

THE NEIGHBORLY

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

enjoy a complimentary sparkling cocktail

COURSE ONE *choice of:*

DECONSTRUCTED DEVEILED EGGS
whipped creole aioli . smoked bacon
chicken chicharrón . capers . green onion
seasoned crackers

BROILED OYSTERS ROCKEFELLER
creamed spinach . crisp pork belly
crystal's hot sauce

COURSE TWO *choice of:*

BUTTER POACHED PRAWNS
parmigiano-reggiano risotto . maine lobster bisque
chives . red pepper flakes

COLLINS BROS. PRIME RIB*
cowboy seasoning . goat cheese whipped potatoes
creamy horseradish . veal bone au jus

COURSE THREE *choice of:*

STICKY TOFFEE & DATE PUDDING
crème anglaise . maldon sea salt

BUTTER CAKE
served warm . sweet p's vanilla . strawberry purée
whipped sweet cream . mint

**This item may be served raw or undercooked. Consuming
raw or undercooked meat, egg or seafood may increase
your risk of food borne 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