a tradition that is truly unforgettable

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*

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**Les Vins**

**WHITE WINES**

<table>
<thead>
<tr>
<th>Bottle</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>STAG'S LEAP WINE CELLARS CHARDONNAY</td>
<td>MIRASSOU CHARDONNAY</td>
</tr>
<tr>
<td>Napa Valley</td>
<td>Vintage</td>
</tr>
<tr>
<td>JORDAN CHARDONNAY</td>
<td>SAUVIGNON BLANC</td>
</tr>
<tr>
<td>Alexander Valley</td>
<td>Crisp, medium body, clean finish</td>
</tr>
<tr>
<td>ROBERT MONDAVI CHARDONNAY</td>
<td>FUMÉ BLANC</td>
</tr>
<tr>
<td>Napa Valley</td>
<td>Vintage</td>
</tr>
<tr>
<td>BYRON CHARDONNAY</td>
<td>CRISP, DRY, AMERICAN</td>
</tr>
<tr>
<td>Santa Maria Valley</td>
<td>PIESPORTER</td>
</tr>
<tr>
<td>POUILLY FUISSE, LOUIS JADOT</td>
<td>Frangrant, light Moselle</td>
</tr>
<tr>
<td>CRISP, DRY BURGUNDY (Quel Vin!)</td>
<td>GEWURZTRAMINER</td>
</tr>
<tr>
<td>SONOMA CUTTER CHARDONNAY</td>
<td>FRAGRANT, SPICY, FRESHY DRY</td>
</tr>
<tr>
<td>CRISP, DRY BURGUNDY (Quel Vin!)</td>
<td>MUSCADET</td>
</tr>
<tr>
<td>Russian River Ranch</td>
<td>Light, crisp, Loire Valley</td>
</tr>
<tr>
<td>SEBASTIANI SONOMA CASK CHARDONNAY</td>
<td>CÔTES DU RHÔNE</td>
</tr>
<tr>
<td>Sonoma County</td>
<td>Dry, well balanced from South France</td>
</tr>
<tr>
<td>KENDALL-JACKSON, VINTNER'S RESERVE CHARDONNAY</td>
<td>RIESLING</td>
</tr>
<tr>
<td>California Vineyards</td>
<td>Delicate, floral aroma, fairly dry</td>
</tr>
<tr>
<td></td>
<td>DELOACH WHITE ZINFANDEL</td>
</tr>
<tr>
<td></td>
<td>California, Gold Medal Winner</td>
</tr>
</tbody>
</table>

**SPARKLING WINES**

<table>
<thead>
<tr>
<th>Bottle</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>BILLECART-SALMON BRUT ROSÉ</td>
<td>PIPER-HEIDSIECK BRUT</td>
</tr>
<tr>
<td>N.V.</td>
<td>N.V.</td>
</tr>
<tr>
<td>VEUVÉ CLICQUOT &quot;Yellow Label&quot; BRUT</td>
<td>&quot;J&quot; JORDAN</td>
</tr>
<tr>
<td>N.V.</td>
<td>Vintage</td>
</tr>
<tr>
<td>MOET &amp; CHANDON, WHITE STAR</td>
<td>SCHRAMSBERG, ROSE</td>
</tr>
<tr>
<td>California</td>
<td>N.V.</td>
</tr>
</tbody>
</table>

Entertaining idea! Have a party in one of our lovely private rooms.
Eye Openers

To sharpen your taste as well as your appetite

ABSINTHE SUISSESSE
An old New Orleans drink received 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 FRAPPE
Just as in the days of the old coffee shops, there are those who prefer Ojen, the absinthe of the Spanish aristocracy.

ABSINTHE FRAPPE

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.

FEUILLE 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

MAULDE’S SEAFOOD OKRA GUMBO... 8.50

NEW ORLEANS TURTLE SOUP
A Brennan Specialty

7.75

OYSTER SOUP BRENNAN

7.75

CREOLE ONION SOUP

7.25

SOUTHERN BAKED APPLE WITH DOUBLE CREAM........ 7.00

STRAWBERRIES WITH DOUBLE CREAM........ 7.00

BANANA SLICES WITH DOUBLE CREAM........ 6.00

Omelettes-Coufs

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 Houasse, followed by a hearty Kibey with fresh mushrooms and Hot French Bread. For the finale — Bananas Foster. Quel delice mon ami?

$50.00

Suggested Eye Opener - Absinthe Suisesse $7.25
Suggested Wine — Moet & Chandon, White Star $75.00

SERVICE IS NOT INCLUDED.

Table d’Hôte Breakfast Menu

Three Course Prix Fixe ($36.00)

APPETIZERS
Choice of One

SOUTHERN BAKED APPLE WITH DOUBLE CREAM
CREOLE ONION SOUP
OYSTER SOUP BRENNAN
New Orleans Turtle Soup (add $3.00)
Manue’s Seafood Citrus 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 BAYOUL LAFOURCHE
Poached eggs atop Cajun andouille sausage and Holland rusk. Topped with Hollandaise sauce.
Suggested Wine — Growstraminner $26.00 / Bottle

EGGS BENEDICT
A traditional dish of poached eggs atop Holland rusk 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 rusk, 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 — Growstraminner $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 ELEN
Grilled filet of salmon topped with poached eggs and Hollandaise sauce.
Suggested Wine — Growstraminner $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 sautéed 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 ORLEANS
Poached eggs served on a bed of lump crab meat 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 flambe in rum. Served over vanilla ice cream. (add $3.00)

Scandalously Delicious!

CREPES FITZGERALD (A Brennan Creation)
Crepes filled with a delectable filling of cream cheese and sour cream served with a topping of strawberries flamed in Marsachino. Scrumptious! (add $3.00)

STRAWBERRIES SUZETTE
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 Cheesecake’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.

GRILLEDES AND GRITS
Sautéed baby corn served in a deliciously 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 Marsachino. Scrumptious!

$48.00

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

GRILLED HAM STEAK ROYALE .................. 29.00
Covered with two poached eggs and Hollandaise sauce.
Suggested Wine — Byron Chardonnay $45.00 / Bottle

GRILLED HAM STEAK, EGGS THEODORE .... 29.00
Scrambled eggs served with a banana sauteed in butter, cinnamon and brown sugar.
Suggested Wine — Riesling $23.00 / Bottle

RIBEYE STEAK ................................ 36.00
A prime 14oz. ribeye, grilled to your liking in its natural juices.
Suggested Wine — Sebastiano Sonoma Cask Cabernet Sauvignon $38.00 / Bottle

STEAK AND EGGS BRENNAN .................... 37.00
A prime 14oz. ribeye, grilled to your taste, topped with poached eggs and Hollandaise sauce.
Suggested Wine — Zinfandel $38.00 / Bottle

GRILLEADES AND GRITS ....................... 37.00
Sautéed baby veal served in a delicately seasoned Creole sauce with fine herbs and freshly ground pepper. A New Orleans Delight!
Suggested Wine — Pouilly Fuisse, Louis Jadot $45.00 / Bottle

VEAL SHANK .................................... 36.00
Sautéed baby veal topped with poached eggs and Hollandaise sauce.
Suggested Wine — Jordan Chardonnay $55.00 / Bottle

VEAL 417 ........................................ 36.00
Sautéed veal veal topped with lump crabmeat and Hollandaise sauce.
Suggested Wine — Jordan Chardonnay $55.00 / Bottle

VEAL PECAN ................................... 36.00
Sautéed veal topped with crabmeat, roasted pecans and pecan butter.
Suggested Wine — Sonoma Cabernet Chardonnay $41.00 / Bottle

Poissons

OYSTERS ROCKEFELLER (15 min.) ............. 11.50
Brennan's special treatment of this world famous sauce.

ESCARGOTS BORDELaise (15 min.) .......... 11.50
Half Dozen
Suggested Wine — Muscadet $24.00 / Bottle

SHRIMP TRAIL .................................. 11.50
Boiled Gulf shrimp topped with Brennan's authentic Cajun sauce.
Suggested Wine — Pouilly Fuisse, Louis Jadot $45.00 / Bottle

BRENNAN'S BLACKENED REDFISH ............ 30.00
Brennan's version of blackened redfish grilled to perfection with Brennan's own seasonings.
Suggested Wine — Pouilly Fuisse, Louis Jadot $45.00 / Bottle

TROUT PECAN .................................. 30.00
Filet of fresh trout sauteed and topped with roasted pecans and pecan butter.
Suggested Wine — Sonoma Cabernet Chardonnay $41.00 / Bottle

TROUT NANCY .................................. 30.00
Filet of trout sauteed and topped with lump crabmeat sprinkled with capers, lemon butter sauce.
Suggested Wine — Robert Mondavi Chardonnay $45.00 / Bottle

Desserts

For these unbelievable creations – diets be damned!

BANANAS FOSTER ... A Brennan Creation and now World Famous! .................. 7.25
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 filled with a delicate filling of cream cheese and sour cream served with a topping of strawberries flamed in Marsachino. Scrumptious!

STRAWBERRIES SUZETTE ...................... 7.25
Marinated strawberries cooked in a Suzette sauce, flamed in brandy and served over vanilla ice cream.

CLASSIC KEY LIME PIE ......................... 7.00
Perfectly tart and sweet at the same time, topped with fresh whipped cream.

CREOLE CHOCOLATE SUICIDE CAKE ........... 7.00
A Chocoholic's Fantasy!

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!
A dish of eggs atop Holland roasts, 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.

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 fish or fowl raised fish for redfish or trout.