

The Collins



SMALL BATCH
KITCHEN

ARIZONA CHEF'S WEEK

\$55 THREE-COURSE MENU

enjoy any glass of wine +10 (limit 2)

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*

ZYDECO SNAPPER

blackened redfish . cajun cream . wilted greens
blistered tomatoes

GRILLED NEW ZEALAND LAMB CHOP*

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

COLLINS BROTHERS PRIME RIB*

12oz . magic rub . loaded baked potato
creamy horseradish . au jus . limited availability

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.*