



GARDEN COURT

THE BRIARS RESORT & SPA

SLOW DOWN,
SAVOR EVERY BITE,
& ENJOY THE EVENING
WITH US

PERFECT *Evening*

NEW MAIN DINING ROOM MENU
Launching September 27 at 5:00 PM

DELICIOUS FLAVORS
& A WARM ATMOSPHERE,
ALL IN ONE PLACE

Stay Awhile

THE BRIARS
RESORT & SPA ON LAKE SIMCOE



an Evening at GARDEN COURT

THE BRIARS RESORT & SPA



STARTER

DAILY SOUP 14
Fresh from Chef's Kettle

FRENCH ONION SOUP 16
Topped with Herb Croutons & Gruyère Cheese

SALAD & APPETIZER

BRIARS CHEF SALAD 14
Fresh Blueberries, Mandarin Oranges, Grape Tomatoes, Walnuts,
Cucumber, Arugula

& Oregano Vinaigrette 16

TUSCANY BEAN SALAD 15
A Hearty Medley of Beans, Red & Green Peppers, Red Onion &
Cilantro, Tossed in Basil Pesto & Served Over Tortilla Chips



CAJUN SHRIMP COCKTAIL

16

Served with Mild Cocktail Sauce, Lemon & Garlic Bread

CAPRESE SALAD

15

Bocconcini & Heirloom Tomatoes, tossed in a Simple Herb Vinaigrette
& Drizzled with Balsamic Reduction

CLASSIC CAESAR SALAD

13

Parmigiano Reggiano, Smoked Bacon, Herb Croutons & Crisp Romaine Lettuce

Main

15



BRIARS CHEF SALAD



CAJUN SHRIMP COCKTAIL



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MAIN

BAKED LOBSTER TAIL

62

2 Ways

Choice of Lemon Butter Sauce
or Lobster Thermidor

Roasted Fingerling Potatoes
or Garlic Mashed Potatoes Served with Seasonal Vegetables

PAPPARDELLE CHICKEN ALFREDO

36

Diced Chicken Breast & Mushrooms in a rich White Wine
Cream Sauce, finished with Parmigiano Reggiano

DUCK BREAST AL' ORANGE

46

A Classic French Dish Featuring Roasted Duck with A Bright, Tangy
Orange Sauce, Served with Fingerling Potatoes & Seasonal Vegetables



BRAISED LAMB SHANK

43

Served with Moroccan Spices, Seasonal Vegetables & Mashed Potatoes

FRUITEE DI MARE

44

"Fruits of the Sea"

Sautéed Scallops, Black Tiger Shrimp, Blue Mussels & Calamari with Linguine, Carrots, Celery & Peas, tossed in a fragrant Basil Tomato Sauce



BRAISED LAMB SHANK



CAST IRON RIB EYE STEAK

62

Pan-Seared AAA Ribeye Steak, served with Madagascar Sauce, Creamy Mashed Potatoes & Seasonal Vegetables

BAKED VEGETABLE CASSEROLE

32

A Medley of Broccoli, Cauliflower, Carrots, Red Peppers & Peas, tossed in a Creamy Rosé Sauce & Finished with Melted Mozzarella Cheese



TUSCANY BEAN SALAD

BAKED
LOBSTER TAIL
2 Ways

*Choice of
Lemon Butter Sauce
or Thermidor Sauce*

Roasted Fingerling Potatoes
or Garlic Mashed Potatoes Served with Seasonal Vegetables





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DESSERTS

CRÈME BRÛLÉE

15

A Classic French Dessert, Creamy Custard
with A Caramelized Topping

STICKY TOFFEE

15

Another Popular Dessert From Britain,
Topped with Hot Caramel and Vanilla Ice Cream

NEW YORK CHEESE CAKE

15

Rich & Creamy with Berry Coulis

TIRAMISU

15

Iconic Italian Dessert Fluffy Vanilla Sponge Soaked in
Espresso & Liqueur & Mascarpone Cheese

FRUIT PLATE

15

Fruit Plate