

Collins Beef & Co.
BAR and GRILL

Sit Down Dinner

107 S. Jefferson Street
 Roanoke, VA 24011
 Phone (540) 342-3354
 Fax (540) 342-6573

Choose one item from each entrée category, sides (where designated), and dessert choice. A menu will be created with your choices and your guests will choose from this menu.

All entrees will be served with a fresh tossed salad and our oven baked bread, Iced Tea, Coffee and Soft Drinks are also included.

Entrées

Beef

Chargrilled -Hand Cut Ribeye (10oz) \$28.95
 10 ounce cut of the most flavorful of steaks, served alone or with sautéed onions. Choose 2 sides.

Steak au Poivre (8 oz Filet) \$32.95
 A Grilled 8 ounce Filet rubbed with crushed peppercorns and served atop a gentle dijon mustard and brandy sauce. Choose 2 sides.

Surf and Turf
 A Grilled 8 ounce Filet served with either a Maryland Crabcake \$39.95
 Fresh Cold Water Lobster Tail \$49.95
 Served with any 2 sides.

Chicken

Grilled Chicken Maui \$24.95
 Twin breasts of chicken, grilled and basted with honey and toasted almonds. Choose 2 sides.

Tim's Famous Chicken \$24.95
 Grilled breasts of chicken, topped with smoked Virginia baked ham, imported Swiss cheese and our legendary "alahope" sauce. Served with wild rice pilaf and choice of 1 side.

Star City Chicken \$24.95
 Boneless breasts of chicken, charbroiled and topped with mushrooms and tomatoes sautéed in burgundy wine and garlic, topped with Parmesan cheese.
 Choose 2 sides.

Seafood

Oven Roasted, Grilled or Blackened Fresh Fish
 Choices of Yellow Fin Tuna, Sea Bass, or Salmon. \$27.95
 Served with Wild Rice Pilaf and Black Bean Salsa.

Shrimp and Crabcake \$27.95
 Brick oven roasted crabcake with shrimp sauteed in garlic and butter over a bed of rice and a side of corn.

Shrimp and Grits \$24.95
 Stone ground grits, deep fried and served with sauteed Shrimp, garlic and a side of fresh vegetables in basil and oil.

Sides

Roasted Red Skinned Potatoes
 Cheddar Smashed Potatoes
 Wild Rice Pilaf
 Steamed Buttered Broccoli
 Wood Roasted Vegetables
 (Mixture of squash, zucchini, cauliflower, carrots, & peppers)

Desserts

(Dessert may change depending upon season and availability)
 Included in cost of dinner:

Summerberry Stack
 Bright berries strewn across citrus-flecked cake swirl with tart key lime and creamy white chocolate cheese on a buttery crunch layered with vibrant raspberry.

Any of the following desserts may be substituted for an additional \$3.00 per person:

Tiramisu
 Assorted Cheescakes
 Double Decadent Chocolate Cake

*Tax and Gratuity NOT included in the prices above. *
 **See Reservation Information Sheet for room specifics, fees and other services offered. **