



Breakfast

at Brennan's®

Turn back the clock to the time when the French aristocrats of New Orleans dined in leisurely elegance, when breakfast was served in the patio amidst the soft rustle of exotic plants, a refreshing breeze from palmetto fans and the romantic aroma of magnolia blossoms. Every dish was a delight and the proper wine complemented each course. You can become a part of this tradition, recaptured at Brennan's. Start off with an "eye opener" that will awaken you and your appetite. An unhurried breakfast with a wine of your choice shall follow. And, for the finale, have one of Brennan's famous desserts and café au lait. Take your time, because this will be the most unforgettable breakfast you'll ever have.

* please ask for master wine list for additional selections *

Les Vins

WHITE WINES

	Bottle		Bottle
STAG'S LEAP WINE CELLARS		MIRASSOU CHARDONNAY.....	Vintage 28.00
CHARDONNAY.....	Vintage 59.00	Monterey County	
Napa Valley		SAUVIGNON BLANC.....	Vintage 28.00
JORDAN CHARDONNAY.....	Vintage 55.00	Crisp, medium body, clean finish	
Alexander Valley		FUMÉ BLANC.....	Vintage 27.00
ROBERT MONDAVI CHARDONNAY ...	Vintage 45.00	Crisp, dry, American	
Napa Valley		PIESPORTER.....	Vintage 27.00
BYRON CHARDONNAY.....	Vintage 45.00	Fragrant, light Moselle	
Santa Maria Valley		GEWURZTRAMINER.....	Vintage 26.00
POUILLY FUISSÉ, LOUIS JADOT.....	Vintage 45.00	Fragrant, spicy, fairly dry	
Crisp, dry burgundy (Quel Vin!)		MUSCADET.....	Vintage 24.00
SONOMA CUTRER CHARDONNAY	Vintage 41.00	Light, crisp, Loire Valley	
Russian River Ranch		CÔTES DU RHÔNE.....	Vintage 24.00
SEBASTIANI SONOMA CASK		Dry, well balanced from South France	
CHARDONNAY.....	Vintage 29.00	RIESLING.....	Vintage 23.00
Sonoma County		Delicate, floral aroma, fairly dry	
KENDALL-JACKSON, VINTNER'S RESERVE		DELOACH WHITE ZINFANDEL.....	Vintage 23.00
CHARDONNAY.....	Vintage 29.00	California, Gold Medal Winner	
California Vineyards			

SPARKLING WINES

	Bottle		Bottle
BILLECART-SALMON BRUT ROSÉ.....	N.V. 85.00	PIPER-HEIDSIECK BRUT.....	N.V. 65.00
VEUVE CLICQUOT "Yellow Label" BRUT . .	N.V. 80.00	"J" JORDAN.....	Vintage 60.00
MOET & CHANDON, WHITE STAR.....	N.V. 75.00	SCHRAMSBERG, ROSÉ.....	N.V. 58.00

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

Brennan's® NEW ORLEANS

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

Eye Openers

To sharpen your taste as well as your appetite

ABSINTHE SUISSESE

An old New Orleans drink revived by our founder for your enjoyment.
 Guaranteed to put you in the mood for this carefree old city.

SAZERAC

The Sazerac is a New Orleans drink made with bourbon and a little mystery.
 The glass is first coated with absinthe to give the Sazerac its special taste.

OJEN FRAPPÉ

Just as in the days of the old coffee shops, there are those who prefer Ojen,
 the absinthe of the Spanish aristocracy.

ABSINTHE FRAPPÉ

BRANDY MILK PUNCH

NEW ORLEANS GIN FIZZ

CREOLE BLOODY MARY

BLOODY BULL

Vodka, beef bouillon, Worcestershire, tomato juice.

RED ROOSTER

Vodka, orange juice and cranberry juice. . . makes you want to stand up and
 crow!

MIMOSA

Champagne and orange juice.

MR. FUNK OF NEW ORLEANS

Named for our late Cellar Master. A delightful combination
 of champagne, cranberry juice and peach schnapps.

KIR ROYALE

Champagne with a touch of Creme de Cassis.

FLEUR DE LIS

Champagne with a blend of Grand Marnier and Lillet Blonde...A refreshing
 combination of citrus flavors.

NUTTY IRISH PIRATE

Frangelico, Bailey's Irish Cream and Malibu Rum. Served on the Rocks.

7.25

Mineral Waters

PANNA (ITALY)
 1 liter

SAN PELLEGRINO (ITALY)
 1 liter

6.95

Appetizers

Secret herbs and spices make these delightful tempters

MAUDE'S SEAFOOD OKRA GUMBO . . . 8.50	SOUTHERN BAKED APPLE WITH DOUBLE CREAM 7.00
NEW ORLEANS TURTLE SOUP A Brennan Specialty 7.75	STRAWBERRIES WITH DOUBLE CREAM 7.00
OYSTER SOUP BRENNAN 7.75	BANANA SLICES WITH DOUBLE CREAM 6.00
CREOLE ONION SOUP 7.25	

Omelettes-Oeufs

Country fresh eggs prepared in a very sophisticated manner

CHEDDAR CHEESE AND HAM OMELETTE 17.75
CAJUN TASSO OMELETTE WITH CHEDDAR CHEESE 19.00
Cajun smoked spicy ham. A new experience!
GRILLED CAJUN ANDOUILLE OMELETTE WITH CHEDDAR CHEESE 19.00
Spicy cajun sausage. "Nothing like it!"
CRABMEAT OMELETTE 22.00
Topped with Hollandaise sauce.

We suggest a bottle of Muscadet to
 complement any of the above entrees,
 \$24.00

A Traditional Brennan Breakfast

This is the way it was done in leisurely antebellum days. . . First, Oyster
 Soup Brennan, then an Egg Hussarde, followed by a hearty Ribeye with
 fresh mushrooms and Hot French Bread. For the finale — Bananas Foster.
 Quel delice mon ami!

\$50.00
 Suggested Eye Opener - Absinthe Suisse \$7.25
 Suggested Wine — Moët & Chandon, White Star \$75.00

SERVICE IS NOT INCLUDED.

Table d'Hotel Breakfast Menu

Three Course Prix Fixe (\$36.00)

APPETIZERS

Choice of One

Southern Baked Apple with Double Cream
 Strawberries with Double Cream
 Creole Onion Soup Oyster Soup Brennan
 New Orleans Turtle Soup (add \$3.00)
 Maude's Seafood Okra Gumbo (add \$4.00)

ENTREES

Choice of One

EGGS SARDOU

Poached eggs on artichoke bottoms nestled in a bed of creamed spinach and
 covered with Hollandaise sauce.

Suggested Wine — Fumé Blanc \$27.00 / Bottle

EGGS BAYOU LAFOURCHE

Poached eggs atop Cajun andouille sausage and Holland rusks. Topped with
 Hollandaise sauce.

Suggested Wine — Gewurztraminer \$26.00 / Bottle

EGGS BENEDICT

A traditional dish of poached eggs atop Holland rusks and Canadian bacon,
 topped with Hollandaise sauce.

Suggested Wine — Byron Chardonnay \$45.00 / Bottle

EGGS ST. CHARLES

Poached eggs atop delicately fried trout with Hollandaise sauce.

Suggested Wine — Fumé Blanc \$27.00 / Bottle

EGGS HUSSARDE A Brennan's Original

One of the dishes that put "Breakfast at Brennan's" on the map.
 Poached eggs atop Holland rusks, Canadian bacon, and Marchand de Vin sauce.
 Topped with Hollandaise sauce.

Suggested Wine — Sauvignon Blanc \$28.00 / Bottle

OYSTERS BENEDICT

Fresh Gulf oysters fried to perfection and served on Canadian bacon with
 Hollandaise sauce.

Suggested Wine — Gewurztraminer \$26.00 / Bottle

SHRIMP SARDOU

Deliciously spicy fried shrimp atop sliced artichoke bottoms nestled in a bed of
 creamed spinach and covered with Hollandaise sauce.

Suggested Wine — Sauvignon Blanc \$28.00 / Bottle

EGGS ELLEN

Grilled filet of salmon topped with poached eggs and Hollandaise sauce.

Suggested Wine — Gewurztraminer \$26.00 / Bottle

EGGS OWEN

We start with a fine beef hash, then add poached eggs and top with Marchand
 de Vin sauce.

Suggested Wine — Piesporter \$27.00 / Bottle

EGGS SHANNON

Poached eggs atop fried trout, served on a bed of creamed spinach and topped
 with Hollandaise sauce.

Suggested Wine — Sonoma Cutrer Chardonnay \$41.00 / Bottle

EGGS PORTUGUESE

Flaky pastry shells filled with freshly chopped tomatoes sauteed in butter with
 parsley and shallots. Topped with poached eggs and covered with Hollandaise
 sauce.

Suggested Wine — Robert Mondavi Chardonnay \$45.00 / Bottle

EGGS NOUVELLE ORLÉANS

Poached eggs served on a bed of lump crabmeat topped with a brandy-cream
 sauce.

Suggested Wine — Sauvignon Blanc \$28.00 / Bottle

DESSERTS

Choice of One

BANANAS FOSTER

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. (add \$3.00)
 Scandalously Delicious!

CREPES FITZGERALD (A Brennan Creation)

Crepes filled with a delicate filling of cream cheese and sour cream
 served with a topping of strawberries flamed in Maraschino. Scrumptious! (add \$3.00)

STRAWBERRIES SUZETTE (add \$3.00)

Marinated strawberries cooked in a Suzette sauce, flamed in brandy and served over ice cream.

CLASSIC KEY LIME PIE

Perfectly tart and sweet at the same time, topped with fresh whipped cream.

CREOLE CHOCOLATE SUICIDE CAKE

A Chocoholic's Fantasy!

A Typical Creole Breakfast

EGG SARDOU

Poached egg on an artichoke bottom nestled in a bed of creamed spinach and covered
 with Hollandaise sauce.

GRILLADES AND GRITS

Sauteed baby veal served in a divinely seasoned Creole sauce with fine herbs and
 freshly ground pepper. A New Orleans Delight!

CREPES FITZGERALD

A Brennan Creation. Crepes with a delicate filling of cream cheese and sour cream
 served with a topping of strawberries flamed in Maraschino. Scrumptious!

\$48.00

Suggested Eye Opener — New Orleans Gin Fizz \$7.25
 Suggested Wine — Pouilly Fuisse, Louis Jadot \$45.00 / Bottle

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

Viandes

Glamorous things happen to our finest meats.

GRILLED HAM STEAK ROYALE	29.00
<i>Covered with two poached eggs and Hollandaise sauce.</i>	
<i>Suggested Wine — Byron Chardonnay \$45.00 / Bottle</i>	
GRILLED HAM STEAK, EGGS THEODORE	29.00
<i>Scrambled eggs served with a banana sauteed in butter, cinnamon and brown sugar.</i>	
<i>Suggested Wine — Riesling \$23.00 / Bottle</i>	
RIBEYE STEAK	36.00
<i>A prime 14oz. ribeye, grilled to your liking in its natural juices.</i>	
<i>Suggested Wine — Sebastiani Sonoma Cask Cabernet Sauvignon \$38.00 / Bottle</i>	
STEAK AND EGGS BRENNAN	37.00
<i>A prime 14oz. ribeye, grilled to your taste, topped with poached eggs and Hollandaise sauce.</i>	
<i>Suggested Wine — Zinfandel \$38.00 / Bottle</i>	
GRILLADES AND GRITS	37.00
<i>Sauteed baby veal served in a divinely seasoned Creole sauce with fine herbs and freshly ground pepper. A New Orleans Delight!</i>	
<i>Suggested Wine — Pouilly Fuisse, Louis Jadot \$45.00 / Bottle</i>	
VEAL SHAWN	36.00
<i>Sauteed baby veal topped with poached eggs and Hollandaise sauce.</i>	
<i>Suggested Wine — Jordan Chardonnay \$55.00 / Bottle</i>	
VEAL 417	36.00
<i>Sauteed baby veal topped with lump crabmeat and Hollandaise sauce.</i>	
<i>Suggested Wine — Jordan Chardonnay \$55.00 / Bottle</i>	
VEAL PECAN	36.00
<i>Sauteed veal topped with crabmeat, roasted pecans and pecan butter.</i>	
<i>Suggested Wine — Sonoma Cutrer Chardonnay \$41.00 / Bottle</i>	

Poissons

OYSTERS ROCKEFELLER (15 min.)	11.50
<i>Brennan's special treatment of this world famous sauce.</i>	
ESCARGOTS BORDELAISE (15 min.)	Half Dozen 11.50
<i>Suggested Wine — Muscadet \$24.00 / Bottle</i>	
SHRIMP TRAIL	11.50
<i>Boiled Gulf shrimp topped with Brennan's authentic Cajun sauce.</i>	
<i>Suggested Wine — Pouilly Fuisse, Louis Jadot \$45.00 / Bottle</i>	
BRENNAN'S BLACKENED REDFISH	30.00
<i>Brennan's version of blackened redfish grilled to perfection with Brennan's own seasonings.</i>	
<i>Suggested Wine — Pouilly Fuisse, Louis Jadot \$45.00 / Bottle</i>	
TROUT PECAN	30.00
<i>Filet of fresh trout sauteed and topped with roasted pecans and pecan butter.</i>	
<i>Suggested Wine — Sonoma Cutrer Chardonnay \$41.00 / Bottle</i>	
TROUT NANCY	30.00
<i>Filet of trout sauteed and topped with lump crabmeat sprinkled with capers, lemon butter sauce.</i>	
<i>Suggested Wine — Robert Mondavi Chardonnay \$45.00 / Bottle</i>	

Desserts

For these unbelievable creations - diets be damned!

BANANAS FOSTER . . . A Brennan Creation and now World Famous!	7.25
<i>Bananas sauteed in butter, brown sugar, cinnamon and banana liqueur, then flamed in rum. Served over vanilla ice cream. Scandalously Delicious!</i>	
CREPES FITZGERALD (A Brennan Creation)	7.25
<i>Crepes filled with a delicate filling of cream cheese and sour cream served with a topping of strawberries flamed in Maraschino. Scrumptious!</i>	
STRAWBERRIES SUZETTE	7.25
<i>Marinated strawberries cooked in a Suzette sauce, flamed in brandy and served over vanilla ice cream.</i>	
CLASSIC KEY LIME PIE	7.00
<i>Perfectly tart and sweet at the same time, topped with fresh whipped cream.</i>	
CREOLE CHOCOLATE SUICIDE CAKE	7.00
<i>A Chocoholic's Fantasy!</i>	
BRENNAN'S IRISH COFFEE	6.95

A Typical New Orleans Breakfast

Start with an Eye Opener

Brandy Milk Punch or Creole Bloody Mary (add \$7.25)

SOUTHERN BAKED APPLE WITH DOUBLE CREAM

EGGS HUSSARDE. . . . A Brennan's Original!

One of the dishes that put "Breakfast at Brennan's" on the map.

Poached eggs atop Holland rusks, Canadian bacon and Marchand de Vin sauce.

Topped with Hollandaise sauce.

BRENNAN'S HOT FRENCH BREAD

BANANAS FOSTER

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.

\$39.00

It's traditional to have wine with breakfast at Brennan's — we recommend

Pouilly Fuisse, Louis Jadot \$45.00 / Bottle

Not responsible for loss or exchange of wearing apparel or personal property.

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

Brennan's NEW ORLEANS

Brennan's[®]



417 ROYAL STREET NEW ORLEANS