

# Tavern

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, bread & 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

- Prime Rib Sandwich** caramelized onions, sautéed mushrooms, toasted sourdough, French fries 17
- Halibut Filet** orange & ginger sauce, red pepper curls, crispy onions 32
- Lemon Scented Polenta** spinach, chickpea, and roasted corn puree, spicy tomato coulis, grilled cucumbers, red onion, tomato, feta cheese, corn 15
- Chicken Picatta** white wine, butter, capers, lemon 16

## Sides

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|-----------------------------|-----------------------------------|
| <b>Sweet Potato Chips</b> 4 | <b>Sautéed Garlic Mushrooms</b> 6 |
| <b>French Fries</b> 4       | <b>Steamed Broccoli</b> 7         |
| <b>Mac N Cheese</b> 8       | <b>Asparagus Béarnaise</b> 10     |
| <b>Potato Timbale</b> 9     | <b>Seasonal Vegetable</b> 7       |

## 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** *mk*
- 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