

SANDWICHES

Beef Tenderloin

Char-grilled beef tenderloin medallions with white cheddar cheese served on a classy soft brioche roll. 10.35

Signature Kobe Burger

1/2 pound certified Kobe ground beef patty dusted with steak seasonings, with artisan white cheddar cheese, barbecued smoked bacon, fried onions & roasted garlic aioli, served on a hearty brioche roll. 13.55

Black Angus Burger

1/2 pound Black Angus certified ground beef patty with your choice of cheese, served on a classy soft pretzel roll. 8.65

Cheddar, Swiss, American, Provolone, Bleu (+.1.00)

Top your burger; Bacon (+1.25), Mushrooms or Grilled Onions (+1.00)

the Prime Rib Dip

Thin sliced prime rib simmered in demi glace with sliced mushrooms, topped with Monterey Jack cheese served on a garlic toasted steak roll 9.95

Cuban Pulled Pork

Slow roasted pork tossed with lime & cilantro, served with Swiss cheese, served on a kaiser roll, with honey lime slaw. 7.95

Chicken Saltimbocca

Char-grilled boneless breast of chicken topped with sliced prosciutto & provolone cheese, served on a hearty brioche roll. 8.95

(mild gardeniera served on the side per request)

Grilled Cheese Paninni

Old world semolina bread teamed with sliced sharp cheddar cheese & sliced tomatoes toasted on our paninni grill (add 1.25 for bacon). 6.95

the Crab Cake

Pan sautéed back fin crab cake blended with peppers & lobster aioli teamed with a caper & sweet pickle tartar sauce, served on a brioche roll. 12.95

Buffalo Chicken

Fried boneless breast of chicken, lathered with spicy buffalo sauce served on kaiser roll, accompanied with ranch dressing. 7.45

Blackened Chicken Baguette

Boneless breast of chicken, char-blackened, served on French bread, accompanied with bleu cheese & caramelized red onions. 8.25

the Salmon Club

Sautéed Atlantic salmon paillard set on brioche teamed with smoked applewood bacon, exotic greens, sliced tomato, red onion & mayo. 8.95

Pot Roast

Braised roast beef sirloin simmered with carrots, celery & onions served on toasted asiago ciabatta bread, teamed with our garlic mashed potatoes. 9.35

Meatloaf Sandwich

Char-grilled homemade beef & pork meatloaf, set on ciabatta bread, with garlic mashed potatoes & crowned with rich burgundy infused beef gravy. 7.65

the Peli Sandwich

Choose from roast beef, turkey breast or honey ham topped with Monterey jack cheese & herbed mayonnaise, served on ciabatta with exotic greens, tomato, red onion & pickle circles. 7.95

All sandwiches are served with fries, potato chips, garlic-mashed potatoes or rice. Ask your server for a side of fresh seasonal fruit salad to replace your fries or chips for an additional 1.00.

SALAD VARIETALS

Try our Homemade Soup Du Jour. Ask your server for today's selections. Cup 3.95 or Bowl 4.95.

Our house dressings include: Chardonnay Vinaigrette, Country Ranch, Bleu Cheese, Honey Dijon, Perfect Caesar, Roasted Garlic Basil Vinaigrette, Raspberry Vinaigrette, Creamy Remoulade & Balsamic Vinaigrette.

Lamb Salad Caprese

Char-grilled Australian lamb chops set on exotic greens blended with balsamic vinaigrette, sliced Roma tomatoes & fresh mozzarella cheese, crowned with French fried onions. 13.95

Grid Iron Steak Salad

Char-grilled grid iron steak, cut on a bias, served atop exotic greens teamed with grape tomatoes, cucumbers & bleu cheese crumbles served with a roasted garlic basil vinaigrette. 13.95

Asian Spring Salad

Char-grilled **RARE**, peppercorn seasoned Ahi tuna set on angel hair pasta blended with an Asian dressing with confetti peppers, broccoli, & Roma tomatoes nestled on house greens, topped with fried won tons. 12.95

Caesar Salad

Romaine lettuce tossed with Caesar dressing, croutons, & shredded parmesan cheese topped with Ahi tuna, salmon, grilled chicken breast or just plain.

Ahi Tuna 12.95 / **Salmon** 10.95 / **Chicken** 8.95 / **Plain** 5.95

Chicken & Grilled Asparagus Salad

Char-grilled asparagus spears set on exotic greens, with poached chicken breast, grape tomatoes, goat cheese crumbles & spiced mixed nuts, teamed with a delicate chardonnay vinaigrette & Balsamic syrup. 9.95

Roasted Apple & Spinach Salad

Char-grilled chicken breast, set on spinach with roasted apples, Roma tomatoes, candied walnuts & gorgonzola cheese with French fried onions, accompanied with raspberry vinaigrette.

Salmon 11.95 / **Grilled Chicken Breast** 9.95 / **Plain** 6.95

Chicken Waldorf Salad

Poached chicken breast blended with grapes, apples, walnuts & celery blended with a lemon poppyseed vinaigrette, teamed with seasonal fresh fruit wedges. 8.95

Branmor's House Salad

Tossed crisp mixed greens topped with Roma tomatoes, diced cucumbers, shredded carrots, red cabbage & cheddar cheese then topped with French fried onions. 3.95

APPETIZERS

Jumbo Lump Crabcake

Back fin crabmeat blended with a lobster aioli, fresh chives & Dijon, set on rice, accompanied with our lobster cream sauce. 12.35

Black & Bleu Beef Tips

Pan blackened tenderloin tips around garlic mashed potatoes, crowned with bleu cheese crumbles, with demi glace & fried onions. 11.95

Gorgonzola Bruschetta

Toasted Italian flat bread topped with gorgonzola butter & marinated tomatoes then topped with shredded parmesan cheese. 8.95

Branmor's Shrimp Cocktail

Four jumbo poached shrimp served on exotic greens with our own cocktail sauce. 12.95

Peppercorn Ahi Tuna

Char-grilled Ahi tuna, served **RARE**, peppercorn seasoned, set atop our house rice, wasabi aioli & roasted red pepper aioli. 11.95

Coconut Shrimp

Large butterfly shrimp dipped in tempura batter & coconut, served with chipotle pepper cream & garlic mashed potatoes. 9.95

Calamari Fritters

Tempura fried julienne calamari set atop a roasted red pepper aioli & honey mustard sauce. 8.95

Crab & Shrimp Stuffed Mushrooms

Mushroom caps filled with shrimp & crabmeat stuffing with bacon & onion, topped with lobster cream sauce & confetti peppers. 7.95

EXPRESS LUNCH

Now you have a choice... Mix & match any entrée selection with your choice of salad.

1. Choose your entrée selection

Grid Iron Steak

Char-grilled "Grid Iron" steak set on baby russet potatoes lyonnaise, topped with bleu cheese & fried onions. 14.95

Sesame Ahi Tuna

Char-grilled sesame encrusted Ahi tuna fillet, served **RARE**, set on our house rice blend, served with a orange soy vinaigrette, topped with a grape tomato & cucumber salad. 14.95

"Jerked" Pork Tenderloin

Char-grilled, jerk seasoned, tenderloin of pork, set on garlic mashed potatoes, accompanied with a mango beurre blanc. 13.95

Lake Superior Whitefish

Pan sauteed Lake Superior whitefish fillet served with our lemon beurre blanc, garnished with marinated Roma tomatoes. 13.95

Atlantic Salmon Saute

Paneed Atlantic salmon fillet set on house rice blend, with our chardonnay vinaigrette, balsamic syrup & red pepper coulis, topped with sautéed exotic greens. 13.95

Tilapia Scampi

Garlic butter & lemon roasted tilapia fillet set atop our house rice blend, graced with Pernod infused scampi sauce. 13.95

Pretzel Chicken

Crushed pretzel coated chicken breast served atop our garlic mashed potatoes, served with a honey Dijon dressing, topped with baby arugala tossed with roasted garlic basil vinaigrette. 12.95

2. Choose your salad selection

Branmor's House Salad

House lettuce blend topped with cucumbers, Roma tomatoes, cheddar cheese, fried onions & your choice of dressing.

the Wedge

Baby iceberg lettuce wedge topped with bleu cheese dressing, crumbled bleu cheese, grape tomatoes, red onion & chives.

the Caesar

Romaine lettuce tossed with Caesar dressing, Roma tomatoes, shaved Parmesano Reggiano cheese & croutons.

Citrus Salad

Exotic greens teamed with orange wedges, toasted almonds, goat cheese, almonds & fresh berries with chardonnay vinaigrette.

Spinach & Roasted Apple Salad

Roasted apples, candied walnuts, grape tomatoes, gorgonzola cheese & raspberry vinaigrette. +1.00

Fresh Fruit Salad

Assorted fresh seasonal melons, teamed with pineapple, red grapes & oranges. +1.00

PASTA SELECTIONS

Garlic Beef Tips

Julienne tenderloin of beef simmered in a roasted garlic cream, tossed with wild mushrooms, spinach, Roma tomatoes & penne pasta, then topped with crumbled gorgonzola cheese & breadcrumbs. 17.95

Shrimp & Brie

Rock shrimp simmered in a white wine & brie cheese infused cream, tossed with Roma tomatoes & chives, served over al dente fettuccine, garnished with toasted almonds. 16.95

Tuscan Sausage & Rigatoni

Sliced Italian sausage pan sautéed with northern beans, spinach, roma tomatoes & sliced mushrooms, simmered in white wine & olive oil then tossed with al dente rigatoni, topped with parmesan cheese. 14.95

Santa Fe Chicken

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

Ultimate Mac & Cheese

Cavatappi pasta tossed with our secret recipe cheese sauce, Roma tomatoes, fresh chives & chopped bacon, garnished with shredded Parmesan cheese. 14.95

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