

The Briars Restaurant

Lunch Menu – 3 courses 25.95

Appetizers

Soup du Jour or Onion soup

French Onion Soup

Mozzarella Sticks

Zucchini Sticks

Mixed Greens Salad

Escargots - in cassiolette on top of grilled mushrooms caps with butter garlic and parsley

Entrées

Avocado, Crab and Shrimp Napoleon

Avocado, lump crab meat, jumbo shrimp sliced tomato and light mustard aioli served napoleon style

Tuna Mango and Avocado tower with tortilla crisps

esh Tuna pan-seared medium rare in cubes with wasabi sauce, cubed fresh Mango and sliced Avocado

4 Jumbo Coconut Shrimp with sweet chili sauce

Zucchini croquettes - pan seared - with feta cheese and yogurt sauce

Mac & Cheese balls with sriracha aioli

Sliders Trio - Beef with American cheese, Lamb with tzatziki sauce and barbeque Briscet with coleslaw

Penne with sautéed Chicken Tenderloins & Broccoli

Linguini with little neck clams in white wine, olive oil, garlic sauce

Ravioli of the day in a creamy brandy sauce

Meatloaf served with garlic-mashed potatoes or rice

Fish & Chips Served with our home-made tartar sauce and French fries

Stuffed Filet of Sole with Pacific fish, snow crab meat, fresh herbs & spices

Grilled Salmon washabi crusted or plain served with mashed potatoes or rice and sautéed

vegetables Chicken Parmigiana served w/ Spaghetti

Chicken Francaise served with mashed potatoes or rice

Chicken marsala served with mashed potatoes or rice and sautéed vegetables

Dessert

Dessert of the day

The Briars Restaurant

Dinner Menu – 3 courses 35.95

Appetizers

- Soup du Jour or French onion soup
- Mixed Greens Salad - *Red onions, cherry tomatoes & tossed w/ shaved parmesan cheese* Baked Stuffed Clams
- Chicken Cordon Bleu wheels
- Crispy Calamari
- Zucchini croquettes pan seared with feta cheese and yogurt sauce
- Mac & Cheese bites with sriracha aioli
- Escargots - *in cassolette on top of grilled mushrooms caps with butter garlic and parsley*

Entrées

Entrees come with a choice of: mashed potatoes, rice, French fries or with sautéed vegetables

- Grilled Eggplant Parmesan – *not breaded grilled eggplant topped with melted mozzarella and home-made marinara sauce served with spaghetti*
- Pasta Bolognese – *fresh chopped tomatoes, minced angus beef, garlic, wine and herbs*
- Penne sausage & broccoli rabe – *Italian sausage, broccoli rabe, cherry tomatoes, pecorino Romano and garlic*
- Chicken Marsala - *Chicken breast sautéed in mushroom marsala wine sauce*
- Chicken Spanaki - *Grilled chicken breast topped with sautéed spinach & melted gorgonzola cheese*
- Chicken Scarpiello – *sautéed chicken tenders with hot cherry peppers*
- Chicken Francaise - *Chicken breast sautéed in white wine lemon butter sauce*
- Chicken Parmesan - *served with spaghetti and marinara sauce*
- Chicken Cordon Bleu – *Sautéed rolled chicken breast with ham and swiss cheese*
- 12 oz Angus Shell Steak
- King Size Prime Angus Roasted Prime Rib
- Center cut Pork chop plain or with hot cherry peppers
- Rack of Lamb – *Frenched rack of lamb served with au jus*
- Broiled filet of sole with white wine lemon caper sauce
- Broiled Wasabi Crusted Atlantic Salmon or plain
- Stuffed Filet of Sole – *two sole filets stuffed with Pacific fish, snow crab meat, fresh herbs & spices*

Dessert of the day