

# *Soup & Salad*

*Arugula Poached Egg Salad* -organic greens, onion, garlic, bacon, 2 poached eggs, extra virgin olive oil \$14 GF

*Beet & Goat Cheese with Spring Mix* -candied pecans, organic greens, honey Dijon vinaigrette \$14 GF

*Traditional Caesar Salad* -crisp romaine, shaved parmesan, house-made croutons & dressing \$14

*French Onion Soup* -sautéed onion and broth topped with Collins' signature bread and melted swiss cheese \$14

*-add grilled organic Chicken Breast, Utah Trout, or Gulf Shrimp to any salad or entrée \$11*

# *Small Plates*

*Fresh Grilled Jalapeno Poppers* -bacon wrapped, and filled with creamed cheese \$10 GF

*Butternut Squash Latkes* -three crispy squash pancakes topped with sour cream \$13 GF

*Spicy Lamb Skewers* -marinated Morgan Valley Lamb with lemon mint yogurt sauce \$15 GF

*White Bean & Caper Crostini* -light and fresh cannellini, onion & herbs on Collins' whole-wheat, sunflower, & millet bread \$10

*Toasted Herbed Almonds with Manchego* -warm, crunchy, thyme flecked nuts with delicious aged peppery sheep's milk cheese \$12 GF

*Shrimp Cocktail* -six chilled shrimp with green curry aioli & cocktail sauce \$10 GF

*Grilled Asparagus wrapped in Capicola* -tender asparagus wrapped with cured meat and balsamic marinated red peppers \$10 GF

# *Entrees*

*Daily Savory Tarte* -a French style pie cut in eighths, made with cream, local Clifford farm eggs, and a thin savory pastry crust -flavor changes daily \$16

*Stuffed Acorn Squash* -halved and stuffed with jasmine rice, lentils, coconut curry \$18 GF

*Grilled Utah Trout* -local trout topped with herbed butter, served with jasmine rice and grilled asparagus \$25 GF

*Chicken Marsala* -served over cavatappi pasta \$23

# *Sweets*

*Stuarts Heart of Darkness* -soufflé cupcake filled with chocolate truffle \$7

*Daily Dessert Specials* announced by server as available.

*Thoroughly cooking meat, poultry, seafood, and eggs may decrease the risk of food borne illness.*