

# COLLINS BROTHERS

## \$44 THREE-COURSE MENU ARIZONA RESTAURANT WEEK

### TASTING PLATES *choice of:*

#### POTATO CROQUETTE

whipped goat cheese . seasoned panko . short rib  
san marzano cream sauce . basil . reggiano

#### OLD BAY SHRIMP COCKTAIL

louis dressing . horseradish cocktail sauce

#### PAPADA LETTUCE WRAPS

pork lardons . cucumber . sriracha aioli . agave ponzu  
scallions . crushed peanuts

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### ENTRÉES *choice of:*

#### SUMMER TRUFFLE ROTISSERIE CHICKEN

rich sauce . goat cheese whipped potatoes . cipollini onion  
mushrooms . shaved truffle

#### SESAME ENCRUSTED AHI TUNA\*

pancit noodles . herbs . tomatoes . avocado . crushed peanut  
toasted coconut . bang bang sauce . sambal-lime vinaigrette

#### COLLINS BROTHERS PRIME RIB\* +6

magic rub . onion rings . creamy horseradish  
au jus . limited availability

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### SWEET PROVISIONS *choice of:*

#### CHOCOLATE MOUSSE PIE

ghirardelli semi-sweet . oreo crust  
chopped cocoa

#### NY CHEESECAKE

classic . graham cracker crust . caramel drizzle

#### BOX OF TRUFFLES

chef's choice . perfect midnight snack

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