

Brandon's

BY CHEF GARY MAWU

DINNER MENU

4:00 PM - 9:00 PM

STARTERS

CRAB CAKE 20

blue crab, celery, onions, bell peppers,
dijon mustard aioli

BRUSSELS SPROUTS 18

truffle miso aioli, pancetta, goat cheese

STEAMED MUSSELS 20

garlic, white wine, garlic bread

SURUMEIKA 22

grilled sliced japanese flying squid, nori, teriyaki
glazed, sesame seed, scallions, japanese aioli

CHARCUTERIE 25

grilled bread, cured and smoked italian meats,
local cheeses, mustard, jams, crackers, fruit

BAKED BRIE 19

brie cheese wrapped in puff pastry, fresh fruits,
grilled sourdough, raspberry jam

GRILLED OCTOPUS 26

spicy grilled octopus, gochujang, crispy fingerling
potatoes, cilantro aioli

SALADS

MIXED GREENS  20

mesclun, heirloom tomatoes, onions, avocado,
cucumber, dried cranberries, soy vinaigrette

TERIYAKI CHICKEN 24

cabbage, romaine, carrots, mandarin oranges,
roasted cashews, cilantro, sesame seeds,
ginger dressing

SPINACH WATERMELON FETA 18

baby spinach, feta, pistachios, mint, balsamic
vinaigrette
add chicken 10
add shrimp, fish 12

CAESAR 18

romaine, croutons, parmesan
add chicken 10
add shrimp, fish 12

THAI BEEF SALAD 25

grilled ny strip slices, mesclun, tomato, cucumber,
red onions, scallion, cilantro, mint, chili lime dressing

PIZZAS

sub. cauliflower crust 3

WILD MUSHROOM 22

shiitake, maitake, and portobello mushrooms,
romano and mozzarella, truffle oil, finished with
parmesan

MARGHERITA 20

roma tomatoes, fresh basil, mozzarella

WHITE CHICKEN 22

grilled chicken, garlic oil, ricotta, mozzarella,
pecorino

ARUGULA & PROSCIUTTO 24

mozzarella, burrata, fig, balsamic glaze, garlic oil,
parmesan



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MAINS

MISO SEA BASS 49

miso marinated, mashed potato, sautéed spinach

LOBSTER LINGUINE 50

edamame, maitake mushroom, pancetta, chives,
creamy alfredo

GRILLED SALMON 39

artichokes, herbed farro, sun-dried tomatoes, lemon
caper sauce

BRANDON'S BURGER 21

caramelized bourbon onions, arugula, smoked
gouda, blue cheese ranch, brioche bun, fries
add bacon 5

ASIAN SPARE RIBS 25

braised with umami soy, green onions, sesame
seeds, crispy rice noodles

MIE GORENG 22

indonesian style stir-fried egg noodles,
mixed vegetables with umami soy

add chicken 10

add shrimp 12

add tofu 8

CHICKEN KATSU 27

breaded chicken, asian slaw, cilantro rice

FILET MIGNON 55

8 oz. tender fillet mignon, truffle mashed potatoes,
grilled asparagus, worcestershire porcini sauce

ROASTED CHICKEN 32

roasted quarter chicken, maitake, shimeji, shitake,
grilled broccolini, dashi butter

SURF & TURF 89

usda prime ny strip, lobster tail, grilled asparagus,
herb roasted potatoes, garlic herb butter,
gorgonzola sauce

SIDES

FRIES 8

add white truffle oil, parmesan, scallions 4

GRILLED ASPARAGUS 7

SAUTÉED VEGETABLES 7

choice of broccolini or spinach with garlic

HERB ROASTED FINGERLING
POTATOES 7

