

Specials Created By  
Executive Chef Matthew Brown

SOUP

<b>Carrot Datil Bisque~</b> Local Datil Pepper With Smoked Bacon	6
<b>Soup Du Jour~</b> Please See Your Server For Details	Market Price

APPETIZER

<b>Maine Lobster Pate ~</b> Sherry Infused Mascarpone Lobster Pate Topped With Chilled Poached Lobster With Liquified Heirloom Tomatoes, Champagne Pickled Mustard Seed Caviar, Roasted Tomato Tartare, Truffle	22
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ENTRÉE

<b>Catch of The Day ~</b> Please See Your Server for Details	Market Price
<b>Filetto Magnifico ~</b> 8oz Char Grilled Beef Tenderloin, Cooked To Temperature, Topped With A Butter Poached Maine Lobster Tail & A Foie Gras Pate, Served With Truffle & Parmesan Pomme Dauphinoise & Seasonal Vegetables, Finished With A Cabernet Demi-Glace & Sautéed Mushrooms	72

We use locally grown ingredients as much as possible.  
Special thanks to Kyle's Seafood in Saint Augustine, FL, Ben Wells Farms, Rain Water Mushroom Farms, 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 & A Scallion, Roasted Garlic Crème Fraiche With House Made Truffle Chips 16

### **Tenderloin Bruschetta ~**

Sliced Beef Tenderloin With A Smoked Tomato And Bacon Relish, Chipotle - Horseradish Crema On Grilled Toast Points 12

### **Escargot ~**

Tender Snails Sautéed With Mushrooms And A Brandy Cream Sauce Served Over A Puff Pastry Shell 12

### **Gambas Al Ajillo ~**

Five Large Shrimp Sautéed and Served In A Spicy Garlic, Red Pepper and Sherry Sauce Served with Tuscan Bread 11

### **Burrata ~**

Fresh House Made Mozzarella Stuffed With Goat Cheese Mousse, Accented With Apricot Confiture, Raspberry Gastrique, And Spiced Walnuts; Served With Focaccia Crostini 14

## SALADS

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

Macadamia Encrusted Goat Cheese, Artichokes, Artisanal 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 Our House Made Caesar Dressing (Contains Raw Egg), 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: 39

**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

**Duo Di Manzo** ~

Grilled Beef Tenderloin Medallions Served With House Made Fiacchetti Pasta Stuffed With Braised Short Ribs Over A Prosciutto-Gorgonzola Cream With Crispy Onions 38

**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 cannot be split 34/48

**Heritage Breed Pork Duo** ~

Smoked Berkshire Pan Seared Pork Tenderloin With Roasted Crispy Skin Pork Belly, Over Blue Sky Farms Purple Sweet Potato Puree, Fried Brussel Sprouts, Sweet & Spicy Sesame Ginger Roasted Red Pepper Coulis And Finished With Smoked Tomatoes And Pork Jus 42

**Maple Leaf Farms Duck Breast** ~

10oz Pan Seared Duck Breast Accompanied With Bacon Braised Crimson Lentils, Seasonal Vegetables, Finished With Demi Glace And Port Wine Pickled Mustard Seed Caviar 36

**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 35

**Add A 5 Oz. Maine Lobster Tail To Your Entrée** 22

## SEAFOOD

### **Fresh Black Grouper ~**

Parmesan and Brown Sugar Pecan Crusted Fresh Black Grouper, Served Over Jasmine Rice with Vegetables Du Jour Finished with Buerre Blanc 38

### **Homemade Lobster Ravioli ~**

Lobster Stuffed Ravioli with Sautéed Shrimp in a Pesto Cream Sauce, Topped with a 5 Oz. Maine Lobster Tail 38

### **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 30

### **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 35

### **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