

# THE BRIARS

RESORT & SPA ON LAKE SIMCOE

Working With Local Farms and Suppliers

Supporting Our Community

## Dinner

### To Start

#### Daily Soup

Made Fresh from Chef's Kettle  
\$10

#### Briars Signature Salad

Roasted Pears, Pickled Red Onion, Radish  
Carrots, Pecans, Maple Vinaigrette  
\$13

#### Sambuca Prawns

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

#### Pan Seared Arctic Char

Basmati Rice, Seasonal Vegetables  
Beets and Coconut Purée  
\$42

#### Pork Tenderloin

Garlic Mashed Potatoes  
Seasonal Vegetables  
Red Wine and Rosemary Demi-Glace  
\$39

#### Wild Mushroom Ravioli

Truffle Cream Sauce, Goat Cheese  
\$32

#### Arancini Bolognese

Seasoned Beef and Mozzarella  
Rustic Tomato Sauce, Parmigiano Reggiano  
\$15

#### Dry Ribs

Baby Back Pork Ribs  
Cajun Seasoning, Coleslaw  
\$16

#### Briars Caesar Salad

Parmigiano Reggiano  
Herbed Croutons, House Dressing  
Crisp Bacon, Lemon  
\$14

### Mains

#### Crisp Half Cornish Hen

Herb Roasted Potatoes  
Seasonal Vegetables  
Sundried Tomato Cream  
\$36

#### Braised Lamb Shank

Garlic Mashed Potatoes  
Seasonal Vegetables, Lamb Jus  
\$44

#### 10oz New York Striploin

Garlic Mashed potatoes, Seasonal  
Vegetables  
Portobello Mushrooms  
Demi-Glace, Parsnip Chips  
\$49

### Desserts

#### Cheesecake

Berry Coulis  
\$14

#### Warm Sticky Toffee Pudding

Vanilla Ice Cream  
\$14

#### Triple Chocolate Mousse

Chocolate Sauce  
\$14



Vegetarian



Gluten Free



Dairy Free



Nut Free

Please inform us of any allergies.

We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.