

STARTERS

Veggie Combo

A delicious assortment of deepfried vegetables: mushrooms, cauliflower, zucchini and onion rings all served on a skillet, with our special dipping sauce alongside - **14.95**

Classic Shrimp Cocktail

Five extra-large chilled shrimp presented with zesty cocktail sauce - 9.95

Loaded Potato Skins

Wedges of crisp potato skins with melted cheddar cheese, bacon, and green onion. Served with sour cream on the side. Full order - **7.95** Half Order - **4.95**

Zucchini Rounds

Bear batter-dipped slices of fresh zucchini, fried and served with special sauce - **6.95**

Homemade Onion Rings

Dipped in our seasoned beer batter, fried to a crisp golden brown; served with our special sauce – **6.95**

Chicken Fingers

Three beer batter fried chicken strips with honey-dijon - **6.95**

Fried Mushrooms

Eight fresh whole mushrooms, beer battered, with our special dipping sauce - **6.95**

Fried Pickles

Six dill pickle spears deep-fried to a golden brown. Served with special sauce - **6.95**

Beer Batter Cheese Sticks

Six Monterey Jack cheese sticks, battered and fried to crunchy goodness. Served with marinara sauce - **6.95**

SOUP & SALAD

Briarpatch Soup & Salad Bar

Create your own personal salad from our bountiful salad bar with a fresh cup of soup A la Carte – **13.95**

With Sandwich - 6.95

Soup a la Carte - 5.00

Baked Potato a la Carte - 3.95

ENTREE PAIRS

Shrimp & Steak

<u>4x4</u>: Combination of four broiled gulf shrimp and four juicy ounces of bacon wrapped filet mignon - 25.95

<u>6x6:</u> Combination of six broiled shrimp and six ounces of tender bacon wrapped filet - **34.95**

Steak & Lobster

A delightful duo of a four-ounce bacon wrapped filet mignon teamed up with a broiled lobster tail, served with drawn butter and lemon – **Market Price** (allow extra prepare time)

Beef & Bird

One char-grilled marinated chicken breast presented with four ounces of beef tips; served over rice pilaf - **19.95**

Stuffed Flounder & Steak

Two 4 ounce fillets of flounder stuffed with an herbed seafood dressing, carefully broiled with our tender four-ounce filet mignon – 32.95

HONOR BRIGADE

Calling all steak lovers! Enjoy 20 ounces of your choice...ribeye, strip loin, or filet mignon, and we will happily add your name on a plaque and hang it on our Wall of Fame as a member of the Briarpatch Honor Brigade! Ask your server for details.

BRIARPATCH SIGNATURE STEAK ENTREES

Enjoy our grain fed, USDA High Choice Angus Steaks! By providing you with this custom hand-cut steak, you are receiving well-marbled, aged-to-perfection beef that will provide you with a memorable dining experience. Steaks are prepared to your temperature specifications.

Choose our house seasoning if you like.

Briarpatch Prime Rib of Beef

Our most popular choice! 10 ounces of perfectly roasted, seasoned & tender prime rib, served in its natural juice - **30.95**

Trio of Beef, for the steak lover!

Four ounces of filet mignon, marinated beef tips over rice pilaf and au jus, and our famous prime rib - **34.95**

Ribeye Steak

The most flavorful of steak cuts, our marbled 10-ounce charbroiled to your liking - **26.95**

New York Strip

Trimmed and aged, 12-ounce of charbroiled sizzling perfection - **25.95**

Filet Mignon

The perfect choice, a classic! Pure aged for tender texture and flavor, bacon-wrapped and charbroiled – <u>6 oz</u> 29.95

Ground Round

3/4 pound of freshly ground beef, grilled to order and served with sauteed mushrooms - **17.95**

Top Sirloin

1/2 pound of lean, aged, perfectly grilled steak - 19.95

Marinated Beef Tips

Grilled and marinated beef cuts over a bed of pilaf rice - 19.95

SOMETHING SPECIAL

May we suggest one of our extra-special side dishes to enhance your entrée?

Stuffed Spud

A twice baked potato stuffed with cheddar cheese and spices, topped off with crumbled bacon and melted cheese. With your entrée - 1.95 A la Carte - 5.95

Sauteed Mushrooms

A generous serving of fresh mushrooms, sauteed in butter, red wine and special seasoning; perfect with any steak - **4.95**

Broccoli & Cauliflower Medley

Steamy vegetables with a creamy cheese sauce - 3.50

FROM THE SEA

Salmon

A Norwegian Atlantic salmon fillet topped with a special sauce - 19.95

Grilled Tun

Yellowfin tuna steak, lightly brushed with butter, seasoned and char-grilled to order, served with drawn butter and a lemon wedge - **19.95**

Briarpatch Stuffed Flounder

A house favorite! Delicate flounder, filled with crabmeat stuffing, and baked to perfection, served with drawn butter and a lemon wedge - **19.95**

Shrimp New Orleans

Eight jumbo shrimp, seasoned and broiled; served with cocktail sauce and lemon wedge - **21.95**

Golden Fried Shrimp

Six jumbo shrimp, hand dipped in our homemade beer batter, fried to crispy perfection; served with cocktail sauce and lemon wedge - **18.95**

Polynesian Tuna

Marinated yellowfin tuna steak, char-grilled to order - 19.95

Lobster Tail

ADD AN OUNCE! We'll be happy to cut your steak to

your weight specification,

just ask for our "Custom Cut"

2.25 additional per ounce.

To complement your entree: soup and salad bar;

your choice of baked potato,

rice pilaf, steak fries, or

California vegetable; and

we'll bring a loaf of

homemade

bread fresh from our ovens.

(If you do not wish to have

the Salad Bar, deduct \$3.00.)

Consuming raw or

undercooked meats, poultry

or shellfish may increase

your risk of foodborne illness.

Indulge in two lobster tails, perfectly broiled and served with drawn butter and lemon wedges – **Market Price** (allow extra time to prepare)

HOUSE FAVORITES

Smoked Pork Loin

Two boneless pork loins marinated in a hickory smoke marinade and grilled to perfection - **17.95**

Grilled Hawaiian Pork Loin

Two boneless pork loins marinated in a pineapple and teriyaki sauce - 17.95

Marinated Chicken Breast

A light and lean choice, two marinated chicken breasts charbroiled and served on a bed of rice pilaf - **18.95**

Fried Chicken Tenders

Six beer-battered chicken fingers accompanied by our honey-Dijon sauce - 17.50

KY Cordon Bleu

A chicken breast stuffed with smoked Gouda cheese and country ham, wrapped in bacon and baked to perfection - **18.95** (allow extra time for preparation)



Please ask your server about our daily dessert selection!



WINES

PREMIUM WINES

(Bottle only)
La Crema - Chardonnay 25
Santa Margherita - Pino Grigio 40
Daou - Cabernet Sauvignon 35
Louis Martini - Cabernet Alexander Valley 55
La Crema Monterey - Pino Nior 30

OUR SELECT HOUSE WINES

(Glass | Half Craft)
Chardonnay 5 | 11
Cabernet Sauvignon 5 | 11
White Zinfandel 5 | 11
Merlot 5 | 11

RED WINES

(Glass | Bottle)
Noble Vines - 337 Cabernet **8 | 18**Apothic Red **7.5 | 16**Bogle - Old Vine Zinfandel **8 | 18**Bogle - Merlot **8 | 18**Mark West - Pinot Noir **7 | 17**

WHITE WINES

(Glass | Bottle)

Kendall-Jackson - Vintner's Chardonnay 10 | 24

Fetzer - Valley Oaks Chardonnay 6 | 16

Folonari - Pinot Grigio 6 | 16

Noble Vines, Pinot Grigio 7 | 17

Middle Sister, Sweet & Sassy Moscato 7 | 17

Schmitt Sohne - Riesling 8.5 | 18

BLUSH & CHAMPAGNE

(Glass | Bottle)
Barefoot - White Zinfandel **5 | 12**Korbel - Brut Champagne **22**





The following sandwich selections are served with your choice of potato salad, coleslaw, or potato chips. We'll pile on the steak fries for an additional 1.95

Briarpatch Prime Rib Sandwich

A five-ounce cut of our famous slow roasted prime rib, served open faced on a toasted bun, lettuce, tomato, pickle, and au jus to dip - **14.95**

Rib Eye Steak Sandwich

This five-ounce cut is charbroiled to your taste on a toasted bun and lettuce, tomato, pickle - **14.95**

Myra's Favorite

A marinated breast of chicken, charbroiled and topped off with two bacon strips and melted Swiss cheese - **9.25**

Kentucky Hot Brown

A classic open faced sandwich. Lean ham and turkey smothered with rich cheese sauce, topped with bacon and fresh-sliced tomato - 9.25

The All-American Burger

Freshly ground, charbroiled and served on a toasted bun, dressed with lettuce, tomato, pickle - **8.95**

Add salad bar to any sandwich - \$6.95

As requested by the FDA, all burgers are cooked well-done.

BEVERAGES

Pepsi
Diet Pepsi
Mug Root Beer
Dr. Pepper
Diet Dr. Pepper
Diet Mt. Dew
Sierra Mist
Pink Lemonade
Tea

(Sweetened or Unsweetened) Coffee (Regular or Decaf) 2% Milk

Special thanks to CRS
OneSource for their
continued support of
Briarpatch Restaurants



BRIARPATCH RESTAURANTS SERVING OUR GUESTS SINCE 1971

We would like to thank our patrons for all the support and loyalty they have shown us over the past years.

Our goal has always been to provide our guest with quality service and excellent food in a pleasing atmosphere. We hope to continue serving you for many years to come with the same outstanding food and service.

Thank you,
The Briarpatch Management and Staff







