

Welcome to  
*The Briarwood*

*I Think I'll Start With.....*

**House Tomato Soup**

*Or*

**Soup Du Jour**

Bowl \$2.00

Cup \$1.50

**The Briarwood Salad**

*Crisp mixed greens with candied walnuts, local granny apples, goat cheese, and our cider vinaigrette*

\$3.00

**Classic Caesar Salad**

*Romaine lettuce with shaved Parmesan cheese  
Tossed with our housemade dressing and garlic croutons*

\$3.00

Petite \$2.00

**Add Chicken or Shrimp to any salad**

\$3.00

**Southwest Egg Rolls**

*Black Beans, corn, tomatoes, onion and Cilantro  
Served with zesty mango salsa*

\$4.00

One \$2.00

**Shrimp Cocktail**

*Five Fresh Jumbo Shrimp with our cocktail sauce*

\$4.00

Three \$3.00

**Fresh Fruit, Cottage Cheese and garden salad always available**

\$1.50

## *Tonight I Feel Like.....*

Entrees Always Served With Fresh Warm Bread And Rolls  
Starch And Vegetable Substitutions Are Welcome

### **Filet of Sirloin** \$9.00

*Six-ounce, Angus sirloin, broiled to your liking and served with our house steak sauce*

### **The Meadows Pasta** \$6.00

*Angel Hair Pasta, with baby spinach, tomatoes, garlic, and olive oil, topped with fresh mozzarella*

Petite \$4.50  
Add Chicken/Shrimp \$3.00

### **Maryland Crab Cakes** \$8.00

*Twin cakes, prepared with jumbo lump crab, accompanied by lemon aioli*

One Cake \$6.00

### **Tarragon Chicken** \$8.00

*Fire-grilled chicken breast, served over wild rice and steamed broccoli, finished with tarragon cream sauce*

Petite \$6.00

### **Pork Tenderloin** \$8.00

*Grilled Hudson Valley pork tenderloin, topped with apple chutney and over sautéed spinach*

Petite \$6.00

### **Poached Salmon** \$8.00

*Fresh Atlantic salmon, slow simmered and served with lemon aioli*

Petite \$6.00

### **Daily Feature and Chef's Special**

*Your server will describe today's selections*

Market Price

### **Beverages**

*Coffee, Hot Tea, Iced Tea  
Milk, Juice*

No Charge