

# *The* **COLLIER** *Inn*

## *Appetizers*

### **conch fritters**

crispy shellfish fritters with green goddess aioli 12-

### **sesame crusted tuna bites**

seared sushi grade tuna, wakame, pickled ginger, soy sauce, wasabi 16-

### **petite crabcakes**

pan seared jumbo lump crab, avocado puree, julienne vegetables, red pepper coulis 18-

### **hummus duo**

traditional and pesto hummus served with lavash crackers & pita bread 14-

## *Island Soups & Salads*

### **conch chowder or soup du jour / black beans & yellow rice**

cup 5- bowl 7-

### **bistro salad**

field greens, sundried tomato, kalamata olive, red onion, blue cheese, mandarin orange, candied walnuts, balsamic vinaigrette sm. 9- lg. 12-

### **caesar salad**

romaine, croutons, caesar dressing sm. 9- lg. 12-

add anchovies 4-

### **classic wedge salad**

iceberg wedge, bacon, tomato, red onion and blue cheese dressing sm. 9- lg. 12-

### **salad additions**

grilled chicken breast 8- / gulf grouper 14- / 4 oz. blackened yellowtail tuna 14- /

8 oz. black angus burger 10- / five large gulf shrimp 14- / petite filet mignon 18-

# *The* **COLLIER** *Inn*

## *Sandwiches*

### **erastus foote grouper sandwich**

gulf grouper blackened, grilled or tempura fried, brioche bun, tartar sauce 16-

### **jose caldez cuban sandwich**

pork shoulder, cured ham, swiss cheese, pickles, creole mustard, cuban bread, mojo sauce 15-

### **club sandwich**

ham, turkey, bacon, lettuce, tomato, white, wheat or rye

half 9- whole 12-

### **fitz's fish tacos**

blackened gulf grouper, flour tortillas, caribbean slaw, pico de gallo, cheddar jack cheese, chipotle-lime aioli 16-

### **turkey burger**

ground turkey, sliced avocado, wild mushrooms, brie cheese, lettuce, tomato and onion on brioche bun 16-

### **c.b.m. hawley burger**

8 oz. black angus beef, brioche bun 15-  
add: cheese 1- / bacon 2- / fried egg 3- /  
caramelized onions 1- sautéed mushrooms 1-

### **steak sandwich**

6 oz. grilled skirt steak, sautéed onions & mushrooms and swiss cheese on a baguette 18-

### **reuben**

corned beef, sauerkraut, thousand island dressing, swiss cheese on marble rye 16-

**all items above come with a choice of:** daily salad, seasoned house made chips, fruit

**for an additional charge:** fries 2- / sweet potato fries 2- / cup of soup 3- / collier salad 3- / bistro salad 4- / caesar salad 4-

## *Casual Fare*

### **fish and chips**

8 oz. beer battered atlantic cod, old bay seasoned potato chips, malt vinegar aioli 18-

### **shrimp vom hofe basket**

tempura fried gulf shrimp, green goddess aioli, french fries 20-

### **sesame noodle salad**

lo mein noodles, water chestnuts, edamame, carrots, bell pepper, snow peas with sesame dressing 15-



# *Island Soups and Salads*

## **conch chowder or soup du jour**

### **black beans and yellow rice**

cup 5- bowl 7-

### **bistro salad**

field greens, sundried tomato, kalamata olive, red onion, blue cheese  
mandarin orange, candied walnut, balsamic vinaigrette sm. 9- lg. 12-

### **caesar salad**

romaine, parmesan crisp, croutons, caesar dressing sm. 9- lg. 12-

### **wedge salad**

iceberg wedge, bacon, tomato, red onion and blue cheese dressing sm. 9- lg. 12-

### **salad additions**

**grilled chicken breast 8- / gulf grouper 14- / 4 oz. sushi grade tuna 14-  
5 jumbo gulf shrimp 14- / petite filet mignon 18- / 8 oz. black angus burger 10-**

# *Appetizers*

## **conch fritters**

crisp shellfish fritters, green goddess aioli 12-

## **sesame crusted tuna bites**

seared sushi grade tuna, wakame, pickled ginger, soy sauce, wasabi 16-

## **petite crabcakes**

pan seared jumbo lump crab, avocado puree, julienne vegetables, red pepper coulis 18-

## **hummus duo**

traditional and pesto hummus served with lavash crackers and pita bread 14-



# *Casual Fare*

## **fish and chips**

beer battered atlantic cod, old bay seasoned potato chips, malt vinegar aioli 18-

## **c.b.m. hawley burger**

8 oz. grilled black angus beef, brioche bun, lettuce, tomato, shaved raw onion 14-  
additions: **choice of cheese** 1- / **bacon** 2- / **fried egg** 3- / **caramelized onions** 1-  
**sautéed mushrooms** 1- /

## **island ribs**

full or half rack of ribs, mango-mustard bbq sauce, rice & plantains half 24- full 32-

## **erastus foote grouper sandwich**

gulf grouper sandwich, blackened, grilled or tempura fried, brioche bun, tartar sauce 16-

## **sesame noodle salad**

lo mein noodles, water chestnuts, edamame, carrots and bell peppers, snow peas and sesame dressing  
15-

## **chef blake's mac and cheese**

blend of 4 artisan cheeses, elbow macaroni, panko breadcrumbs, finished under the broiler  
additions: **grilled chicken** 8- / **gulf grouper** 14- / **5 gulf shrimp** 14- / **petite filet mignon** 18- / **crab  
cake** 15-

all items above include choice of: **seasoned house made chips, daily salad, fruit**

or

**french fries** 2- / **sweet potato fries** 2- / **soup** 3- /

**house salad** 3- / **caesar salad** 4- / **bistro salad** 4-



## *Entrees*

### **chicken pot pie**

roasted chicken, carrots, celery, corn and peas with puff pastry 24-

### **fresh catch**

simply prepared, grilled, blackened, or pan seared, finished with lemon beurre blanc mp-

### **shrimp vom hofe**

tempura battered gulf shrimp, horseradish orange marmalade, yellow rice 28-

### **scallops and pork belly**

pan seared scallops and pork belly, swiss chard, black eye peas, whole grain mustard demi glace 38-

### **pomodoro**

angel hair pasta, garlic, basil & oregano, cherry tomatoes 15-

additions: **grilled chicken** 8- / **gulf grouper** 14- / **5 gulf shrimp** 14- / **petite filet mignon** 18- / **crab cake** 15-

## *Chairman's Reserve Meats*

### **veal chop**

pan seared with wild forest mushroom sauce 37-

### **ribeye**

12 oz. cut, grilled and finished with truffle butter 43-

### **filet mignon**

8 oz. cut, grilled, finished with béarnaise sauce 45-

