

THE —————
COLLECTIVE
————— A PUBLIC HOUSE

SHARABLES

SEAFOOD STUFFED MUSHROOMS KING CRAB + LOBSTER TAIL + SCALLOPS + SHRIMP + RICOTTA + RED PEPPER SAUCE	15
BBQ PORK SLIDERS FRIED GREEN TOMATO + ONIONS + SWEET CHILLI + PICKLES + ORANGE MARMALADE	14
BRUSSELS BACON + BELL PEPPER + SPICY HONEY GLAZE	11
CRAB CAKE HAND BREADED + REMOULADE	25
POTATO SKINS CHEDDAR + BACON + SCALLIONS + CREME FRAICHE	12
HAND CUT FRIES HOUSE AIOLI	9

SOUP + SALADS

PEAR AND GORGONZOLA SALAD SPRING MIX + PECANS + DRIED CRANBERRIES + POPPY SEED DRESSING	18
FRENCH ONION SOUP CARAMELIZED ONIONS + RICH BROTH + GRUYERE CROSTINI GRATINEE	12

ENTREES

*SERVED WITH TWICE BAKED POTATO AND SEASONAL VEGETABLE

CRISPY SKIN SALMON* YELLOW CURRY SAUCE	26	PRIME FILET*	50
CHICKEN CORDON BLEU* BRIE + PIT HAM + BERNAISE	26	PRIME NY STRIP HAND CUT FRIES + HOUSE AIOLI	45
30oz POTERHOUSE*	65	PRIME RIBEYE*	45