

APPE TIZERS

LOADED POTATO "SHANKS"

Fried potato "shanks", Ultimate Mac & Cheese sauce, bacon, sour cream & chives. 9

BLACKENED CHICKEN SATAY

Julienne blackened chicken breast, grilled pita bread, ranch dressing & baby arugula salad. 9

CRAB & SHRIMP STUFFED MUSHROOMS

Mushroom caps with shrimp & crabmeat stuffing, lobster cream sauce. 9

GORGONZOLA BRUSHETTA

Italian flatbread, gorgonzola butter, marinated tomatoes & parmesan cheese. 9

CALAMARI FRITTERS

Tempura battered calamari steaks, lightly fried, with red pepper aioli & honey mustard sauce. 9

COCONUT SHRIMP

Coconut tempura battered shrimp, chipotle pepper cream & garlic mashed potatoes. 9

BLACK & BLEU BEEF TIPS

Pan blackened, garlic mashed potatoes, bleu cheese crumbles, demi glace, fried onions. 13

JUMBO LUMP CRABCAKE

Back fin crabmeat, lobster aioli & Dijon mustard, house rice, lobster cream sauce. 14

BRANMOR'S SHRIMP COCKTAIL

Jumbo poached shrimp, exotic greens, cocktail sauce. 14

PEPPERCORN AHI TUNA

Char-grilled, **RARE** peppercorn seasoned, house rice, wasabi aioli & red pepper aioli. 14

SALAD VARIETALS

PRAIRIE STEAK Char-grilled grid iron steak, exotic greens, cucumber, grape tomatoes, bleu cheese, fried onions, roasted garlic-basil vinaigrette. 16

SALMON & ASPARAGUS Atlantic salmon, grilled asparagus, exotic greens, grape tomatoes, goat cheese & spiced nuts, chardonnay vinaigrette & balsamic syrup. 16

YUZU AHI TUNA Seared **RARE** Sesame Ahi Tuna, exotic greens, grape tomatoes, edemame, roasted russet potatoes, Yuzu vinaigrette. 16

CITRUS SHRIMP SALAD Poached jumbo shrimp, exotic greens, strawberries, raspberries, orange wedges, goat cheese, chardonnay vinaigrette. 15

GALA APPLE & SPINACH Grilled chicken breast, baby spinach, gala apples, Roma tomatoes, candied walnuts, gorgonzola cheese, fried onions & raspberry vinaigrette. 12

CHICKEN CAESAR Grilled chicken breast, romaine lettuce, Caesar dressing, garlic croutons, diced Roma tomatoes & parmesan cheese. 11

Dinner Salads

BRANMOR'S HOUSE Tossed mixed greens, diced Roma tomatoes, diced cucumbers, carrots, red cabbage, cheddar cheese, topped with fried onions & choice of dressing. 4

CLASSIC CAESAR Romaine lettuce, diced Roma tomatoes, parmesan cheese, croutons & classic Caesar dressing. 5

MINI WEDGE Mini Iceberg wedge, bleu cheese, grape tomato salad, bleu cheese dressing. 6

GALA APPLE & SPINACH Baby spinach, Gala apples, bleu cheese, Roma tomato wedges, candied walnuts, fried onions, raspberry vinaigrette. 6

CITRUS Exotic greens, seasonal berries, goat cheese, toasted almonds, chardonnay vinaigrette. 6

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

PASTA SELECTIONS

LOBSTER PASTA

Maine lobster meat, lobster cream sauce, grape tomatoes, broccoli florettes, linguine & Parmesano Reggiano cheese. 26

GARLIC BEEF TIPS

Tenderloin tips, roasted garlic cream, wild mushrooms, spinach, Roma tomatoes, penne pasta, gorgonzola cheese. 22

SANTA FE CHICKEN

Julienne chicken, spicy Santa Fe butter sauce, Roma tomatoes, spinach & ziti pasta, parmesan cheese & spinach. 18

ULTIMATE MAC & CHEESE

Cavatappi, secret recipe ultimate cheese sauce, Roma tomatoes, fresh chives & chopped bacon, parmesan cheese. 17

PASTA MARINARA

Cavatappi pasta teamed with Italian sausage, homemade marinara sauce, parmesan cheese. 16

All Steaks, Seafood & Specialties selections include a choice of a Branmor's House salad, Caesar salad, Mini Wedge salad or cup of soup du jour. Included also is your choice of baked potato, house wild rice or garlic mashed potato. When sharing any entrée please add \$3 to your check.

SPECIALTIES

PRETZEL CHICKEN

Pretzel breaded chicken breast, honey dijon, arugula salad & roasted garlic & basil vinaigrette. 21

JAEGERSCHNITZEL

Chicken schnitzel, smoked Polish sausage, Danish havarti cheese, Hunter's sauce. 22

WALT'S BARBECUED RIBS

Secret recipe bbq spices, Walt's barbeque sauce. Half Slab 14 | Full Slab 23

PORK CHOPS

Char-grilled, bone in Frenched pork loin chops, chipotle pepper infused cream. 24

BEEF TENDERLOIN TIPS

Sautéed beef tenderloin tips, red wine demi glace, wild mushrooms. 24

AUSTRALIAN LAMB CHOPS

Char-grilled Australian lamb chops, rosemary pomegranate vinaigrette. 37

STEAK SELECTIONS

PREMIER RIBEYE

Char-grilled 18oz. Bone-In Ribeye steak topped with Demi Glace & Herbed Butter. 36

FILET MIGNON

Hearty 7 oz. or generous 10 oz. filet mignon, demi glace. 7oz. 26 | 10oz. 34

TUSCAN HERBED DELMONICO

Char-grilled boneless ribeye, fresh herbs & garlic, grape tomatoes. 26

NEW YORK STRIP

Center cut New York strip steak topped with herbed butter & demi glace. 27

STEAK DIABLO

Char-grilled beef tenderloin medallions accompanied with our Diablo steak sauce & fried onions. 25

GRID IRON STEAK

Char-grilled flat iron steak, house steak seasoning, mushroom bordelaise, bleu cheese & fried onions. 24

TOP SIRLOIN STEAK GORGONZOLA

Char-grilled Prime center cut sirloin steak, gorgonzola butter, sautéed spinach & demi glace. 23

ADVANCED PREPARATION

Try a new twist on your steak selection in lieu of the preparation listed above.

Hollandaise or Béarnaise sauce 3

Portobello Mushroom & Bleu Cheese with Burgundy Wine infused Demi Glace 6

Oscar Style: Asparagus, Crabmeat & Hollandaise sauce 9

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.

SEAFOOD

AUSTRALIAN LOBSTER TAIL

Pan roasted Australian lobster tail served with drawn butter. Market

ALASKAN KING CRAB LEGS

1 3/4 pounds of Alaskan king crab legs, drawn butter. Market

SURF & TURF

Australian lobster tail or king crab legs & 7oz. filet mignon, demi glace & drawn butter. Market

ATLANTIC SALMON

Sautéed Atlantic salmon, garlic mashed potatoes, chardonnay vinaigrette, sautéed greens, red pepper coulis. 23

SHRIMP ESPECIAL

Hand breaded coconut & tempura battered shrimp, chipotle pepper sauce. 21

TILAPIA CON PESTO

Roasted tilapia, Tuscan artichoke pesto, lemon beurre blanc. 21

LAKE SUPERIOR WHITEFISH

Sautéed Lake Superior Whitefish, lemon beurre blanc, capers & toasted almonds. 21

TROUT PECAN

Toasted pecans, rainbow trout, roasted garlic basil vinaigrette 21

ALA CARTE

Add any additional side dish to you entrée for \$4 each

Starches

Jumbo Baked Potato
Baby Russet Potatoes
Garlic Mashed Potatoes
House Wild Rice Blend
French Fries

Garden

House Sautéed Vegetables
Broccoli Florettes
Asparagus Spears
Green Beans

Other Stuff

Onion Rings
Grilled Onions
Button Mushrooms
*Loaded Baked Potato

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*Loaded baked potato fixins: butter, sour cream, cheddar cheese, chives & chopped bacon.
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