

# Brennan's<sup>®</sup>



417 ROYAL STREET NEW ORLEANS



## A la Carte

### Mineral Waters

EVIAN (FRANCE) 1 liter	SAN PELLEGRINO (ITALY) 1 liter
6.95	

### Appetizers and Soups

OYSTERS ROCKEFELLER (15 min.)	11.50
Brennan's special treatment of this world famous sauce.	
BAKED OYSTERS CASINO (15 min.)	11.50
Topped with cocktail sauce and a slice of grilled bacon.	
SHRIMP REMOULADE	11.50
Boiled shrimp with the famous sauce which includes horseradish and Creole mustard.	
FROG LEGS MEUNIERE	11.50
Delicate frog legs sauteed and served in a lemon butter sauce with a touch of garlic.	
BARBECUED SHRIMP (15 min.)	11.50
Brennan's version done to perfection with our own seasonings and peeled for your convenience. Pure decadence!	
ESCARGOTS BORDELAISE	
Half Dozen (15 min.)	11.50
French snails served in their shells, with garlic butter sauce.	
BUSTER CRABS BEARNAISE	11.50
A delicacy from Gulf Waters — baby soft shell crabs sauteed in butter then topped with Bearnaise sauce.	
BUSTER CRAB PECAN	11.50
A delicacy from Gulf Waters — baby soft shell crab sauteed in butter then topped with roasted pecans and crabmeat.	
CREPE BARBARA	12.50
Delicate crepe filled with shrimp and sauteed lump crabmeat then topped with Hollandaise, grated Parmesan cheese and glazed.	
NEW ORLEANS TURTLE SOUP	7.75
A Brennan Specialty.	
CREOLE ONION SOUP	7.25
OYSTER SOUP BRENNAN	7.75
CREOLE SEAFOOD GUMBO	7.75

### Entrees

TROUT NANCY	29.50
Filet of fresh trout sauteed and topped with lump crabmeat sprinkled with capers. Lemon butter sauce. Formidable!	
TROUT KOTTWITZ	29.50
Trout sauteed with sliced artichoke bottoms and fresh mushrooms topped with lemon butter sauce.	
VEAL PECAN	34.50
Sauteed veal topped with crabmeat, roasted pecans and pecan butter.	
VEAL KOTTWITZ	34.50
Baby veal sauteed with sliced artichoke bottoms and fresh mushrooms topped with a lemon butter sauce.	
VEAL ALANA MICHELLE	34.50
Sauteed baby veal topped with lump crabmeat and Bearnaise sauce.	

BABY RACK OF LAMB BOUQUETIERE	35.00
Grilled whole and sliced into mini-chops. Served with Bearnaise or Choron Sauce and a bouquetiere of fresh vegetables.	
TOURNEDOS CHANTECLAIR	35.00
Three prime tournedos each with a different sauce: Bearnaise, Choron, Marchand de Vin, accompanied by a bouquetiere of fresh vegetables.	
PEPPER FILET WITH BARBECUED SHRIMP	35.00
Finely ground peppercorns are pressed into a prime butterflied filet. Accompanied by our fabulous barbecued shrimp.	
FILET BRENNAN	34.50
Center cut tenderloin, grilled to your liking and topped with a fresh mushroom and red wine sauce.	
FILET STANLEY	34.50
Topped with a fresh mushroom and red wine sauce and served with a sauteed banana and tangy horseradish sauce. Truly unique!	
RIBEYE STEAK	35.00
Prime 14oz. ribeye broiled as you like it, in its natural juices.	
PEPPER RIBEYE	35.00
Finely ground peppercorns are pressed into this prime 14oz. ribeye. Served in a sauce of natural juices, brandy and cream.	
STEAK DIANE	34.50
Prime beef filets are sauteed in a sauce of natural juices, butter, fresh mushrooms and seasonings.	
CHATEAUBRIAND BOUQUETIERE	
(For Two) (per person)	33.00
Grilled tenderloin, sliced, served with an assortment of vegetables, Bearnaise sauce.	

### Salads

JACKSON	6.75
Iceberg lettuce, chopped hard-boiled egg, crumbled bacon, Bleu cheese, chives and Jackson dressing.	
FRESH SPINACH SALAD	6.75
With sliced fresh mushrooms, crumbled bacon and hard-boiled egg and Brennan's tangy Creole dressing.	
HEARTS OF PALM	7.00
Vinaigrette dressing.	

### Desserts

CREPES BRIDGET	7.00
Crepes with a delicate filling of cream cheese and sour cream, topped with chocolate fudge sauce and whipping cream.	
BANANAS FOSTER	7.25
A Brennan Creation and now World Famous! Bananas sauteed in butter, brown sugar, cinnamon and banana liqueur, then flamed in rum. Served over vanilla ice cream. Scandalously Delicious!	
CREPES FITZGERALD (A Brennan creation)	7.25
Crepes with a delicate filling of cream cheese and sour cream served with a topping of strawberries flamed in Maraschino. Scrumptious!	
CREOLE CHOCOLATE SUICIDE CAKE	6.00
CREOLE WHITE CHOCOLATE MOUSSE PIE	6.00
BRENNAN'S LEMON CURD TARTELETTE	5.75
BRENNAN'S IRISH COFFEE	6.95

## Table d'hote Dinner Menu

### Four Course Prix Fixe

#### Appetizers (Choice of one)

\$38.50

CREOLE ONION SOUP	OYSTER SOUP BRENNAN
CREOLE SEAFOOD GUMBO (add \$3.00)	NEW ORLEANS TURTLE SOUP (add \$3.00)

#### SOUP DU JOUR

### Entrees

TROUT DUNCAN	
Filet of trout poached in champagne and topped with crabmeat, roasted pecans and lemon butter sauce.	
TROUT PECAN	
Filet of fresh trout sauteed and topped with roasted pecans and pecan butter.	
REDFISH PEREZ	
Sauteed filet of redfish covered with lump crabmeat and shrimp and topped with Hollandaise sauce.	
BRENNAN'S BLACKENED REDFISH	
Brennan's version of blackened redfish grilled to perfection with Brennan's own seasonings. Served with glazed carrots.	
REDFISH WITH LUMP CRABMEAT JAIME	
An old favorite, Brennan-created. Filet of redfish topped with lump crabmeat in a fresh mushroom and red wine sauce.	
GRILLED FILET OF SALMON AUDUBON	
A zesty combination of Creole mustard, Hollandaise, shrimp and carrots served atop salmon.	
BUSTER CRABS BEARNAISE	
Delicacy from Gulf waters - baby soft shell crabs sauteed in butter then topped with Bearnaise sauce.	
SHRIMP CREOLE	
Gulf shrimp in a traditional Creole sauce with parsley rice.	
SHRIMP SAMANTHA WITH ANDOUILLE	
Gulf shrimp and spicy Cajun sausage sauteed with fresh mushrooms, garlic, green onions, white wine, spices and served on a bed of parsley rice.	
SHRIMP VICTORIA	
Gulf shrimp sauteed in butter with fresh basil and fresh mushrooms served in a light cream sauce with parsley rice.	
SHRIMP SARDOU	
Deliciously spicy fried shrimp atop sliced artichoke bottoms nestled in a bed of creamed spinach and covered with Hollandaise sauce.	
CHICKEN LAZONE	
Breast of chicken sauteed in our own Brennan seasonings, served in a light cream sauce.	

#### BRENNAN'S HOT FRENCH BREAD

### Salads

BRENNAN SALAD	
Romaine lettuce with a tangy Creole dressing, grated Parmesan cheese and croutons.	

### Desserts

BANANAS FOSTER (add \$5.00)	
CREPES FITZGERALD (add \$5.00)	
CREPES BRIDGET (add \$5.00)	
BRENNAN'S LEMON CURD TARTELETTE	
LOUISIANA CHOCOLATE PECAN PIE	
CREOLE CHOCOLATE SUICIDE CAKE	
BERRIES IN SEASON WITH DOUBLE CREAM	
BRENNAN'S CHEESECAKE WITH BERRIES OF THE SEASON	
CREOLE WHITE CHOCOLATE MOUSSE PIE	

Dinner at Brennan's without wine is like a day without sunshine!

### Suggested Wines

	Bottle
ROBERT MONDAVI CHARDONNAY	35.00
SONOMA CUTRER CHARDONNAY	33.00
MIRASSOU CHARDONNAY	25.00
POUILLY FUISSE	33.00
STAG'S LEAP WINE CELLARS CHARDONNAY	45.00
POUILLY FUISSE	33.00
PIESPORTER	19.50
JORDAN CHARDONNAY	40.00
FUMÉ BLANC	23.00
STAG'S LEAP WINE CELLARS CHARDONNAY	45.00
SAUVIGNON BLANC	25.00
FUMÉ BLANC	23.00

TOSSED GREEN SALAD	
Choice of French, Bleu Cheese, Jackson or Thousand Island dressings.	

Due to certain conditions we sometimes substitute fresh crawfish tails for lump crabmeat.

Due to certain conditions we sometimes substitute other fresh gulf or farm raised fish for redfish or trout.

Breakfast at Brennan's AND DINNER, TOO  
— our most recent cookbook and the story of our legacy —  
to purchase, ask your waiter or the bartender for information





## Les Vins

### WHITE WINES

	Bottle		Bottle
STAG'S LEAP WINE CELLARS CHARDONNAY ..... Vintage	45.00	SAUVIGNON BLANC ..... Vintage	25.00
Napa Valley		Crisp, medium body, clean finish	
JORDAN CHARDONNAY ..... Vintage	40.00	FUMÉ BLANC ..... Vintage	23.00
Alexander Valley		Crisp, dry, American	
ROBERT MONDAVI CHARDONNAY .... Vintage	35.00	GEWURZTRAMINER ..... Vintage	22.00
Napa Valley		Fragrant, spicy, fairly dry	
SONOMA CUTRER CHARDONNAY ..... Vintage	33.00	MUSCADET ..... Vintage	20.00
Russian River Ranch		Light, crisp, Loire Valley	
POUILLY FUISSE ..... Vintage	33.00	RIESLING ..... Vintage	20.00
Crisp, dry burgundy (Quel Vin!)		Delicate, floral aroma, fairly dry	
BYRON CHARDONNAY ..... Vintage	30.00	CÔTES DU RHÔNE ..... Vintage	20.00
Santa Maria Valley		Dry, well balanced from South France	
KENDALL-JACKSON, VINTNER'S RESERVE CHARDONNAY ..... Vintage	26.00	PIESPORTER ..... Vintage	19.50
California Vineyards		Fragrant light Moselle	
MIRASSOU CHARDONNAY ..... Vintage	25.00	DELOACH WHITE ZINFANDEL ..... Vintage	19.50
Monterey County		California, Gold Medal Winner	
SEBASTIANI SONOMA CASK CHARDONNAY ..... Vintage	24.00		
Sonoma County			

### RED WINES

	Bottle		Bottle
STAG'S LEAP WINE CELLARS, CABERNET SAUVIGNON ..... Vintage	55.00	SEBASTIANI SONOMA CASK CABERNET SAUVIGNON ..... Vintage	27.00
Full bodied, highly praised, Napa Valley		Robust American wine	
MERLOT ..... Vintage	30.00	ROBERT MONDAVI COASTAL PINOT NOIR ..... Vintage	25.00
Smooth, soft, round American wine		Silky, soft, berry flavored American wine	
ZINFANDEL ..... Vintage	30.00	CRU BEAUJOLAIS ..... Vintage	23.00
Hearty American wine with jammy fruit and spicy finish		One of several villages allowed its own appellation due to quality and topography	
ST. EMILION ..... Vintage	30.00	CÔTES DU RHÔNE ..... Vintage	21.00
One of the fullest and heartiest of the French wines		Vigorous, robust wine from South France	

### SPARKLING WINES

	Bottle		Bottle
MOET & CHANDON, WHITE STAR ..... N.V.	55.00	SCHRAMSBERG, ROSÉ ..... N.V.	40.00
PERRIER-JOUET, GRAND BRUT ..... N.V.	45.00	"J" JORDAN ..... Vintage	40.00

Entertaining Idea! Have a party in one of our lovely private rooms.

\* please ask for master wine list for additional selections \*

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