

# COLLINS BROTHERS PUBLIC HOUSE

## ARIZONA CHEF'S WEEK \$55 THREE-COURSE MENU

ENJOY A COMPLIMENTARY  
SPARKLING COCKTAIL

### **COURSE ONE** choice of:

#### **SAINT URBAN SALT BLOCK TUNA\***

citrus ponzu . almond-chili paste . wasabi greens

#### **WILD MUSHROOM ARANGINI**

reggiano cream risotto . seasoned panko  
san marzano sauce . basil

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### **COURSE TWO** choice of:

#### **PAN SEARED ALASKAN HALIBUT**

coconut broth orzo . blistered tomatoes . shaved reggiano

#### **VEAL GHOP PARMESAN**

bone-in cut . homemade durum wheat pappardelle  
broiled gruyere

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### **COURSE THREE** choice of:

#### **ICE CREAM SANDWICH**

homemade ice cream . shamrock farms heavy cream  
ask your server for tonight's offering

#### **CHOCOLATE MOUSSE PIE**

secretly gluten free . oreo crust . fresh whipped cream

*\*This item may be served raw or undercooked. Consuming  
raw or undercooked meat, egg or seafood may increase  
your risk of foodborne illness.*

Our Concepts:

THE MACINTOSH

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*The Collins*

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WALLY'S

*Big City... Little Pub*

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GRASSROOTS

KITCHEN & TAP

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COLLINS BROTHERS  
PUBLIC HOUSE

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SWEET  
PROVISIONS

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THE NEIGHBORLY

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ARCADIA

CATERING CO.

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Common Ground Culinary