

The Briars Restaurant



march 16-29, 2020

3 COURSES • \$22.95 LUNCH • \$32.95 DINNER

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 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

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

Grilled Salmon washabi crusted or plain 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



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3 COURSES • \$22.95 LUNCH • \$32.95 DINNER

Dinner Menu

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 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 – *not breaded 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

Double Center cut Pork chop 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