

APPETIZERS

Hummus 8.
Served with tomato, feta, and cucumber, mixed olives, toasted pita and olive oil.

Artichoke Crab Dip 10.
With Spinach and served with Pita and Grand Central Bakery Focaccia.

Calamari 9.
Roasted garlic, arugula, mama lil' s, pepper bacon, roasted red pepper aioli.

Smoked Salmon Chowder 5./8.
Soup du Jour 5./8.

SALADS

House Salad 9.
Wild greens, Pt. Reyes Blue cheese, candied pecans and berry vinaigrette.

Caesar Salad 9.
Romaine Crowns, reggiano and house croutons.

*Steak Salad** 14.
Angus flat iron with butter lettuce, Pt. Reyes blue cheese, frizzled onions, grape tomatoes and roasted shallot dressing.

Italian Chop Salad 13.
Chopped Salumi salami, fried chickpeas, cherry tomatoes, romaine, fresh mozzarella, roasted garlic vinaigrette.

In addition to a salad...

Smoked Salmon 7.
Grilled Salmon 8.
Grilled Chicken 3.
Fried Calamari 3.

ENTREES

Reuben 13.

Pastrami, sauerkraut, 1000 island dressing and Swiss all on fresh rye bread. Served with house fries.

Collins Ahi Tuna Sandwich 14.
Seared rare with field greens, pickled ginger and onions, seaweed salad & wasabi soy aioli on toasted sourdough bread and served with fries.

Fish and Chips 14.
Fresh ling cod with Chuckanut Pilsner batter, fries and triple cabbage slaw.

Grilled Shrimp Pasta 15.
Garlic grilled shrimp, house made linguini, wilted spinach, Reggiano, green garlic cream sauce.

*Tower Steak Sandwich** 14.
Angus Flat Iron steak, pickled onions, Mama Lil' s peppers, lettuce, tomatoes and horseradish sauce on a panino roll. Served with fries.

Spring Vegetable Risotto 14.
Assorted spring vegetables, goat cheese, spinach, toasted pine nuts, Reggiano.

Chicken Sausage Plate 13.
House made roasted garlic chicken sausages, lentils, feta, grilled scallions and red pepper salad.

Bricked Chicken Sandwich 12. garlic
rosemary rubbed chicken, Manchego, spinach, roasted red pepper aioli on Gran Central focaccia. served with fries.

Grilled Sockeye Salmon 15.
Couscous with spinach pesto, wilted pea vines, grilled asparagus, lemon Reggiano butter.

Crab Cake BLT 15.
Dungeness crab cake served with pepper bacon, lettuce, tomato and malt Aioli on sourdough. Served with mixed greens.

Pulled Pork Sandwich 13.

Housemade beer bbq sauce, grilled onions, Tillamook cheddar on a grand central bun.

*Collins Burger**

11.

Hand formed Oregon beef patty, Tillamook extra sharp cheddar, lettuce, tomato, red onion, and special sauce on a Grand Central Bakery bun. Served with fries.

sub vegan field roast	n/c	
add Pepper Bacon		2.
Sub sweet potato fries	1.	
Sub onion rings	2.	