

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