

COLLINS BROTHERS

ARIZONA RESTAURANT WEEK
\$33 THREE-COURSE + BEVERAGE LUNCH MENU
SERVED 11AM - 4PM

any one: beer . glass of wine . signature cocktail

TASTING PLATES choice of:

SHRIMP COCKTAIL

old bay poached . citrus aioli . horseradish cocktail

GRILLED ARTICHOKE

ocean mist farms . grilled . citrus aioli . maldon sea salt

POTATO CROQUETTE

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

LUNCH ENTRÉES choice of:

CRAB & GREENS

jumbo lump . herb salad . vine tomatoes . avocado
pickled red onion . green goddess dressing

CLASSIC FRENCH DIP*

horseradish aioli . overnight au jus . noble seeded baguette

HOUSE-MADE PAPPARDELLE*

maitake . portobello . shallot butter . fine herb goat cheese .
dressed arugula . charred shrimp +12

SWEET PROVISIONS

BOX OF TRUFFLES

house-made . perfect treat to take home

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