Pudding 11
- Lobster Gnocchi ~** Butter Poached Maine Lobster Over Handmade Gnocchi, Champagne  
Tarragon Cream & White Truffle Oil 16

ENTRÉE

- Catch Of The Day ~** Please See Your Server For Details Market Price
- Grilled Beef Medallions ~**  
Grilled Beef Tenderloin Medallions With Handmade Gnocchi, Spinach & Carrots Over Wild  
Mushroom Purée, Finished With Madeira Demi-Glace Crimini Mushrooms 33

We use locally grown ingredients as much as possible.  
Special thanks to Rype & Readi Farm Market in Elkton, FL



## APPETIZERS

### **Filet Mignon Tartare For Two ~**

Filet Mignon Finely Minced With Shallots & Capers, Topped With Red Onion, Boquerones & An Egg Yolk Lightly Poached In Duck Fat Accompanied By Whole Grain Mustard & Scallion, Roasted Garlic Crème Fraîche With Homemade Truffled Chips 14

### **Braised Short Rib Stuffed Agnolotti ~**

Ten Hour Braised Short Ribs Inside A Homemade Agnolotti Pasta Topped With Crispy Fried Red Onions Finished With A Vidalia Onion, Gorgonzola, Prosciutto Sauce & Demi-Glace 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 10

### **Chicken Liver Mouseline ~**

Topped With A Roasted Apple Marmalade, Accompanied By A Pommery Mustered Seed Spread And House Made Buttered Pickles, Served With Toasted French Baguettes 12

### **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, Meslun Greens & Tomatoes In A Browned Butter Vanilla Bean Vinaigrette 10

### **Apple Gorgonzola and Beet Salad ~**

Granny Smith Apples, Gorgonzola, Spiced Walnuts & Dried Cherries Accompanied With Pickled & Roasted Beets Over An Arugula Salad Tossed In A White Balsamic Basil Vinaigrette Served In A Crostini Shell 11

### **House Salad ~**

Artisanal Greens, English Cucumber, Carrots, Tomato And Pickled Onions; Tossed With A House Vinaigrette. Served With A Focaccia Crostini 9

### **Caesar Salad ~**

Crisp Romaine Lettuce Tossed In A Caesar Dressing (Contains Raw Egg), House Made Croutons & Shaved Parmigiano Reggiano (Add Boquerones Or Anchovies For \$1) 9

## ENTRÉES

**8 Oz. Beef Tenderloin** ~ Hand Cut USDA Choice Steak, Choice of One Of The Following Preparations: 35

**Collage Signature Steak Sauce** ~

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** ~ A Sweet Onion, Blue Cheese And Prosciutto Ham Sauce

**Truffle Butter** ~ Black Summer Truffle Compound Butter

**Roasted Garlic and Artichoke** ~ Herb Marinated Artichokes, Roasted Garlic, Encrusted In An Asiago Cheese Bread Crumb

**Filetto Magnifico** ~

Char Grilled 8 Oz. Beef Tenderloin Topped With Seared Foie Gras, Half Of A Maine Lobster Tail and Finished With Cabernet Demi-Glace & Sautéed Mushrooms 50

**New Zealand Lamb Duo** ~

Char Grilled New Zealand Lamb Lollipops Marinated In Herbs & Homemade Moroccan Spiced Lamb Sausage With Fresh Cavatelli Pasta Sautéed With Crimini Mushrooms, Local Greens & Red Onion Over Gorgonzola & Prosciutto Fondue & Cabernet Reduction 34

**Pork Tenderloin** ~

Citrus Chile Marinated Grilled Pork Tenderloin Medallions Served with Pomme Dauphin, Miso Butter Emulsion and Asian Vegetable Slaw 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 29

**Veal Orleans** ~

Scaloppini of Veal Tenderloin Dipped In Egg And Sautéed With Two Shrimp Finished In A Sherry Beurre Fondue Topped With An Artichoke Heart 34

Add A 5 Oz. Maine Lobster Tail To Your Entrée 18

Add A 2 Oz. Of Seared Truffle Foie Gras To Your Steak 10

Add Cabernet Demi-Glace To Your Steak 2

## SEAFOOD

### **Fresh Black Grouper ~**

Baked & Lightly Coated In A Parmesan, Pecan & Brown Sugar Crust, Finished With A Beurre Blanc 35

### **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 Seasonal Vegetables Topped With A Pancetta Crisp 34

### **Seafood Mixed Grill ~**

Coriander Dusted Grilled Fresh Catch, Diver Caught Sea Scallops & Jumbo Shrimp With A Miso Butter Emulsion & Lemon, Scallion Salsa Verde Over Jasmine Rice & Vegetables Du Jour 34

*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*

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*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*