

# THE BRIARS

RESORT & SPA ON LAKE SIMCOE

## Takeout Menu

12-8 pm Daily

Call 905-722-0001 to place your order

Last order by 6pm daily for 8pm pickup

## Appetizers

### Nachos

*Fresh Cut Corn Chips layered with Cheese, Tomatoes, Peppers, Corn, Jalapenos topped with Shredded Lettuce, Side Salsa and Sour Cream*

**\$13.5**

*Add-ons: Grilled Chicken \$5 OR 6oz Blade Steak \$5*

### Caesar Salad

*Crunchy Romaine Lettuce tossed in Caesar Dressing, topped with Croutons, Pancetta and Parmesan Cheese*

**\$11**

*Add-on: Grilled Chicken \$5*

### Shrimp Cocktail

*Served on a bed on Shredded Lettuce with a Zesty Clamato Cocktail Sauce for dipping with and Spicy French Beans and Asparagus*

**\$16**

## Mains

### Grilled Beef Burger

*Grilled Beef Patty topped with Bacon and Cheese on a Toasted Brioche Bun Garnished with Lettuce, Tomato, Pickle and Onion. Served with French Fries*

**\$16**

*Substitute Fries for Caesar Salad \$3*

### Fish & Chips

*Beer Battered with Fresh Cut Fries, Lemon and House Made Tartar Sauce*

**\$17**

### Steak & Hash

*a 10oz Rib Eye Steak with a Fennel and Onion Hash, Steamed Asparagus adorned with a Cab-Demi Glaze*

**\$30**

### Grilled Tofu Sandwich

*Grilled with Chipotle Slaw, Vine Tomatoes, Grilled Onion on a Sourdough Ciabatta Bun with Fries*

**\$17**

### Grilled Chicken Coq Au Vin

*Grilled Chicken Supreme with Herb Roasted Fingerlings Potatoes Mushrooms, Carrots, Asparagus and Pearl Onions with a Rich Chicken Velouté*

**\$28**

### Grilled Atlantic Salmon

*Grilled Atlantic Salmon with Wild Rice, Steamed Asparagus and Lemon Chive Compound Butter*

**\$25**

### Squash Ravioli

*Spinach and Ricotta stuffed Ravioli with a Vegetable Cream Sauce topped with Crispy Sage and Crumbled Goat Cheese*

**\$18**

All prices Exclude HST.

## Desserts \$10

### Sticky Toffee Pudding

*House Made Sticky Toffee Pudding covered with Creamy Caramel Sauce topped with Vanilla Ice Cream and Strawberries*

### Cheesecake

*Home-made Cheesecake, your choice of Plain, Triple Berry Coulis, or Caramel*

## Kids' Meals \$8

### Chicken Fingers

*Three Deep Fried Chicken Fingers with House Made Barbecue Sauce and Fresh Cut Fries*

### Cheeseburger

*Grilled Beef Patty with Cheese and Lettuce on a Brioche Bun. Served with Fresh Cut Fries*

### Baked Cannelloni

*Baked Cannelloni Pasta with Tomato Sauce, Stuffed with Ricotta Cheese and Grated Parmesan*

## Beverages

**\*Must be 19+ with valid ID to order alcohol\***

Iced Tea  Sprite  Coca-Cola  Ginger Ale  Milk  Orange Juice  Apple Juice

### White Wine (750ml)

- Reif Estate Pinot Grigio | Ontario | 36
- Misty Cove, 2019 Estate Sauvignon Blanc | Marlborough | 57
- Lodi Wine Company, 2018 Chardonnay | Lodi, California | 50
- Puntis Ferrer, 2019 Chardonnay Signature | Cachapoal Valley | 39

### Red Wine (750ml)

- Reif Estate, Pinot Noir | Ontario | 38
- Collevento 921, 2018 Merlot | Friuli | 42
- Black Bear Red Chair, 2016 Petite Syrah | Lodi, California | 74
- Blazon 2017 Cabernet Sauvignon | Lodi California | 68
- Tinedo, 2019 JA! Tempranillo | La Mancha | 45

### Domestic Beer (341ml) / 7

- Molson Canadian
- Coors Light

### Premium & Specialty Beer / 9

- Corona (330ml)
- Guinness Pub Draught (440ml)
- Heineken (330ml)
- Steam Whistle (341ml)
- Beau's Lug-Tread (473ml)

All prices Exclude HST.