

Bar Collins

LUNCH
SUMMER MENU
\$23

APPETIZERS or SALAD

Choose One

Classic Guacamole

Assorted freshly baked corn tortilla, pita and plantain chips

Peruvian Satay

Shrimp and scallops skewers marinated with aji panca

“Patagonia” Empanadas

Choice of: Beef, chicken or vegetarian

Organic Baby Romaine

Sun dried tomato pesto, olive tapenade, Za’atar croutons

Roasted Beet Carpaccio

Walnut crusted goat cheese, arugula mint salad, citrus vinaigrette

Palmito & Watercress Salad

Fresh hearts of palm, farro, green peas, watercress

ENTREES

Please Choose One

Grilled Mahi Sandwich

Aji panca marinated mahi-mahi, tomato, lettuce, avocado, cilantro, mayonnaise on brioche bun

Turkey Sandwich

Organic roasted turkey breast, bacon, heirloom tomato, Florida cheddar cheese

Chicken and Waffle

Cheddar and zucchini waffle, crispy chicken, avocado, tomato, Lettuce, yuzu and maple syrup mayonnaise

Classic Tuna Salad Sandwich

Solid white albacore, mayonnaise, multigrain country bread

Roasted Free Range Organic Half Chicken

*USDA organic chicken from “Ft. McCoy Ranch Ocala”
Chipotle and citrus marinade, roasted purple potatoes, grilled asparagus*

Fish Tacos

Fried grouper, corn tortilla, coleslaw guacamole, sour cream, pico de gallo

Spaghetti Pomodoro

Pomodoro sauce, basil, cherry tomatoes

DESSERTS

Please Choose One

Bar Collins Zeppole

Soft traditional Italian donut dusted with powdered sugar, cinnamon ice cream

Traditional Key Lime Tart

Flaky tart shell filled with Florida key lime filling, topped with meringue

Cast Iron Crème Brulee

Rich vanilla custard, caramelized sugar

Starbucks Coffee and Specialty Coffees

Cappuccino

Espresso

Brewed Coffee

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

We proudly partner with local farmers and artisans such as:
Zak the Baker, Uriah’s Urban Farms, Winter Park Dairy Farm, Bee My Honey, Palmetto Creek Farm, Fort McCoy Ranch Ocala.