

# 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

# 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, baby russet potatoes lyonnaise, bleu cheese & fried onions. 16

### YUZU AHI TUNA

Char-grilled sesame encrusted Ahi tuna fillet, served **RARE**, house rice blend, Yuzu vinaigrette, grape tomato & cucumber salad. 16

### LAKE SUPERIOR WHITEFISH

Paneed Lake Superior whitefish fillet, lemon beurre blanc & marinated Roma tomatoes. 14

### SALMON SAUTE

Paneed Atlantic salmon fillet, house rice blend, chardonnay vinaigrette, balsamic syrup & red pepper coulis, with sautéed exotic greens. 15

### TILAPIA

Garlic butter & lemon roasted tilapia fillet, house rice blend, Pernod infused scampi sauce. 14

### PRETZEL CHICKEN

Pretzel coated chicken breast, garlic mashed potatoes, Honey Dijon dressing, baby arugula, roasted garlic basil vinaigrette. 13

2

Choose your salad selection

### BRANMOR'S HOUSE SALAD

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

### THE WEDGE

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

### CAESAR

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

### CITRUS SALAD

Exotic greens, orange wedges, toasted almonds, goat cheese & 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, pineapple, red grapes & oranges. +1.00

# 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

When sharing any entrée please add \$3 to your check.

# SANDWICHES

**GRILLED CHEESE PANINNI** Old world semolina bread teamed with sharp cheddar cheese & sliced tomatoes toasted on our paninni grill (add \$2 for bacon). 7

**DELI 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. 9

**MEATLOAF SANDWICH** Char-grilled homemade beef & pork meatloaf, set on ciabatta bread, with garlic mashed potatoes & crowned with a rich burgundy infused beef gravy. 9

**CUBAN PULLED PORK** Slow roasted pork tossed with lime & cilantro, served with Swiss cheese, served on a kaiser roll, served with honey lime slaw. 10

**BRANMOR'S BLACK ANGUS BURGER** Half pound Black Angus certified beef patty, choice of cheese, soft pretzel roll. 10 Cheddar, Swiss, American, Provolone, (Bleu +1.00)

**SOUTHERN STYLE POT ROAST** Slow roasted sirloin, mirpoix, red wine demi glace, herb ciabatta, garlic mashed potatoes. 10

**BLACKENED CHICKEN BAGUETTE** Boneless breast of chicken, char-blackened, served on French bread, accompanied with bleu cheese & caramelized red onions. 11

**BUFFALO CHICKEN** Fried boneless breast of chicken, lathered with spicy buffalo sauce served on kaiser roll, accompanied with ranch dressing. 11

**BBQ PULLED CHICKEN** Tomato & soy marinated pulled barbecue chicken, white cheddar cheese & barbecue sauce, served on a kaiser roll, with honey lime slaw. 11

**CHICKEN SALTIMBOCCA** Char-grilled boneless breast of chicken topped with sliced prosciutto & provolone cheese, served on a hearty brioche roll. 11 (mild gardeniera served on the side per request)

**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 12

**BACON JAM STEAKBURGER** Char-grilled ground beef tenderloin, white cheddar cheese, bacon jam, over easy egg & roasted garlic aioli on golden brioche. 13

**SIGNATURE KOBE BURGER** Half pound certified Kobe beef patty, steak seasonings, white cheddar cheese, barbecued smoked bacon, fried onions & roasted garlic aioli, soft brioche roll. 13

**SALMON CLUB** Sautéed Atlantic salmon paillard set on brioche teamed with smoked applewood bacon, exotic greens, sliced tomato, red onion & mayo. 15

**THE CRABCAKE** Pan sautéed back fin crab cake blended with peppers & lobster aioli teamed with a caper & sweet pickle tartar sauce, served on a brioche roll. 15

**BLACKENED AHI TUNA** Char-blackened RARE Ahi Tuna, wasabi aioli, baby arugula & orange soy vinaigrette on golden brioche. 15

Top your burger with Hickory Smoked Bacon (+2.00), Onion Rings (+1.50), Sautéed Mushrooms or Grilled Onions (+1.00)  
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 1.50.

# SALAD VARIETALS

## PRAIRIE STEAK SALAD

Char-grilled grid iron steak, exotic greens, cucumber, grape tomatoes, bleu cheese, fried onions & roasted garlic-basil vinaigrette. 15

## YUZU AHI TUNA SALAD

Searched RARE Sesame Ahi Tuna, exotic greens, grape tomatoes, edemame, roasted russet potatoes & Yuzu vinaigrette. 15

## CITRUS SHRIMP SALAD

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

## GRILLED SALMON & ASPARAGUS SALAD

Atlantic salmon, grilled asparagus, exotic greens, grape tomatoes, goat cheese & spiced nuts, chardonnay vinaigrette & balsamic syrup. 13

## GALA APPLE & SPINACH SALAD

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

## CHICKEN CAESAR SALAD

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

## BRANMOR'S HOUSE SALAD

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

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