APPETIZERS

Beef Tenderloin Tartare for Two ~ Raw Beef Tenderloin Finely Minced with Shallots & Capers, 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

Escargot ~ Tender Snails Sautééd With Mushrooms And A Brandy Cream Sauce Served In A Puff Pastry Shell 12

Gambas Al Ajillo ~ Five Large Shrimp Sautééd and Served In A Spicy Garlic, Red Pepper and Sherry Sauce Served with Tuscan Bread 11

Tenderloin Bruschetta ~ Sliced Beef Tenderloin With A Smoked Tomato And Bacon Relish, A Horseradish Cream Sauce On Toast Points 12

**HAND CUT USDA CHOICE STEAKS**

Filetto Magnifico ~ 8 Oz Hand Cut USDA Choice Steak, Choice of One Of The Following Preparations:

- 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
- Salsa Verde ~ Citrus Scallion And Garlic Emulsion

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

Add Cabernet Demi-Glace To Your Steak 2

Due to the complexity of our menu dishes, all ingredients are not mentioned in the description. Please advise our staff of any allergies.

We use locally grown ingredients as much as possible.
ENTRÉES

Duo Di Manzo ~ Grilled Beef Tenderloin Medallions Served With House Made Fiocchetti 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 Tenderloin ~ Maple Soy Marinated Grilled 7oz Berkshire Pork Tenderloin With Charred Citrus Chile Cabbage wedges over coconut ginger infused Marcona Almond butter and Fried Red Onion Frizzets 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 35

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

SAMPLE MENU

SEAFOOD

Catch of the Day ~ Pan Seared, Served Over Pan Roasted Potatoes and Hericot Verts With a Tomato Fennel Butter Emulsion Finished With a Citrus Caper Shallot Tapenade (Varies Daily) M/P

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

Open Fire New World Paella ~ Sautéed Little Neck Clams, Escargot, Butter Poached Maine Lobster, and Char Grilled Spanish Octopus Served Over A Crispy Calrose Rice Cake Finished With A Chorizo Sausage Sherry Broth. 42

SEAFOOD

Coffee, Cake & Doughnuts ~

Espresso Soaked Belgium Chocolate Cake Topped With Cappuccino Mousse, Salted Dulce de Leche & Irish Cream Ice Cream With Fresh, Hot Doughnuts 10

The Bougainvillea ~

Our Signature Dessert Of Strawberries Sautéed In Butter, Black Pepper & Cabernet Vanilla Sauce Poured Over Vanilla Bean Ice Cream In A Crispy Phyllo Cup 9

Homemade Butter Rum Cake ~

Vanilla Cake Baked With Butter & Rum, Finished With A Sweet Rum Glaze 7

Crème Brûlée ~ Classic Vanilla Bean Custard Finished With Caramelized Sugar 8

Toasted Coconut Ice Cream ~

Two Scoops of Rich Homemade Coconut Ice Cream 7

HOME MADE DESSERTS

For Your Convenience Parties Of Five Or More 20% Gratuity Will Be Added

Split Charges Apply To Split Items Consuming Raw Or Undercooked Foods May Increase Your Risk Of Food-Borne Illness.

COLLAGE RESTAURANT
60 Hypolita Street
904-829-0055
Open Daily at 5:00
Make reservations at www.collagestaug.com or call after 4:00 PM