

Collage Restaurant

60 Hypolita St 32084-3655 · +19048290055 · Updated: Jan 14, 2026

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APPETIZERS 4

Gambas Al Ajillo	\$9.00
five large shrimp sauteed and served in a spicy garlic, red pepper and sherry sauce	
Escargot	\$9.00
tender snails sauteed with mushrooms and a brandy cream sauce served in a puff pastry shell	
Tenderloin Bruschetta	\$9.00
sliced beef tenderloin with a smoked tomato and bacon relish and a horseradish cream sauce on toast points	
Baked Brie For Two	\$12.00
wedge of brie baked in a phyllo pastry and served with a caramelized onion and apple chutney	

SALADS 4

Warmed Goat Cheese Salad	\$9.00
macadamia encrusted goat cheese, artichokes, mesclun greens & tomatoes in a browned butter vanilla bean vinaigrette	
Boston Bibb Salad	\$7.00
wedge of boston bibb lettuce with zinfandel shallot vinaigrette, blue cheese and toasted walnuts	
Collage House Salad With Obv Dressing	\$6.00
fresh baby greens tossed with orange balsamic vinaigrette topped with tomatoes, carrot curls & croutons	
Caesar Salad	AVAILABLE OPTIONS
crisp romaine lettuce tossed w/ a caesar dressing (contains raw egg), housemade croutons & shaved parmigiano reggiano	\$6.00
	Add Anchovy Filets:
	\$1.00

ENTREES 3

Chicken Cordon Bleu	\$26.00
roulade of chicken w/ prosciutto ham, spinach & havarti cheese finished with bearnaise sauce	
Veal Orleans	\$32.00
scaloppini of veal tenderloin dipped in egg and sauteed with sherry and demi-glace; finished in a beurre blanc with two shrimp and an artichoke heart	
Lamb Chops With Sherry Green Peppercorn Sauce	\$34.00
rack of new zealand lamb grilled and finished with a sherry green peppercorn sauce; served with a potato, carrot and blue cheese gratin	

SEAFOOD 5

Fresh Black Grouper \$31.00

lightly coated in a parmesan, pecan & brown sugar crust then baked. finished with a buerre blanc

Fresh Catch Of The Day

changes often depending on the local catch

Homemade Lobster Ravioli \$34.00

lobster stuffed ravioli with sautéed shrimp in a pesto cream sauce & topped with a 5 oz. lobster tail

Shrimp And Scallops All Imperiale \$26.00

four large shrimp and two large scallops sauteed with artichokes, sun-dried tomatoes and peach brandy, then finished with cream and tossed with linguine

Scallops And Prosciutto \$28.00

four large sea scallops wrapped in prosciutto and grilled; served with a lemon caper beurre blanc

STEAKS 1

Hand Cut Usda Choice Steaks \$32.00

try any one of the following preparations (or have it just plain). 8 oz. beef tenderloin

STEAKS - SAUCES 4

Collage Signature Steak Sauce

char grilled steak with our special steak sauce which adds a little spice without taking away from flavor of the beef; served with sauteed mushrooms

Vidalia Onion And Gorgonzola Sauce

char grilled steak is topped with a sweet onion, blue cheese and prosciutto ham sauce

Truffle Butter

char grilled steak is topped with a black summer truffle compound butter

Chimichurri Sauce

char-grilled steak is topped with an argentinean- style chimichurri with garlic, parsley, oregano and olive oil

DESSERTS 5

Triple Chocolate Brownie \$8.00

rich chocolate brownie served warm with a scoop of vanilla ice cream

The Bougainvillea Dessert \$9.00

to celebrate our beautiful bougainvillea tree, we have created a special dessert of strawberries sauteed in butter & black pepper, vanilla bean ice cream & cabernet vanilla sauce in a crispy phylo cup

Homemade Butter Rum Cake \$6.00

vanilla cake baked with butter and rum then finished with a sweet rum glaze and whipped topping

Creme Brule Du Jour \$7.00

classic custard flavored with chef's choice finished with caramelized sugar

Toasted Coconut Ice Cream	\$7.00
two scoops of rich homemade coconut ice cream	