

Lunch

at The Briarwood Inn

Starters & Small Plates

Briarwood Appetizer Tray shrimp cocktail, blended port wine cheddar cheese, spinach mousseline, liver pate, olive tapenade, salmon butter, cracker basket 38

Warm Spinach & Artichoke Dip toast points, flatbread 8

Homemade Lobster Ravioli basil beurre blanc, ricotta, shallots 13 / 20

P.E.I Mussels white wine, tomatoes, garlic, basil 13

Crispy Calamari fried lemon, sweet chili sauce, garlic aioli 10

Ahi Tuna Sliders cusabi, cucumber, radish, micro greens 12

Ground Sirloin Sliders Gruyere cheese, caramelized onions 12

Tenderloin Tacos corn tortillas, chili-lime slaw, corn, ranchero beans, pepper jack cheese, pico de gallo 13

Salads

Signature Chopped Shrimp butter lettuce, mango, avocado, tomato, Haystack Mountain goat cheese, praline almonds, citrus dressing 10 / 18

House Spinach mushrooms, onion, mandarin oranges, hot bacon dressing 7 / 13

Grilled Caesar prosciutto wrapped romaine, parmesan crouton 10

Roasted Chicken Cobb avocado, bacon, Maytag bleu cheese, hard boiled egg, crispy onions, cucumber, tomato, buttermilk ranch 16

Red and Golden Beet Carpaccio arugula, Haystack Mountain goat cheese, mint vinaigrette 9

Tuna Niçoise romaine lettuce, haricot verts, red potatoes, Kalamata olives, tomatoes, hard boiled egg, lemon & olive oil dressing 17

Traditions

Maple Glazed Salmon Asian slaw, soba noodles, peanut sauce 18

Lemon Scented Polenta spinach, chickpea, and roasted corn puree, spicy tomato coulis, grilled cucumbers, red onion, tomato, feta cheese, corn 15

Seafood Crepes shrimp, crab, bay scallop, sherry cream, hollandaise 16

Crepes Rheims chicken, mushroom, onion, sherry cream, cheese 14

Halibut Filet orange & ginger sauce, red pepper curls, crispy onions 32

Chicken Picatta white wine, butter, capers, lemon 16

Steaks & Seafood

USDA Prime Bone-in Ribeye 18oz 42

Hand Cut Filet 8oz or 11 oz 32 / 38

Prime Rib 13 oz or 20 oz 27 / 35

Bone-in New York 16oz 40

Alaskan King Crab Legs 22oz *Mkt*

Maine Lobster Tail 16oz 58

**8oz Filet Mignon &
4oz South African Lobster Tail** 55

Sauces & Additions

Béarnaise 3

Bordelaise 4

Madagascar Pepper Sauce 5

Hollandaise 3

Caramelized Onions 3

Soup

Lobster Bisque 10

French Onion 8

Sides

Sweet Potato Chips 4

French Fries 4

Mac N Cheese 8

Potato Timbale 9

Sautéed Garlic Mushrooms 6

Steamed Broccoli 7

Asparagus Béarnaise 10

Seasonal Vegetable 7

Sandwiches

Prime Rib caramelized onions, sautéed mushrooms, toasted sourdough, French fries 17

Angus Burger caramelized onions, Gruyere cheese, side of lettuce, tomato, pickle, brioche bun, French fries 12

Lobster Club Maine lobster, tomato, bacon, avocado, arugula, dill aioli, sweet potato chips 19

BBQ Beef grilled onions, brioche bun, French fries 12