



GARDEN COURT

THE BRIARS RESORT & SPA

SLOW DOWN,
SAVOR EVERY BITE,
& ENJOY THE EVENING
WITH US

PERFECT *Evening*

NEW MAIN DINING ROOM MENU

DELICIOUS FLAVORS
& A WARM ATMOSPHERE,
ALL IN ONE PLACE

Stay Awhile

THE BRIARS
RESORT & SPA ON LAKE SIMCOE



an Evening at GARDEN COURT

THE BRIARS RESORT & SPA



STARTER

DAILY SOUP

10

Fresh from Chef's Kettle

FRENCH ONION SOUP

12

Topped with Herb Croutons & Gruyère Cheese

SALAD & APPETIZER

BRIARS CHEF SALAD

App 12

Fresh Blueberries, Mandarin Oranges, Grape Tomatoes,
Walnuts, Cucumber, Arugula

Main 13

& Oregano Vinaigrette

16

TUSCANY BEAN SALAD

13

A Hearty Medley of Beans, Red & Green Peppers, Red Onion &
Cilantro, Tossed in Basil Pesto & Served Over Tortilla Chips



CAJUN SHRIMP COCKTAIL

13

Served with Mild Cocktail Sauce, Lemon & Garlic Bread

CAPRESE SALAD

12

Bocconcini & Heirloom Tomatoes, tossed in a Simple Herb Vinaigrette
& Drizzled with Balsamic Reduction

CLASSIC CAESAR SALAD

Parmigiano Reggiano, Smoked Bacon, Herb Croutons & Crisp Romaine Lettuce

App 11

Main 13



BRIARS CHEF SALAD



CAJUN SHRIMP COCKTAIL



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MAIN

BAKED LOBSTER TAIL

48

2 Ways

Choice of Lemon Butter Sauce
or Lobster Thermidor

Roasted Fingerling Potatoes
or Garlic Mashed Potatoes Served with Seasonal Vegetables

CAST IRON RIB EYE STEAK

52

Pan-Seared AAA Ribeye Steak, served with Madagascar
Sauce, Creamy Mashed Potatoes & Seasonal Vegetables

N.Y. STEAK DIANE

49

Sautéed with shallots and mushrooms, finished with a touch of
mustard and cream, and served with roasted fingerling potatoes
and seasonal vegetables.

RAINBOW TROUT À LA MEXICANA

31

Pan-Seared Rainbow Trout, topped with a vibrant chunky salsa,
served over fragrant vegetable rice.



FRUITEE DI MARE

"Fruits of the Sea"

39

Sautéed Scallops, Black Tiger Shrimp, Blue Mussels & Calamari with Linguine, Carrots, Celery & Peas, tossed in a fragrant Basil Tomato Sauce

DUCK BREAST À L'ORANGE

34

A Classic French Dish Featuring Roasted Duck with A Bright, Tangy Orange Sauce, Served with Fingerling Potatoes & Seasonal Vegetables

1/2 CHICKEN PINEAPPLE

31

Roasted Half Chicken with onions, peppers and pineapple in a sweet-and-sour sauce, served with Shanghai noodles.



BRAISED LAMB SHANK



BRAISED LAMB SHANK

34

Served with Moroccan Spices, Seasonal Vegetables & Mashed Potatoes

PAPPARDELLE CHICKEN ALFREDO

29

Diced Chicken Breast & Mushrooms in a rich White Wine Cream Sauce, finished with Parmigiano Reggiano

BAKED VEGETABLE CASSEROLE

26

A Medley of Broccoli, Cauliflower, Carrots, Red Peppers & Peas, tossed in a Creamy Rosé Sauce & Finished with Melted Mozzarella Cheese



TUSCANY BEAN SALAD

BAKED
LOBSTER TAIL
2 Ways

*Choice of
Lemon Butter Sauce
or Thermidor Sauce*

*Roasted Fingerling Potatoes
or Garlic Mashed Potatoes Served with Seasonal Vegetables*





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DESSERTS

CRÈME BRÛLÉE

12

A Classic French Dessert, Creamy Custard
with A Caramelized Topping

STICKY TOFFEE

12

Another Popular Dessert From Britain,
Topped with Hot Caramel and Vanilla Ice Cream

NEW YORK CHEESE CAKE

12

Rich & Creamy with Berry Coulis

TIRAMISU

12

Iconic Italian Dessert Fluffy Vanilla Sponge Soaked in
Espresso & Liqueur & Mascarpone Cheese

FRUIT PLATE

12

Fruit Plate