

THE BRIARS

RESORT & SPA ON LAKE SIMCOE

Appetizers

Daily Soup
Created in House
11

Caesar Salad
Romaine, Parmigiano-Reggiano, Croutons
Creamy Caesar Dressing, Crisp Bacon
13

Caprese Salad (V) (GF)
Sliced Roma Tomatoes, Bocconcini Cheese
Fresh Basil and Balsamic Glaze
16

Beet and Goat Cheese Salad (V) (GF)
Pickled Beets, Radish, Arugula
Balsamic Vinaigrette, Goat Cheese
16

Crab Cakes
House Made Crab Cakes
with a Chipotle Aioli
20

Mini Yorkshire Puddings
Topped with Braised Tenderloin Tips
Garlic Mash and a Rich Demi Glaze
19

Dry Rub Ribs (GF)
Tender baby back ribs with Cajun Seasoning
Served on a bed of Micro Greens
With Aged Balsamic Dressing
19

Entrees

10oz. New York Striploin Steak (GF)
Garlic Mashed Potatoes, Seasonal Vegetables
With Mushrooms and Peppercorn Sauce
49

Baby Back Ribs
Braised low and slow with BBQ Sauce
Rosemary Parmesan Fries
34

Stuffed Chicken Supreme (GF)
Filled with Asiago and Red Peppers
Seasonal Vegetables, Fingerling Potatoes
White Cream Sauce
38

Beyond Spaghetti (V)
Seasoned Beyond Meat
Tossed in Sundried Tomato Sauce
Topped with Arugula
28

Veal Medallions (GF)
Pan Seared Medallions
with Garlic Mash, Seasonal Vegetables
Traditional Marsala Sauce
42

6oz Atlantic Salmon (GF)
Pan Seared with a Spicy Lime Beurre Blanc
Seasonal Vegetables and Basmati Rice
42

Wild Mushroom Ravioli (V)
Creamy Alfredo Sauce
with Goat Cheese and Truffle Oil
32

Desserts

Apple Blossom
Apple Compote wrapped in pastry
Vanilla Ice Cream, Caramel Sauce

Chocolate Truffle Mousse Cake
Chocolate Truffle Ganache
Dark Chocolate Mousse

New York Cheesecake
Mixed Berry Coulis

All Desserts 13

Taxes and gratuities not included

(V) Vegetarian - (GF) Gluten Free

Please inform us of any allergies. We will do our utmost to accommodate,
though we are unable to guarantee an allergen-free kitchen.