

THE BRIARS

RESORT & SPA ON LAKE SIMCOE

Working With Local Farms and Suppliers
Supporting Our Community

DINNER MENU

STARTERS

Daily Soup \$11
Fresh from Chef's Kettle

☆ **Red Beet Hummus** \$15
Tomato, Cucumber, Onion, Parsley
Fried Chickpeas, Olive oil & Naan Bread

Duck Drummettes \$18
Cajun Seasoning, Coleslaw

☆ **Sambuca Prawns** \$19
Pan Seared Prawns, Sambuca Beurre Blanc
Micro Greens

Briars Signature Salad \$13
Roasted Pears, Pickled Red Onion
Radish, Carrots, Walnuts, Maple Vinaigrette

Briars Caesar Salad \$14
Parmigiano Reggiano, Herbed Croutons
House made Dressing, Bacon Crisps, Lemon

Add Chicken to any Salad \$7

MAINS

Pan Seared Salmon \$43
7 Grain Rice, Seasonal Vegetables,
Spicy Lime Beurre Blanc

Stuffed Chicken Supreme \$41
Asiago, Peppers & Spinach Stuffed Chicken
Seasonal Vegetables, Sundried Tomato Cream Sauce

☆ **Pork Tenderloin** \$39
Garlic Mashed Potatoes, Seasonal Vegetables
Red Wine Rosemary Demi-Glace

☆ **Braised Lamb Shank** \$44
Garlic Mashed Potatoes, Seasonal Vegetables
Lamb Jus

Wild Mushroom Ravioli \$32
Truffle Cream Sauce, Goat Cheese

10oz Striploin \$49
Garlic Mashed Potatoes, Seasonal Vegetables
Portobello Mushrooms, Demi-Glace, Carrot Chips

DESSERTS

Cheesecake \$14
Berry Coulis

☆ **Warm Sticky Toffee Pudding** \$14
Vanilla Ice Cream

Crème Brûlée \$14

 VEGETARIAN
  DAIRY-FREE
  NUT-FREE
  GLUTEN-FREE
 CHEF'S RECOMMENDATION
  GUEST FAVOURITE

