The Briars Restaurant

Lunch: 3 course for 22.95  Price excludes beverages taxes and tips

Appetizers

Soup du Jour or Onion soup
French Onion Soup
Mozzarella Sticks
Zucchini Sticks
Mixed Greens Salad

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

Entrées

Avocado, Crab and Shrimp Napoleon
*Avocado, lamp crab meat, jumbo shrimp sliced tomato and light mustard aioli served napoleon style*

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

BBQ Baby Back Ribs served mashed potatoes or rice

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

Washabi crusted or plain Grilled Salmon 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: 3 course for 32.95 Price excludes beverages taxes and tips

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
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 and with sautéed vegetables
Grilled Eggplant Parmesan – unbreaded grilled eggplant topped with melted mozzarella and home-made marinara sauce served with spaghetti
Rigatoni 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 chops plain or with hot cherry peppers
Rack of Lamb – Frenched rack of lamb served with au jus
Broiled Branzino (Mediterranean Sea Bass) whole or filet
Broiled Scrod 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
Stuffed Sole Florentine– two sole filets stuffed with spinach feta and fresh herbs & spices

Dessert of the day