



# Dinner Menu

## SOUPS *MADE IN HOUSE DAILY:*

ONION SOUP 3.95

SOUP DU JOUR: cup 4.95 bowl 5.95

FRENCH ONION SOUP 6.95

## SALADS

HOUSE SALAD 4.95

Lettuce, red onions, cherry tomatoes, green peppers, cucumbers

CAESAR SALAD 13.95

Romain with home-made Caesar dressing, croutons, shaved parmesan

**ADD:** SHRIMP 11 SALMON 9 CHICKEN 6

ICEBERG LETTUCE WEDGE 9.95

Roasted red peppers, bleu cheese

ROASTED BEET SALAD 12.95

Sliced roasted beets, onions, mixed greens topped with feta cheese

ARUGULA AND PEARS 12.95

Baby arugula, sliced pear, feta cheese, honey Dijon vinaigrette

MESCLUN AND WALNUT 12.95

Mixed field greens, gorgonzola cheese, walnuts and dried cranberries

## STARTERS

AVOCADO, CRAB AND SHRIMP NAPOLEON 24.95

Tower of avocado slices, lump crab meat, jumbo shrimp, mustard aioli

CRISPY CALAMARI 14.95

Golden fried served w/ chili aioli or w/ Briar's marinara sauce

MOZZARELLA STICKS 8.95

Breaded & fried served w/ marinara sauce

SHRIMP COCKTAIL 16.95

4 Jumbo shrimp chilled or grilled w/ our home-made cocktail sauce

BAKED STUFFED CLAMS 13.95

Fresh chopped clams, fresh herbs

CHICKEN CORDON BLEU WHEELS 10.95

Golden fried rolled chicken breast with swiss cheese and ham

STUFFED MUSHROOMS 10.95

Broiled mushroom caps with seafood stuffing

ESCARGOTS 9.95

Served on grilled mushrooms caps with butter garlic & parsley

CHICKEN WINGS ½ Doz. 8.00 1 Doz. 14.95

BBQ, Teriyaki, Mild or Hot

## ENTREES

*Entrees served with onion soup or salad and a choice of: Mashed Potatoes, French Fries, Rice, Baked Potato or Veggies Substitute: Soup du Jour or Caesar salad for 2.00*

## CHICKEN

CHICKEN CORDON BLEU 24.95

2 sautéed rolled Chicken breasts w/ Ham & Swiss cheese in demi-glace mushroom Sauce

CHICKEN SCARPIELLO 21.95

Sautéed Chicken tenderloins in garlic white wine sauce with hot cherry peppers

CHICKEN SPINACH GORGONZOLA 23.95

Chicken breast topped w/ sautéed spinach & melted gorgonzola

HONEY DIPPED FRIED CHICKEN 19.95

Breaded pieces of Chicken golden fried & drizzled w/ clover honey

CHICKEN FRANCAISE 21.95

Sautéed Chicken breasts in white wine lemon beurre blanc

CHICKEN MARSALA 21.95

Sautéed Chicken cutlets sautéed in mushroom & marsala wine sauce

CHICKEN PARMIGIANA 21.95

Golden fried breaded Chicken breasts topped with Briars marinara sauce & melted mozzarella, served w/ spaghetti

SLOW ROASTED HALF OF SPRING CHICKEN 19.95

## BEEF/VEAL/PORK

### ANGUS PRIME RIB Market Price

Slowly roasted Prime Rib served w/ au jus or horseradish cream sauce

### NEW YORK CUT ANGUS SHELL STEAK Market Price

Angus Shell Steak served with grilled mushrooms caps and au jus

### PORK CHOP 24.95

Center thick cut Pork Chop plain or topped with hot cherry peppers

### RACK OF LAMB 33.95

Frenched Rack of Lamb grilled served with au jus

### FILET MIGNON Market Price

Plain or peppercorn crusted with cognac sauce

### BROILED CHOPPED SIRLOIN STEAK 21.95

16 oz. chopped Sirloin Steak topped with sautéed mushrooms, onions, au jus

### MEATLOAF 21.95

Mushroom wine gravy, garlic mashed potatoes

### CALVES LIVER 24.95

Grilled fresh Calves' Liver topped w/ caramelized onions, crispy bacon and au jus

## SEAFOOD

### JUMBO SHRIMP (Grilled or Fried) 27.95

### JUMBO STUFFED SHRIMP 27.95

Grilled Jumbo Shrimp with lump crabmeat

### SHRIMP SCAMPI 27.95

Jumbo Shrimp sautéed in garlic, white wine and butter

### SHRIMP FRANCAISE 27.95

Jumbo Shrimp lightly egg battered and sautéed in wine lemon beurre blanc

### FRESH SEA SCALLOPS BROILED OR FRIED 29.95

### SHRIMP & CHICKEN FRANCAISE 26.95

Jumbo Shrimp and tender chicken breast sautéed in wine lemon beurre blanc

### WASABI CRUSTED OR PLAIN BROILED SALMON 26.96

### BROILED FILET OF SOLE 26.95

### STUFFED FILET OF SOLE 26.95

2 Baked filets of Sole rolled with our seafood and herb stuffing

### SOLE MEUNNIERE 26.95

Lightly dusted with flour & sautéed in butter, wine & parsley

## PASTA

### PENNE ALA VODKA 16.95

### LINGUINI w/ PESTO SAUCE 16.95

### MAC & CHEESE 16.95

**ADD:** SHRIMP 11.00 CHICKEN 6.00 SALMON 9.00

### RIGATONI BOLOGNESE 19.95

Tomatoes, minced Beef, garlic, wine and herbs sauce

### PENNE SAUSAGE & BROCCOLI RABE 19.95

Italian Sausage, Broccoli rabe, cherry tomatoes, pecorino, chili, garlic

### SPAGHETTI CARBONARA 18.95

Creamy sauce with Bacon, Pecorino, Parmesan and crushed black pepper

### PENNE CHICKEN & BROCCOLI 19.95

Sautéed Chicken tenders and broccoli in olive oil & garlic

### VEGETARIAN PASTA 17.95

Pasta with sautéed seasonal vegetables, artichoke hearts, roasted red peppers, cherry tomatoes in olive oil and garlic

### GRILLED EGGPLANT PARMESAN 21.95

Topped with melted mozzarella and homemade marinara sauce over spaghetti

### PASTA & CHICKEN TENDERS 21.95

Sautéed Chicken tenders with Broccoli Rabe and artichoke hearts in garlic sauce and a choice of pasta

### LINGUINI WITH LITTLE NECK CLAMS 23.95

1 Doz. Little Necks sautéed in olive oil, white wine, garlic and parsley

### SEAFOOD PASTA 33.95

A feast of Shrimp, Scallops, Clams on the half shell and Calamari in a light garlic tomato sauce

## BURGERS

*made in house daily with sirloin ground beef served with French fries, lettuce, tomato and pickle*

### HAMBURGER PLATTER 13.95

### CHEESEBURGER PLATTER 14.95

*Cheese choices: American, Mozzarella, Swiss, Cheddar or Gorgonzola*

## SIDE DISHES

VEGGIES 4.50

PASTA 7.95

FRENCH FRIES, RICE OR BAKED POTATO 4.50

If you have a food allergy, please speak to owner, manager, chef or your server.

We are not responsible for your personal property

18% Gratuity added to groups of 8 or more

Extra Plate \$4