

THE BRIARS

RESORT & SPA ON LAKE SIMCOE

Working With Local Farms and Suppliers

Supporting Our Community

DINNER MENU

APPETIZER

Daily Soup

\$10

Fresh from Chef's Kettle

✓ Truffle Parm Fries

\$13

Fresh Cut Fries Tossed with Parmesan and Truffle

Caesar Salad

\$13

Lemon, Romaine, Bacon Bits, Parm, Croutons

✓ Mix Green Salad

\$12

  Cucumber, Carrot, Pickled Onion, House Made Maple Balsamic

✓ Tomato Salad

\$13

 Arugula, Mixed Tomato, Feta, House Made Lemon Vinaigrette

MAIN

New York Striploin Steak

\$45

Red Wine Demi, Seasonal Vegetables, Buttermilk Mashed Potato

★ Atlantic Salmon

\$38

Pan Seared Salmon, Bed of Basmati Rice, Vegetables, Lemon Chive Burh Blanc



Lemon Herb Chicken

\$40

Half Chicken, Buttermilk Mash, Vegetable, Chicken Jus



Duck Breast

\$37

Pan Seared Duck Breast, Herb Roasted Potato, Seasonal Vegetables, Red Wine Demi Glaze



Lemon Garlic Shrimp Pasta

\$30

Linguine, Shrimp, Garlic Cream Sauce, Finished with Lemon and Parm



Plant Based Bolognese

\$29

Rich Tomato Sauce, with a Blend of Beyond Meat, Onion, Celery and Carrots, Linguini

DESSERT



Sticky Toffee

\$10



Cheesecake

\$10



Chocolate Cake

\$10



Lemon Creme Brulee

\$10

Please inform us of any allergies

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



CHEF'S RECOMMENDATION



GUEST FAVOURITE



VEGETARIAN



DAIRY-FREE



NUT-FREE

