

The BRIARWOOD Inn

All dinners include:

Briarwood Appetizer Tray

Cocktail Shrimp, Chicken Liver Paté, Smoked Salmon Butter, Olive Tapenade, Blended Cheddar Cheese with Port Wine, Spinach and Water Chestnut Mouseline

Choice of Salad

House Spinach Salad

Spinach Greens, Sliced Mushrooms, Bacon, Bermuda Onions, and Mandarin Oranges tossed with a specialty-blended Hot Bacon Dressing

Vinaigrette Salad

Tender Leaves of Romaine with Feta Cheese, Black Olives, and Red Cabbage, with White Balsamic Dressing

Briarwood Dessert Tray

Main Entrees

Filet Mignon, 8oz or 11oz

The Eye of the Tenderloin broiled to your liking. Served with Baked Potato 58 / 64

Add 16oz Maine Lobster Tail Mkt Price

Tournedos "Excelsior"

Filets of Beef sautéed in Butter and Shallots atop Golden Eggplant Rounds with Béarnaise and Bordelaise Sauce 58

King Crab Legs, 22oz

Steamed and served with drawn Butter Mkt Price

Maine Lobster Tail, 16oz

Broiled and served with drawn Butter Mkt Price

Elk Medallions

Tenderloin of Elk, thinly sliced and served over wild rice, with a raspberry port wine reduction 58

New York Steak, 16oz

One of the most flavorful cuts of Beef, served Bone-In, over Mashed Potatoes 58

Pepper Steak

Tenderloin, pressed with Madagascar Pepper, sautéed in Butter, Shallots, Cognac and Fresh Cream 62

Medallions Briarwood

Filet Bordelaise, tender Scaloppini of Veal, and Broiled South African Lobster Tail form the perfect trio 65

Cioppino (Sha-peen'-o)

Steamed Clams, Crabmeat, Shrimp and Scallops are combined with a Zesty Tomato Broth accented with Red Wine, Garlic, Mushrooms and Blended Herbs and Spices 65

Veal a l'Oskar

White Asparagus Spears and Crab Fingers atop tender Veal Medallions, laden with Béarnaise Sauce 49

Chicken Rochambeau

Danish Ham, Swiss Cheese and Mushrooms are layered into a Boneless Chicken Breast, oven braised and finished with Sauces of Hollandaise and Bordelaise 46

USDA Prime Ribeye, 18oz

This tender and flavorful Bone-In Ribeye is broiled to your liking, served over Duchess Potatoes 69

Filet Wellington

Filet of Beef atop Duxcelle and baked in a Flaky Pastry until golden brown accompanied by Bordelaise Sauce 62

Prime Rib of Beef

Colorado dry-aged Beef, slowly roasted on a Bed of Rock Salt and Rosemary, served with Baked Potato 59

Filet of Salmon

King Salmon Filet is broiled and served with a sauce of Butter, White Wine and Fresh Dill; or, Sautéed in butter and glazed with a velvety hollandaise 48

Lobster Ravioli

Homemade Raviolis, filled with Lobster, Ricotta Cheese, and Shallots finished with a basil beurre blanc 65

Duck a l'Amaretto

Tender Duckling, seared until crispy, roasted and glazed with Amaretto Sauce, sprinkled with Slivered Almonds 54

Rocky Mountain Rainbow Trout

To Colorado's favorite we add Sautéed Shrimp, Bay Scallops and King Crabmeat, topped with Hollandaise 48

Alaskan Halibut

Fresh Alaskan Halibut, sautéed with Orange, Ginger and Butter, topped with Crispy Onions, Sesame Seeds, and Bell Pepper Curls 65

Seafood au Gratin

Sautéed Lobster, Crabmeat, Bay Scallops and Shrimp in a Sherry Cream Sauce with melted Cheeses 56

Lemon Polenta

Over wilted Spinach, Spicy Tomato Coulis, Chickpea Puree, and Grilled Cucumbers, Red Onions, Tomatoes, Feta Cheese, and Roasted Corn 42