

The Collins



SMALL BATCH
KITCHEN

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

enjoy a complimentary sparkling cocktail

Course One *choice of*

BLUE CRAB COCKTAIL

jumbo lump . avocado . mango . scallion . cilantro
lemon-chardonnay aioli . old bay buttered saltines

SHORT RIB CROQUETTES

fluffed boursin potatoes
slow-braised harris ranch short rib
san marzano cream sauce

Course Two *choice of*

GRILLED NEW ZEALAND LAMB CHOP*

magic rub . peppercorn sauce . braised red cabbage
whipped goat cheese . cipollini onion

ZYDECO SNAPPER

blackened redfish . cajun cream . wilted greens
blistered tomatoes

Course Three *choice of*

BANANAS FOSTER DONUT

walnuts . butter-rum glaze . homemade ice cream

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

The Collins

WALLY'S

Big City... Little Pub

GRASSROOTS

KITCHEN & TAP

COLLINS BROTHERS
PUBLIC HOUSE

SWEET
PROVISIONS

THE NEIGHBORLY

ARCADIA

CATERING CO.

s a i n t u r b a n



Brought to you by:
Common Ground Culinary