

# THE BRIARS

## RESORT & SPA ON LAKE SIMCOE

Working With Local Farms and Suppliers  
Supporting Our Community

### ALL-DAY MENU

#### STARTERS

**Daily Soup** \$11

*Fresh from Chef's Kettle*

**French Onion Soup** \$13

*Topped with Herb Croutons & Gruyère cheese*

#### SALAD & APETIZER

**Classic Caesar Salad** \$13

*Shaved Parmigiano Reggiano, Crisp Smoked Bacon, Herb Croutons*

*Add Chicken to any Salad \$4*

**Briars Signature Salad** \$12 App

*Roasted Pears, Pickled Red Onion  
Radish, Carrots, Walnuts, Maple Vinaigrette*

**Mussels** \$21

*White Wine & Garlic Cream Sauce  
Leeks, Onions & Baguette*

**Crispy Calamare** \$21

*With Chipotle Aioli*

**Escargot** \$21

*With Cape de Paris butter & Parmesan  
Cheese Bread Rolls*

**Red Beet Hummus** \$15

*Tomato, Cucumber, Onion, Parsley  
Fried Chickpeas, Olive Oil & Naan Bread*

**Wing and Fries** \$26

*Your Choice of BBQ, Mild, Medium, Hot or Honey  
Garlic Sauce*

*Carrots, Celery & Ranch included*

#### SANDWICHES

**Briars Club Sandwich** \$24

*Roast Turkey, Brie Cheese, Smoked Bacon  
Strawberry Mayo, Arugula, with French Fries*

**Chicken Quesadilla** \$26

*Sautéed Chicken, Peppers, Onions, Mushrooms  
Cheddar Cheese, Salsa & Sour Cream*

**Prime Rib Cheese Burger** \$25

*With Lettuce, Tomato, Dill Pickles  
& Onion with Cheddar Cheese, Served with French Fries*

**Veggie Wrap** \$22

*Roasted Zucchini, Peppers, Cheddar Cheese Onion, Tomatoes  
Mushrooms, Lettuce, Tortilla Flour Hummus with Fries*



CHEF'S RECOMMENDATION



GUEST FAVOURITE



VEGETARIAN



DAIRY-FREE



NUT-FREE



ASK YOUR SERVER FOR GLUTEN-FREE OPTIONS!



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## MAINS

- ☆  **Braised Lamb Shank**   \$44  
*Lamb Jus, Garlic Mashed Potatoes  
& Seasonal Vegetables*
- ☆  **10 oz "AAA" Sirloin Steak**  \$49  
*With Red Wine Demi-Glace Sauce  
Garlic Mashed Potato & Seasonal vegetables*
- ☆  **English Fish and Chips**   \$24  
*Battered Haddock, French Fries, Cole Slaw  
& Tartar Sauce*
- ☆  **Pan Seared Rainbow Trout**  \$28  
*Linguine, White Wine Cream Sauce  
& Cherry Tomatoes*
- Butter Chicken**  \$25  
*Creamy Tomato & Butter Sauce  
Rice & Naan Bread*
- ☆  **Marinated Boneless Half Chicken Glazed**  \$39  
*Served with Roasted Fingerling Potatoes  
& Creamy Coleslaw*
- ☆  **Briars Veg Curry**   \$18  
*Chickpea, Seasonal Vegetables  
Coconut Curry Sauce, Raita, Rice, and Naan*  
Add Chicken \$7
- ☆  **Shrimp A La Vodka**  \$28  
*Black Tiger Shrimp, Spinach  
& Penne in Vodka Rose Sauce with Garlic Bread*
- ☆  **Fettuccini Chicken Alfredo**  \$28  
*Diced chicken, Mushrooms in White Wine Cream  
Sauce, Served with Garlic Bread*
- Penne Primavera**  \$21  
*Sautéed Vegetables & Penne Pasta in Marinara Sauce  
Served with Garlic Bread & Parmesan Cheese*

## DESSERTS

- New York Cheese Cake** \$12  
*With Berry Coulis*
- Warm Sticky Toffee Pudding** \$12  
*With Vanilla Ice Cream*
- Creme Brule** \$12
- ☆  **Chocolate Truffle** \$12

## SIDES

- French Fries**    \$12
- ☆  **Onion Rings**   \$14
- Poutine**   \$16
- Garlic Bread**   \$12
- ☆  **Gar Par Rings**   \$18  
*Onion Rings, Garlic Aioli, Parmesan Cheese*
- Sweet Potato Fries**   \$16  
*with Chipotle Mayo*

## KIDS

- Chicken Tender and Fries**  \$18  
*With Plum Sauce*
- Macaroni and Cheese**   \$16
- Penne with Cream Sauce**   \$16  
*Or with Tomato Sauce*
- Grilled Cheese Sandwich with Fries**   \$16



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