



BRIAR RIDGE
Country Club

soups

cup | **3** bowl | **5**

ROASTED CORN VELOUTE

roasted poblano | heirloom tomato | chorizo | spiced popcorn

SOUP DU JOUR

daily soup creation

appetizers

AHI TUNA POKE

seaweed | sriracha aioli | cucumber | daikon | enoki mushroom | tortilla chips | **15**

CRAB CAKE

grilled asparagus | saffron aioli | gazpacho | **15**

SHRIMP COCKTAIL

cocktail sauce | lemon | **15**

CHARCUTERIE BOARD

hard salami | speck | appenzeller | gruyere | petit baguette | cornichons | mustard | **16**

HOUSE CHEESE SPREAD

ricotta | quark | goat cheese | capers | olive oil | paprika | pickles | onion | parsley | focaccia | **9**

ESCALIVADA

roasted peppers | onion | eggplant | parsley | goat cheese | grilled asparagus | **9**

salads

CAESAR

baby gem | red romaine | parmesan cheese | grilled focaccia | traditional dressing | **9**

MARKET

market greens | shaved vegetables | picked herbs | goat cheese | heirloom tomato
balsamic | herb vinaigrette | **9**

JAPANESE

mixed greens | sprouts | mushroom | pickled ginger | daikon | sesame seed | yuzu | wasabi vinaigrette | **9**

SIMPLE SALAD

romaine | tomato | cucumber | choice of dressing | **4**

add 6oz. grilled chicken breast 3 | 7oz. atlantic salmon 9 | 5pc. jumbo shrimp 11 | 12oz. prime sirloin 11

entrées

includes a choice of simple salad or soup du jour

MARKET CREATION

chef's inspiration | **Market Price**

STEAKHOUSE SELECTION

served with choice of one sauce starch and vegetable

FILET MIGNON 8oz. **32**

PRIME SIRLOIN STEAK 12oz. **32**

AUSTRALIAN MILKFED LAMB CHOPS **32**

PORTEHOUSE PORK CHOP 14oz. **25**

ROASTED FRENCHED CHICKEN BREAST **18**

ATLANTIC SALMON **28**

Choose one of the following

saucés

bordelaise | sauce charon | chimichurri | asiago cheese & herb sauce

starches

chorizo and potato sauté | garlic mashed potatoes | idaho & sweet potato napoleon | mushroom risotto | hand cut fries

vegetables

sautéed spinach and mushrooms | grilled asparagus | roasted brussels sprouts with bacon | market vegetables and parsley butter fondue | steamed broccolini | cauliflower au gratin

GROUPER WITH OLIVE TAPENADE

vegetable paella | saffron aioli | grilled asparagus | merlot jus | **28**

KOREAN CHILI BRAISED BRISKET

udon noodles | zucchini | carrot | daikon | **28**

VEAL SIRLOIN

fettucine | broccolini | morel mushroom | creamy bordelaise | **35**

CHICKEN LEG DUO

chicken thigh wrapped in bacon with herb mousse filling | fried chicken drum | garlic mashed potatoes | bordelaise | broccolini | **21**

VEGETABLE PAELLA WITH TOFU

arborio rice | mushrooms | peppers | green peas | grilled asparagus | saffron | fried tofu | **16**

PASTA PRIMAVERA

tortiglioni pasta | onion | tomato | peppers | spinach | marinara | ricotta | chives | **14**

dessert

PEAR & CHOCOLATE

roasted pear | caramel | valhrona chocolate mousse | oreo crunch | **8**

BAKED CREAM AND RICOTTA FILLED CREPES

vanilla cream custard | **8**

ELIS CHEESECAKE

caramel | Nuts | whipped cream | **7**

APPLE STRUDEL

vanilla sauce | **7**