

STARTERS

CHIPS & QUESO* ^{GF VG} <i>salsa and guacamole</i>	12
GULF COAST JUMBO LUMP CRAB MAISON <i>bibb lettuce, sliced heirloom tomato, maison dressing, lemon bibb, toast points</i>	19
SLOW DOUGH TEXAS SOFT PRETZEL ^{VG} <i>cheese sauce, beer mustard</i>	10
CAULIFLOWER FLATBREAD ^{GF} <i>marinara, five cheese blend, grilled chicken, crispy kale, roasted mushroom</i>	14
CALAMARI <i>prosciutto, pepperoncini, marcona almonds, crispy kale, lemon butter</i>	16
ASIAN CHICKEN BITES ^{GF} <i>sweet chili, cilantro, scallion, sesame seeds</i>	14
JUMBO LUMP CRAB CAKE <i>lemon, caper, garden herb salad</i>	24
FRIED GREEN BEANS ^{VG} <i>chipotle ranch</i>	12
TEMPURA VEGETABLES ^{VG} <i>brussels sprouts, mushrooms, asparagus, red pepper, onion, spicy aioli, sesame soy dressing</i>	12
SHRIMP REMOULADE <i>poached jumbo gulf shrimp, red remoulade sauce, green olive, lemon wedge, crispy baguette</i>	18
FRIED GULF OYSTERS* <i>briar club classic served with tabasco beurre blanc</i>	18
CRAFT CHARCUTERIE BOARD <i>prosciutto san danielle 16 month, capocollo, olympia provisions salamis, bresaola</i>	22
ARTISAN CHEESE BOARD <i>kunik triple cream brie, garrotxa spanish style semi firm goat cheese, grafton maple smoked aged cheddar, heve mons fourme d'ambert blue</i>	18
CHEESE & CHARCUTERIE	20/26

SOUPS

WEEKLY SPECIAL <i>ask your server for this week's special</i>	MKT
TBC GUMBO <i>shrimp, jumbo lump crab meat, steamed rice, parmesan crostini, tabasco</i>	8/12
FRENCH ONION SOUP <i>parmesan and gruyère gratin</i>	8/12
CHICKEN TORTILLA SOUP * <i>avocado, pepper jack, crispy tortilla strips</i>	6/10

THE BRIAR CLUB

Since
19  49

ENTRÉES

Served with house salad. Substitute Caesar (+\$1) or cup of weekly soup special (+\$2)

TOFU WITH VEGETABLE STIR FRY ^{GF, VG} 16 <i>carrot, broccoli, mushroom, onion, garlic, scallion, chili crisp, steamed jasmine rice</i>
BUTTERNUT SQUASH "NOODLES" ^{GF, VG} 18 <i>basil pesto, spinach, garlic, roasted baby heirloom tomato, toasted pine nuts</i>
CHARGRILLED FARRO ISLANDS SALMON * 28 <i>grilled vegetables, quinoa wild rice pilaf, extra virgin olive oil, balsamic reduction, sea salt</i>
ROASTED VEGETABLE BOWL ^{GF, VG} 20 <i>brown rice quinoa blend, carrots, cauliflower, mushroom, broccoli, marcona almond, extra virgin olive oil, balsamic glaze</i>
PAN ROASTED GULF RED SNAPPER 36 <i>butternut squash risotto, haricots vert, jumbo lump crab, toasted almonds, lemon beurre blanc</i>
POKE BOWL 28 <i>diced marinated ahi tuna, avocado, steamed jasmine rice, edamame, purple cabbage, sesame seeds, cucumber, cilantro, scallion, wonton cracker, togarashi, spicy ponzu sauce</i>
CAJUN SEARED TEXAS REDFISH 29 <i>cheddar grits, blackened shrimp, etouffee sauce</i>
PARMESAN CRUSTED CHICKEN PICATTA 28 <i>angel hair pasta, sauteed spinach, artichoke, tomato, caper, parsley</i>
BUTTER CHICKEN 20 <i>roasted chicken leg and thigh, butter curry sauce, biriyani rice, warm naan bread</i>
SIZZLING BEEF AL CARBON 26 <i>charred onion, roasted jalapeño, pico d gallo, guacamole, lime wedges, corn or flour tortillas</i>
BLACK ANGUS FILET MIGNON * ^{GF} 8 OZ 44 <i>au gratin potatoes, grilled asparagus, roasted mushrooms, demi-glace</i>
CHARBROILED PRIME NY STRIP * ^{GF} 14 OZ 42 <i>pommes frites, green beans with bacon and onions, maître's butter</i>
HERITAGE BERKSHIRE KUROBUTA SMOKED PORK CHOP 29 <i>sweet potato fondant, roasted apples, sauteed garlic spinach, cider mustard jus</i>
HERB CRUSTED ELYSIAN FIELDS LAMB RACK * 48 <i>roasted baby carrots, brussels sprouts, yukon gold potato, lamb jus</i>
BRAISED BEEF SHORT RIB 30 <i>mashed potato, asparagus, baby carrots, mushroom, short rib jus, parsley</i>

SALADS

Add these proteins to any salad:
Chicken (\$4), Salmon (\$10),
Shrimp (\$14), Beef Filet (\$18)

CLASSIC CAESAR SALAD <i>romaine, garlic butter croutons, parmesan crisp, creamy caesar</i>	6/10
SENSATION SALAD <i>romaine, kale, artichoke, bacon, pickled red onion, heirloom tomato, sensation dressing</i>	9/16
WEDGE SALAD <i>iceberg lettuce, blue cheese, tomato, red onion, chopped bacon, green onions, ranch dressing</i>	8/14
ASIAN SALMON SALAD ^{GF} <i>lettuce, cucumber, carrot, red pepper, sesame seed, roasted peanut, sweet chili vinaigrette</i>	28
BLACKENED SHRIMP SALAD <i>kale, chickpea, bacon, fried goat cheese, curry vinaigrette</i>	24
HEIRLOOM TOMATO PANZANELLA SALAD 12/18 <i>burrata cheese, crispy prosciutto, red onion, piquillo peppers, baby arugula, torn basil, grilled bread, pepper mignonette, tomato vinaigrette</i>	
CHOPPED SALAD ^{GF} <i>romaine, spinach, iceberg, artichoke, red onion, cucumber, hearts of palm, baby heirloom tomato, point Reyes blue cheese, bacon</i>	8/14

HANDHELDS

All sandwiches (tacos excluded) are served with your choice of fresh fruit, hand cut fries, fresh cut chips or a cup of the weekly soup special (+\$2).

HANDCRAFTED BURGER* <i>black angus beef, ground turkey, or beyond meat vegan</i>	14
ORIGINAL BLACKENED CHICKEN <i>balsamic onion, goat cheese, avocado, lettuce, tomato, herb aioli, ciabatta</i>	15
FRENCH DIP <i>shaved prime rib, caramelized onions, mushrooms, swiss cheese, ciabatta bread, au jus</i>	18
SHRIMP SALAD SANDWICH <i>avocado, bacon, lettuce, tomato, sourdough toast</i>	14
BRAISED SHORT RIB TORTA <i>toasted bolillo bread, shredded iceberg lettuce, avocado, pico, pepper jack cheese, chipotle ranch</i>	15
TACOS ^{GF} <i>choice of blackened fish, cajun shrimp, beef short rib, grilled chicken, or vegan with white corn tortillas, avocado, pico de gallo, cabbage slaw, queso fresco, avocado crema</i>	18

* These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

^G gluten-free available ^Fketo ^{VG} vegetarian