

Specials Created By  
Executive Chef Matthew Brown

SOUP

- Carrot Datil Bisque~  
Local Datil Pepper with Smoked Bacon 6
- Soup Du Jour~  
Please See Your Server For Details Market Price

APPETIZER

- Duck Three Ways ~ Duck Confit, Foie Gras Pate, & Duck Prosciutto Served With Duxelle  
Quenelle, Apricot Confiture, Cherry Puree, Pate Bread 18  
*\*Chef Matthew Suggests Trying A Glass of the 2014 Chateau Raumieu Sauternes (\$12) With This Appetizer\**

ENTRÉE

- Catch of The Day ~ Please See Your Server for Details Market Price
- Duo Di Manzo ~  
Grilled Beef Tenderloin Medallions Served With House Made Agnolotti Pasta Stuffed With  
Braised Short Ribs Over A Prosciutto-Gorgonzola Cream With Crispy Onions 36

We use locally grown ingredients as much as possible.  
Special thanks to Kyle's Seafood in Saint Augustine, FL  
Rype & Readi Farm Market, and  
Congaree and Penn Farm & Mills



## APPETIZERS

### **Beef Tenderloin Tartare for Two ~**

Raw Beef Tenderloin Finely Minced with Shallots & Capers, Topped with Red Onion, Boquerones & A Raw Egg Yolk Lightly Poached in Duck Fat Accompanied by Whole Grain Mustard & Scallion, Roasted Garlic Crème Fraiche With Homemade Truffle Chips 14

### **Escargot ~**

Tender Snails Sautéed with Mushrooms and A Brandy Cream Sauce Served Over A Puff Pastry Shell 10

### **Tenderloin Bruschetta ~**

Sliced Beef Tenderloin with A Smoked Tomato and Bacon Relish, A Horseradish Cream Sauce on Toast Points 10

### **Gambas Al Ajillo ~**

Five Large Shrimp Sautéed and Served in A Spicy Garlic, Red Pepper and Sherry Sauce 11

### **Burrata ~**

Fresh House Made Mozzarella Stuffed With Goat Cheese Mousse, Accented With Apricot Confiture, Raspberry Gastrique, And Spiced Walnuts; Served With Focaccia Crostini 12

## SALADS

### **Warmed Goat Cheese Salad ~**

Macadamia Encrusted Goat Cheese, Artichokes, Mesclun Greens and Tomatoes In A Browned Butter Vanilla Bean Vinaigrette 11

### **Roasted Apple & Beet Salad ~**

Cider Roasted Apples, Thyme Roasted Beets, Tossed in a White Balsamic Basil Vinaigrette, with Pickled Onions, Gorgonzola, Spiced Candied Walnuts, finished with Local Greens 12

### **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, Anchovies Filet Available Upon Request (Add Boquerones For \$1) 9

## ENTRÉES

**8 Oz. Beef Tenderloin** ~ Hand Cut USDA Choice Steak, Choice of One of The Following Preparations: 36

**Collage Signature Steak Sauce** ~

Our Special Roasted Tomato Based 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 Sauce

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

**Salsa Verde** ~ Citrus Scallion and Garlic Emulsion

**Add Cabernet Demi-Glace To Your Tenderloin** 2

**Filetto Magnifico** ~

Char Grilled 8 Oz. Beef Tenderloin Topped with Truffle Foie Gras Pate, A Maine Lobster Tail, Finished with Cabernet Demi-Glace and Sautéed Mushrooms

56

**New Zealand Lamb Rack** ~

Char Grilled New Zealand Lamb Marinated In Herbs with Double Cream Mashed Potatoes, Vegetable Du Jour finished with a Sherry Peppercorn Emulsion

Half Rack & Full Rack \*please note the full rack can not be split 32/45

**12oz Bone-In Pork Chop** ~

Duroc All-Natural Brined, Grilled Pork Chop, Topped with Bacon, Onion, Pistachio Crust, Over Sweet Potato Puree, Caramelized Brussel Sprouts, Finished with a Cabernet Demi Glaze 34

**Roasted Cornish Hen** ~

Whole Roasted Cornish Hen, with Shallot and Thyme Brown Butter, Seasonal Vegetables, Accompanied by Goat Cheese Infused Pomme Puree

32

**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 Foie Gras Pate** 12

**Add A 5 Oz. Maine Lobster Tail To Your Entrée** 19

## SEAFOOD

### **Fresh Corvina ~**

Parmesan and Brown Sugar Pecan Crusted Fresh Corvina, Served Over Jasmine Rice with Vegetables Du Jour Finished with Buerre Blanc 34

### **Homemade Lobster Ravioli ~**

Lobster Stuffed Ravioli with Sautéed Shrimp in a Pesto Cream Sauce, Topped with a 5 Oz. Maine Lobster Tail 35

### **Shrimp And Scallops All' Imperiale ~**

Four Large Shrimp and Two Diver Scallops Sautéed with Artichokes, Sun-Dried Tomatoes and Peach Brandy, Finished with Cream and Tossed with Linguine 29

### **Diver Caught Sea Scallops ~**

Valencia Almond Crusted Pan Seared Diver Scallops Dressed in a Delicately Salted Caramel Over Butter Popcorn Purée with Seasonal Vegetables Topped with a Pancetta Crisp 34

### **Quartet Del Mar ~**

Chef's Selection Fresh Fish, Diver Caught Sea Scallops, Jumbo Shrimp, Sautéed Mussels, Spanish Chorizo, Salsa Verde, with Grilled Artisan Bread Finished in a Light Tomato Fumet

38

Fresh Seafood we source from Kyle's Seafood here in Saint Augustine. Additionally, 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.

Please advise our staff if any person in your party requires Vegetarian/Vegan options so we can prepare a dish accordingly.

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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