

# The Briars Restaurant

## Lunch Menu – 3 courses 25.95

### Appetizers

Soup du Jour or Onion soup

French Onion Soup

Mozzarella Sticks

Zucchini Croquet

Mixed Greens Salad

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

### Entrées

Avocado, Crab and Shrimp Napoleon

*Avocado, lump crab meat, jumbo shrimp sliced tomato and light mustard aioli served napoleon style*

Tuna Mango and Avocado tower with tortilla crisps

*esh Tuna pan-seared medium rare in cubes with wasabi sauce, cubed fresh Mango and sliced Avocado*

4 Jumbo Coconut Shrimp with sweet chili sauce

Mac & Cheese balls with sriracha aioli

Sliders Trio - *Beef with American cheese, Lamb with tzatziki sauce and barbeque Briscet with coleslaw*

Penne with sautéed Chicken Tenderloins & Broccoli

Mac & Cheese casserole

Grilled Eggplant Parmesan - *grilled eggplant, melted mozzarella, spaghetti and home-made marinara sauce*

Spaghetti Carbonara - *Creamy sauce with Bacon, Pecorino and Parmesan*

Linguini with Clams - *little neck clams in white wine, olive oil, garlic sauce*

Meatloaf - *served with mushroom sauce and mashed potatoes*

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*

Grilled Salmon *wasabi crusted or plain*

Chicken Parmigiana *served w/ Spaghetti*

Chicken Francaise *served with mashed potatoes, rice or vegetables*

Chicken Marsala *served with mashed potatoes or rice and sautéed vegetables*

### Dessert

Dessert of the day

# The Briars Restaurant

## Dinner Menu – 3 courses 35.95

### Appetizers

- Soup du Jour or French onion soup
- Mixed Greens Salad - *Red onions, cherry tomatoes & tossed w/ shaved parmesan cheese* Baked Stuffed Clams
- Stuffed Mushrooms - *Grilled mushroom caps with seafood stuffing*
- Chicken Cordon Bleu wheels
- Crispy fried Calamari
- Mozzarella Sticks - *Breaded & fried served w/ marinara sauce*
- Zucchini croquette - *pan seared served with yogurt sauce*
- Mac & Cheese bites *with sriracha aioli*
- Escargots - *in cassiolette on top of grilled mushrooms caps with butter garlic and parsley*

### Entrées

***Entrees come with a choice of: mashed potatoes, rice, French fries or with sautéed vegetables***

- Grilled Eggplant Parmesan – *grilled eggplant topped with melted mozzarella and home-made marinara sauce served with spaghetti*
- Pasta 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 Parmigiana- *Golden fried breaded Chicken breasts topped with Briars marinara sauce & melted mozzarella, served w/ spaghetti*
- 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
- Center cut Pork chop plain or with hot cherry peppers
- Rack of Lamb – *Frenched rack of lamb served with au jus*
- Pan seard filet of tilapia - *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*

### Dessert of the day