

APPE TIZERS

Jumbo Lump Crabcake

Back fin crabmeat, lobster aioli & Dijon mustard, pan sautéed, set on rice, accompanied with lobster cream sauce. 12.35

Branmor's Shrimp Cocktail

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

Gorgonzola Bruschetta

Italian flat bread topped with gorgonzola butter & balsamic marinated tomatoes, topped with parmesan cheese. 8.95

Coconut Shrimp

Jumbo butterfly shrimp, tempura battered with coconut, with chipotle pepper cream & garlic mashed potatoes. 8.95

Peppercorn Ahi Tuna

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

Black & Bleu Beef Tips

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

Calamari Fritters

Julienne calamari steaks in tempura batter and lightly fried, garnished with red pepper aioli & honey mustard sauce. 8.25

Crab & Shrimp Stuffed Mushrooms

Large mushroom caps filled with shrimp & crabmeat stuffing, topped with our lobster cream sauce & confetti peppers. 7.95

SALAD VARIETALS

Salad selections are served ala carte.

Caprese

Exotic greens blended, balsamic vinaigrette, sliced Roma tomatoes & fresh mozzarella cheese, crowned with French fried onions. 4.95

Citrus Salad

Exotic greens, chardonnay vinaigrette, strawberries, raspberries, orange wedges & goat cheese, painted with balsamic syrup. 4.95

Caesar Salad

Romaine lettuce tossed with Caesar dressing, garlic croutons, diced Roma tomatoes & shredded parmesan cheese. 3.95

Grilled Asparagus Salad

Grilled asparagus, exotic greens, grape tomatoes, goat cheese & spiced nuts, with chardonnay vinaigrette & balsamic syrup. 5.95

Roasted Apple & Spinach Salad

Baby spinach, roasted apples, Roma tomatoes, candied walnuts & gorgonzola cheese, French fried onions, raspberry vinaigrette. 4.95

Branmor's House Salad

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

Our House dressings include: Chardonnay Vinaigrette, Country Ranch, Bleu Cheese, Honey Dijon, Caesar Dressing, Creamy Remoulade, Raspberry Vinaigrette & Balsamic Vinaigrette.

STEAK SELECTIONS

Filet Mignon

Choose from a hearty 7 oz. or a generous 10 oz. filet mignon graced with demi glace. 7oz. 23.95 | 10oz. 29.95

Tuscan Herbed Delmonico Steak

Char-grilled boneless ribeye steak rubbed with fresh herbs & garlic, topped with marinated grape tomatoes. 25.95

New York Strip

Center cut New York strip steak topped with herbed butter & demi glace. 24.95

Grid Iron Steak

Char-grilled flat iron steak blanketed with steak seasoning, teamed with wild mushroom bordelaise & bleu cheese. 21.95

Premier Ribeye

Char-grilled 20oz. Bone-In Ribeye steak topped with Demi Glace & Herbed Butter. 34.95

Steak Diablo

Char-grilled beef tenderloin medallions accompanied with our Diablo steak sauce & fried onions. 23.95

Top Sirloin Gorgonzola

Char-grilled sirloin steak topped with gorgonzola butter, sautéed spinach & graced with demi glace. 19.95

Steak selections include choice of baked potato, wild rice, baby russet potatoes lyonnaise, garlic mashed potatoes or French fries.

Rare - Cool Red Center Medium Rare - Warm Red Center Medium - Warm Pink Center
Medium Well - Cooked Throughout - Very Little Pink! Well Done - No Pink! Cooked Throughout.
We regret that Branmor's is not responsible for steaks cooked past **Medium Well**.

Try a loaded baked potato with chopped bacon & fresh chives for an additional 2.50.
Add sautéed button mushrooms, grilled onions or onion rings to your steak for an additional 3.00 for each selection.
When sharing any entrée please add 3.50 to your check.

SPECIALTIES

Australian Lamb Chops

Char-grilled Australian lamb chops served with a rosemary pomegranate vinaigrette. 26.95

Beef Tenderloin Tips

Sautéed beef tenderloin tips simmered in a red wine demi glace blended with seasonal fresh wild mushrooms. 21.95

Pork Chops

Char-grilled, bone in Frenched pork loin chops topped with a brandied sundried cherry & apple chutney. 19.95

Walt's Barbequed Ribs

Hand rubbed with barbeque spices, topped with Walt's special recipe barbeque sauce. Half Slab 13.95 | Full Slab 21.95

Chicken Saltimbocca

Pan roasted semi-boneless chicken breast filled with prosciutto & provolone cheese, teamed with chicken demi glace. 19.95

Jamaican Pork Tenderloin

Char-grilled, "Jerk" seasoned pork tenderloin cut on a bias, teamed with a mango beurre blanc. 19.95

Pretzel Chicken

Paneed, pretzel breaded boneless breast of chicken drizzled with honey Dijon, topped with an arugula salad tossed with a roasted garlic & basil vinaigrette. 17.95

SEAFOOD

Australian Lobster Tail

Pan roasted Australian lobster tail served with drawn butter. Market

Surf & Turf

Pan roasted lobster tail or king crab legs with drawn butter, teamed with an 8 oz. filet mignon & demi glace. Market

Atlantic Salmon

Sautéed Atlantic salmon set on garlic mashed potatoes surrounded with chardonnay vinaigrette, crowned with sautéed exotic greens & garnished with red pepper coulis. 19.95

Scampi Prawns

Jumbo Prawns simmered in our garlic & Pernod liqueur infused beurre blanc. 19.95

Lake Superior Whitefish

Pan sautéed whitefish fillet served with a lemon beurre blanc, garnished with capers & toasted almonds. 19.35

Alaskan King Crab Legs

One & a quarter pounds of Alaskan king crab legs served with drawn butter. Market

Mahi Mahi

Char-grilled Mahi Mahi fillet set atop our cucumber & grape tomato salsa, graced with a honey ginger glaze. 20.95

Shrimp Especial

Jumbo gulf shrimp hand dipped in a coconut tempura batter, then rolled in shredded coconut & deep-fried until golden brown, served with our chipotle pepper sauce. 18.95

Stuffed Tilapia

Oven roasted tilapia fillet topped with an artichoke pesto, accompanied with a lemon beurre blanc. 18.95

Pecan Encrusted Trout

Oven roasted, pecan encrusted rainbow trout fillet topped with baby arugula salad & roasted garlic basil vinaigrette. 19.35

PASTA SELECTIONS

Lobster Pasta

Slipper lobster meat simmered in tomato broth & EVOO with cherry tomatoes, peas, basil, linguine & Parmesano Reggiano cheese. 21.95

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

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. 15.95

Garlic Beef Tips

Tenderloin tips in roasted garlic cream with wild mushrooms, spinach, Roma tomatoes & penne, topped with gorgonzola cheese. 17.95

Chicken Penne Pesto

Julienne chicken breast in white wine & EVOO, tossed with classic pesto, sun-dried tomatoes, calamata olives & penne 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. 15.95

Tuscan Sausage & Rigatoni

Italian sausage sautéed w/northern beans, spinach, roma tomatoes & sliced mushrooms, simmered in white wine & olive oil, tossed with rigatoni & parmesan cheese. 14.95