

# THE BRIARS

RESORT & SPA ON LAKE SIMCOE

All Day Dining – Noon to 8pm  
Reservations Required for all Dining  
Seating is limited during the current restrictions

## Appetizers

### Nachos

*Fresh Cut Corn Chips layered with Cheese, Tomatoes, Peppers, Corn, Jalapenos topped with Shredded Lettuce, Side Salsa and Sour Cream*  
\$13.5

Add-ons: Grilled Chicken \$5  OR 6oz Blade Steak \$5

### Garden Salad

*Fresh Spring Mix with Cucumbers and Field Tomatoes, Bermuda Onion with a Balsamic Dressing*  
\$9

### Caesar Salad

*Crunchy Romaine Lettuce tossed in Caesar Dressing, topped with Croutons, Pancetta and Parmesan Cheese*  
\$11 Add-on: Grilled Chicken \$5

### Shrimp Cocktail

*Served on a bed on Shredded Lettuce with a Zesty Clamato Cocktail Sauce for dipping with and Spicy French Beans and Asparagus*  
\$16

### Spinach and Artichoke Dip

*Creamy Spinach and Artichoke Dip, served with Pita, Corn and Flour Tortilla for Dipping*  
\$12

## Mains

### Grilled Beef Burger

*Grilled Beef Patty topped with Bacon and Cheese on a Toasted Brioche Bun Garnished with Lettuce, Tomato, Pickle and Onion. Served with French Fries*

\$16 Substitute Fries for Caesar Salad \$3

### Fish & Chips

*Beer Battered with Fresh Cut Fries, Lemon and House Made Tartar Sauce*  
\$17

### Steak & Hash

*a 10oz Rib Eye Steak with a Fennel and Onion Hash, Steamed Asparagus adorned with a Cab-Demi Glaze*  
\$30

### Grilled Tofu Sandwich

*Grilled with Chipotle Slaw, Vine Tomatoes, Grilled Onion on a Sourdough Ciabatta Bun with Fries*  
\$17

### Grilled Chicken Coq Au Vin

*Grilled Chicken Supreme with Herb Roasted Fingerlings Potatoes Mushrooms, Carrots, Asparagus and Pearl Onions with a Rich Chicken Velouté*  
\$28

### Grilled Atlantic Salmon

*Grilled Atlantic Salmon with Wild Rice, Steamed Asparagus and Lemon Chive Compound Butter*  
\$25

### Squash Ravioli

*Spinach and Ricotta stuffed Ravioli with a Vegetable Cream Sauce topped with Crispy Sage and Crumbled Goat Cheese*  
\$18

All prices Exclude HST.

## Desserts \$10

### Sticky Toffee Pudding

*House Made Sticky Toffee Pudding covered with Creamy Caramel Sauce topped with Vanilla Ice Cream and Strawberries*

### Cheesecake

*Home-made Cheesecake, your choice of Plain, Triple Berry Coulis, or Caramel*

## Kids' Meals \$8

### Chicken Fingers

*Three Deep Fried Chicken Fingers with House Made Barbecue Sauce and Fresh Cut Fries*

### Cheeseburger

*Grilled Beef Patty with Cheese and Lettuce on a Brioche Bun. Served with Fresh Cut Fries*

### Baked Cannelloni

*Baked Cannelloni Pasta with Tomato Sauce, Stuffed with Ricotta Cheese and Grated Parmesan*

## Beverages

**\*Must be 19+ with valid ID to order alcohol\***

*Iced Tea   Sprite   Coca-Cola   Ginger Ale   Milk   Orange Juice   Apple Juice*  
2 each

### White Wine (750ml)

Reif Estate Pinot Grigio | Ontario | 36

Misty Cove, 2019 Estate Sauvignon Blanc | Marlborough | 57

Lodi Wine Company, 2018 Chardonnay | Lodi, California | 50

Punti Ferrer, 2019 Chardonnay Signature | Cachapoal Valley | 39

### Red Wine (750ml)

Reif Estate, Pinot Noir | Ontario | 38

Collevento 921, 2018 Merlot | Friuli | 42

Black Bear Red Chair, 2016 Petite Syrah | Lodi, California | 74

Blazon 2017 Cabernet Sauvignon | Lodi California | 68

Tinedo, 2019 JA! Tempranillo | La Mancha | 45

### Domestic Beer (341ml) / 7

Molson Canadian

Coors Light

***Please ask your server for your favorite cocktail  
and inquire about our featured wines***

### Wines by the Glass

#### White

Reif Estates Pinot Grigio

9/12

Misty Cove Sauv. Blanc

12/15

Rose Secret Barrels

9/12

#### Red

Reif Estates Pinot Noir

9/12

Trevezie Cab. Sauvignon

8/11

### Premium & Specialty Beer / 9

Corona (330ml)

Guinness Pub Draught (440ml)

Heineken (330ml)

Steam Whistle (341ml)

Beau's Lug-Tread (473ml)

All prices Exclude HST.

Due to COVID-19 restrictions, all meals must be delivered to rooms or consumed in Ministry approved locations. Alcohol may only be consumed in guest suites and may not be consumed in public areas of the property.