



DRINKWATERS LOUNGE AT THE BRIARS LUNCH MENU \$25

STARTER

SOUP OF THE DAY

FRESH FROM THE CHEF'S KETTLE

or

HEARTS OF ROMAINE

FRESH ROMAINE WITH OUR CHEF'S SIGNATURE CAESAR DRESSING WITH CRISPY CAPERS, DOUBLE SMOKED BACON AND HERB CROUSTADE

or

MIXED FIELD GREENS

TENDER COOKSTOWN SEEDLINGS AND GREENS WITH CUCUMBER, CHERRY TOMATO, BERMUDA ONION AND AN AGED BALSAMIC DRESSING

MAIN

PENNE PRIMAVERA

PENNE WITH VEGETABLES IN A HEARTY ROMA TOMATO SAUCE, WITH SHAVED PADANO CHEESE AND GARLIC BREAD

or

CHICKEN SCHNITZEL

TENDER BREADED CHICKEN SERVED WITH LEMON THYME SPAETZLE DRIZZLED WITH CITRUS SAUCE

or

VEAL SCHNITZEL

TENDER BREADED ESCALOPE OF VEAL SERVED WITH ROSTI POTATOES ADORNED WITH A ZESTY ROMA TOMATO SAUCE

DESSERT

NEW YORK CHEESE CAKE

WITH CARAMEL SAUCE

(Taxes and gratuities excluded. Visit tasteofgeorgina.ca for more information.)



DRINKWATERS LOUNGE AT THE BRIARS DINNER MENU \$45

STARTER

SOUP OF THE DAY

FRESH FROM THE CHEF'S KETTLE

or

HEARTS OF ROMAINE

FRESH ROMAINE WITH OUR CHEF'S SIGNATURE CAESAR DRESSING WITH CRISPY CAPERS, DOUBLE SMOKED BACON AND HERB CROUSTADE

or

MIXED FIELD GREENS

TENDER COOKSTOWN SEEDLINGS AND GREENS WITH CUCUMBER, CHERRY TOMATO, BERMUDA ONION AND AN AGED BALSAMIC DRESSING

MAIN

PENNE ARRABBIATA

PENNE WITH SPICY ITALIAN SAUSAGE IN A HEARTY ROMA TOMATO SAUCE, WITH SHAVED PADANO CHEESE AND GARLIC BREAD

or

CHICKEN SUPREME

TENDER CHICKEN IN A PORT DEMI-GLAZE SERVED WITH BUTTERMILK MASHED POTATOES, AND SEASONAL VEGETABLES

or

NEW YORK STRIPLOIN

GRILLED TO YOUR SPECIFICATIONS, TOPPED WITH A BRANDY PEPPERCORN SAUCE, SERVED WITH BUTTERMILK MASHED POTATOES AND SEASONAL VEGETABLES

or

SALMON FILET

GRILLED ATLANTIC SALMON WITH A CITRUS BUERRE BLANC SERVED WITH SEASONAL VEGETABLES AND JASMINE SCENTED BASMATI RICE

DESSERT

NEW YORK CHEESE CAKE
WITH CARAMEL SAUCE

(Taxes and gratuities excluded. Visit tasteofgeorgina.ca for more information.)