

LUNCHEON PACKAGE



Petite Filet Mignon

Char-grilled 5oz. USDA choice filet mignon served with our demi glace. 19.95

Grid Iron Steak

Char-grilled beef grid iron steak served with a red wine demi glace, topped with crumbled bleu cheese. 17.95

Peppercorn Chicken

Peppercorn seasoned chicken breast with roasted mushrooms, served with Dijon mustard cream. 16.95

Pork Mignon

Char-grilled boneless pork loin mignon accompanied with an apple brandy infused demi glace, topped with bleu cheese. 14.95

Sesame Ahi Tuna

Char-grilled sesame encrusted Ahi tuna fillet set on our house rice blend, served with a orange soy vinaigrette, topped with a grape tomato & cucumber salad. 16.95

Atlantic Salmon

Oven roasted Atlantic salmon fillet encircled with chardonnay vinaigrette, red pepper coulis & balsamic syrup, accompanied with sautéed exotic greens. 15.95

Lake Superior Whitefish

Pan sautéed whitefish fillet teamed with a lemon beurre blanc, topped with marinated Roma tomatoes & capers. 16.95

Chicken Francais

Boneless breast of chicken dipped in egg batter then sautéed to a golden brown, accompanied with a lemon herb beurre blanc. 15.95

Golden Stuffed Tilapia

Oven roasted golden tilapia fillet topped with an artichoke pesto, teamed with lemon beurre blanc. 16.95

Chicken Santa Fe

Julienne chicken breast simmered in spicy Santa Fe butter sauce, tossed with Roma tomatoes, spinach & ziti pasta garnished with Parmesan cheese & spinach. 15.95

Pasta Marinara

Cavatappi pasta tossed with our homemade marinara sauce blended with calamata olives, artichoke hearts, spinach & Roma tomatoes, topped with feta cheese cubes. 14.95

Primavera Pasta

Al dente fettuccine tossed with a white wine cream blended with goat cheese then topped with sautéed garden vegetables. 14.95

Caesar Salad

Choose from a char-grilled boneless breast of chicken or sautéed Atlantic salmon fillet served atop crisp romaine lettuce tossed with parmesan cheese, croutons & Roma tomatoes in our classic Caesar dressing.

Atlantic Salmon 16.95 Chicken Breast 14.95

Chicken & Asparagus Salad

Char-grilled asparagus spears set on exotic greens, teamed with poached chicken breast, grape tomatoes, goat cheese crumbles & spiced mixed nuts, teamed with a delicate Chardonnay vinaigrette & Balsamic syrup. 14.95

All entrees a Branmor's house salad with choice of dressing or soup du jour, choice of garlic mashed potatoes or our house rice blend, house sautéed vegetables, fresh baked bread & butter. All salad entrees include a choice of cream or stock soup du jour, fresh baked bread & butter.

All luncheon package items include coffee, soda, tea & a choice of French vanilla ice cream, raspberry sherbet or lemon sorbet.

There is a minimum requirement of 30 guests to reserve the private dining room. State tax and 18% Service Charge not included in pricing.

Holiday Parties
Birthday Parties
Wedding Receptions
Rehearsal Dinners
Special Occasions
Business Dinners

Branmor'S
AMERICAN GRILL
Great Steaks, Seafood & Chops

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