

The Collins

Starters

NOBLE BREAD SERVICE
whipped butter . sea salt . evoo 7

FRENCH ONION SOUP
rich beef broth . bubbling gruyere 11

TODAY'S FEATURED SOUP
cup or bowl . made with love . rotated dailyAQ

DIP DUO
backyard guac . pimento cheese . mama lola's chips 14

PECAN WOOD-FIRED ARTICHOKE
ocean mist farms . parmigiano-reggiano . citrus aioli 15

SHORT RIB MAC 'N' CHEESE
pipette . creamy reggiano . bread crumbs 16

CHARRED BRUSSELS SPROUTS
candied bacon . 'low & slow' garlic . balsamic redux 14

From the Fields

THE CAESAR SALAD
crisp romaine . noble garlic-buttered croutons . parmigiano-reggiano 14

additions:

crispy chicken tenders 6	charred gulf shrimp 12	grilled icelandic salmon* 16	seared ahi tuna* 16
pulled rotisserie chicken 6	marinated filet* 14	blue lump crab cake 16	fried oysters 16

CLUB HOUSE SALAD
bebe farms greens . smoked bacon . bleu crumbles . croutons . vine tomatoes . red onion . buttermilk-garlic dressing 16

TWISTED NOODLE SALAD*
pancit noodles . kale . avocado . cucumber . arugula . scallions . herbs . toasted coconut . cashews . carrots . tomatoes . chili-lime vinaigrette
choice of: marinated filet, charred gulf shrimp or pulled rotisserie chicken 22

CRAB CAKE & GREENS*
jumbo lump . herb salad . vine tomatoes . avocado . pickled red onion . green goddess dressing 24

Sandwiches & Burgers choice of shoestring potatoes or collins cashew slaw

CHICKEN & BRIE* dressed arugula . truffle aioli . spicy tomato jam . noble seeded baguette 18

CRISPY FISH collins slaw . pickled red onion . local pickles . citrus aioli . noble brioche 19

THE BISTRO BURGER* havarti . vine tomatoes . red onion . dressed arugula . dijon . mayo . noble brioche 18

KING'S BURGER* abbey farm's bleu . applewood bacon . collins slaw . red onion . pommery mustard . noble brioche 20

CLASSIC FRENCH DIP* horseradish aioli . overnight au jus . noble seeded baguette 24

Wood Fired Pizzas ten year old sourdough starter . 00 caputo flour . gluten free crust available +2

MARGHERITA san marzano tomato . common ground burrata . torn basil . maldon sea salt . cracked pepper . evoo 16

ANGRY BIRD parmigiano-reggiano white sauce . rotisserie chicken . fresno peppers . hot sauce . fine herb goat cheese . torn basil 17

PEPPERONI & OLIVE san marzano tomato . asadero . whole milk mozz . kalamata olives . torn basil 18

ITALIAN SUMMER charred cauliflower . 'low & slow' garlic . blistered tomatoes . kalamata olives . torn basil 17

SAUSAGE & MUSHROOM parmigiano-reggiano white sauce . gruyere . roasted brussels leaves 18

CHRISTOPHER'S BBQ CHICKEN pulled rotisserie . red onion . asadero . whole milk mozz . cilantro 17

ATTA BOY italian sausage . applewood bacon . pepperoni . asadero . whole milk mozz . caramelized onion . torn basil 19

Entrees & House Specialties

BILTMORE CHICKEN PLATTER light & crispy tenders . shoestring potatoes . mustard-honey 18

WILD MUSHROOM LASAGNA* san marzano tomato . spinach . four cheeses . herb salad 22

ICELANDIC SALMON* pecan wood-fired . roasted cauliflower . blistered tomatoes . herb compound butter 32

BLACKENED AHI TUNA* sashimi-grade . seared rare . agave ponzu . herb salad . bleu cheese . vine tomatoes 36

CRAB CAKES 'maryland' style . jumbo lump blue . shoestring potatoes . citrus aioli 38

ROTISSERIE CHICKEN nor-cal raised . herb rub . pan jus . spaghetti squash . blistered tomatoes . pommery mustard 24

BABY BACK RIBS slow smoked . thin bbq sauce . grill finished . collins cashew slaw 30

BRAISED BEEF SHORT RIBS veal reduction . parmesan-chive risotto . roasted brussels leaves . wild mushrooms 36

BUTCHER'S CUT* aged with intention . homemade steak sauce . loaded baked potato AQ

PRIME RIB* aged 48 days . 12oz cut . magic rub . creamy horseradish . served a la carte . thursday - saturday 32

add a small caesar or club house salad to any entrée

Sides & Vegetables

SHOESTRING POTATOES crispy fries . perfect seasoning 7

SPAGHETTI SQUASH shallot-lemon butter . parmigiano-reggiano 7

COLLINS CASHEW SLAW scallions . cilantro . celery seeds 7

ROASTED CAULIFLOWER garlic tahini . caramelized onions 8

GOLDEN BEETS herb goat cheese . toasted cashews . balsamic redux 8

GRILLED BROCCOLINI compound butter . sea salt 8

LOADED IDAHO BAKED POTATO salted spud . all the fixins 9

Raw Bar

KUNG FU CEVICHE*
pacific snapper . avocado . red onion . coconut
peanuts . auntie nono's seafood seasoning
mama lola's tortilla chips 16

SALMON TARTARE*
sushi grade . cucumber . scallions . fresno peppers
ginger-soy . mama lola's chips . sesame seeds 17

AHI TUNA POKE*
poached shrimp . avocado . cucumber . agave ponzu .
mama lola's chips . cashews 18

SHRIMP COCKTAIL
family tradition . old bay poached . citrus aioli
horseradish cocktail sauce 18 | 32

FRESH SHUCKED OYSTERS*
champagne mignonette
horseradish cocktail sauce 22 | 38

Sweet Provisions

TRES LECHE CAKE 9

COCONUT CREAM PIE 9

CHOCOLATE MOUSSE PIE 9

*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.