

Appetizers

Grilled Caesar Scallops: 3 grilled jumbo sea scallops topped with crisp bacon, served on top of a romaine crown, and drizzled with classic Caesar dressing \$11.99

Steamed Mussels: fresh PEI mussels steamed, with choice of white wine and garlic or red wine marinara sauce \$9.99

Spinach Dip: creamy spinach and Alfredo dip served piping hot with red pepper, sour cream and crispy pita chips \$9.99

Tequila Shrimp: 8 jumbo shrimp pan seared with lemon, lime and tequila, served with seafood sauce and chipotle purée \$12.99

Sweet Potato Fries: a plentiful serving of crispy sweet potato fries served with a Dijon Creole sauce \$6.99

Soupe du jour: ask your server for the soup of the day \$4.99

Calamari: 10oz serving of lightly breaded calamari, served with a balsamic reduction and seafood sauce \$10.99

Nachos: homemade nacho chips covered with black olives, jalapeño peppers, roasted red peppers, onions, and tomatoes topped with a blend of melted mozzarella, cheddar and Monterey jack cheeses \$12.99
Add chicken, beef or jalapeño cheddar dip—\$3.99

Chicken Wings: 1lb lightly battered crispy wings served with choice of mild, medium, hot, suicide, smokey tankhouse, chili lime, honey garlic or Brandees' buffalo sauce. \$10.99

Chicken Fingers: 5 pieces of breaded chicken served with fries \$9.99

Jalapeno Cheddar Dip: homemade nacho chips served with a spicy jalapeno cheddar dip \$8.99

Munchie Platter (serves 3-4 ppl): 6 chicken wings, jalapeno cheddar dip with nacho chips, onion rings and sweet potato fries \$18.99

Fire from the fryer: deep fried jalapenos in beer batter, spicy onion chips, served with sour cream \$8.99

Fish & Chips: ocean Perch fried in a homemade beer batter, served with fries 2pcs \$11.99, 1pc \$8.99

Salads

Tenderloin Chef Salad: grilled tenderloin and sautéed mushrooms, tossed in a Creole Dijon dressing, topped with crumbled goat cheese and grape tomatoes, and served on crisp romaine leaves \$12.99

Apple Almond Salad: mixed greens topped with Granny Smith apples and shaved almonds, tossed in a balsamic raspberry dressing \$7.99

House Salad: mixed greens, cucumbers & tomatoes tossed in a balsamic raspberry vinaigrette \$6.99

Greek Salad: tomatoes, cucumbers, red onions and romaine lettuce, tossed in our homemade red wine vinaigrette and topped with crumbled feta \$8.99

Caesar Salad: crisp romaine leaves, cured bacon and parmesan cheese, tossed in a creamy Caesar dressing and topped with garlic croutons \$7.99

Mediterranean Salad: red onions, tomatoes, black olives, cucumbers, red & green peppers and feta cheese, tossed in our homemade red wine vinaigrette dressing \$10.99

Sandwiches

All sandwiches are served with your choice of fries or house salad
Enhance your meal with a Caesar or Greek Salad, or sweet potato fries \$1.99

Steak Sandwich: grilled beef tenderloin steak served open face on a Vienna style bun, topped with Brandees' mushroom gravy and crispy leeks \$12.99

Beef Dip: slow roasted beef on a toasted Vienna bun, and served with Brandees' gravy \$8.99

Classic Burger: freshly made in house 8oz Canadian beef burger served on a Kaiser bun with lettuce, onions and tomato \$9.99 Add cheese, bacon or mushrooms for \$0.99

Smoked Meat Sandwich: deli-shaved, Montreal style smoked meat piled high on toasted rye bread, served with a grainy Dijon mustard \$10.99

Louisiana Phil: grilled chicken breast tossed in a Louisiana style sauce, topped with Black forest ham and mixed cheese, served on a fresh baguette \$11.99

Veggie Burger: all-veggie burger topped with a marinated Portobello mushroom, spicy mayo and classic toppings \$11.99

Classic Ham & Cheese: Black forest ham and swiss cheese piled high on grilled rye bread \$9.99

Buffalo Chicken Sandwich: lightly breaded chicken tossed in a Buffalo BBQ sauce, served on a Kaiser bun with lettuce, tomato and mayo \$9.99

Brandees' Clubhouse: grilled chicken breast, crispy smoked bacon, lettuce, tomato and spicy mayo, served on a fresh baguette \$10.99

Entrées

All dinner entrées are served with house salad and your choice of two side dishes: potato, rice or seasonal vegetables.

Enhance your entrée with:

3oz lobster tail: \$8.99, Shrimp skewer: \$4.99, Buttered crab: \$6.99, Chicken: \$4.99 Sautéed mushrooms: \$3.99, Sautéed onions: \$1.99

Catch of the day: Ask your server for details

Herb Roasted Chicken Breast: 8oz chicken breast lightly breaded with grated parmesan cheese and topped with your choice of marinara sauce or Brandees' mushroom gravy \$18.99

Beef Tenderloin: 8oz Canadian Beef tenderloin grilled to your liking and served with a red wine reduction \$25.99

10 oz New York Steak: seasoned and grilled to your liking and served with Brandees' classic mushroom gravy \$23.99

Lobster Tail: Canadian cold-water grilled lobster tail served with clarified butter \$29.99

Pasta

All pastas served with house salad and garlic bread

Enhance your pasta with:

3oz lobster tail: \$8.99, Shrimp skewer: \$4.99, Buttered crab: \$6.99, Chicken: \$4.99 Sautéed mushrooms: \$3.99, Sautéed onions: \$1.99

Linguini Alfredo: linguini noodles topped with Alfredo sauce, parmesan cheese and parsley \$14.99

Roasted Pepper Penne: penne noodles tossed in mixed bell peppers, chorizo sausage and a garlic cream tomato sauce \$16.99

Great Canadian Pasta: rigatoni noodles, sautéed mushrooms, bacon, and onions tossed in a creamy cheese sauce \$16.99

Tomato Basil Shells: shell pasta, parmesan cheese, sundried tomatoes, fresh basil and roasted garlic, tossed in olive oil \$15.99

Lobster Ravioli: 2 Jumbo ravioli stuffed with lobster seafood and covered in a lobster cream sauce. \$19.99