breakfast at brennan's

a tradition that is truly unforgettable

turn back the clock to the time when the French aristocrats of New Orleans dined 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

<table>
<thead>
<tr>
<th>Wine</th>
<th>Bottle</th>
<th>Vintage</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>STAG'S LEAP WINE CELLARS</td>
<td></td>
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<tr>
<td>CHARDONNAY</td>
<td>Bottle</td>
<td>Vintage</td>
<td>59.00</td>
</tr>
<tr>
<td>JORDAN CHARDONNAY</td>
<td></td>
<td>Vintage</td>
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</tr>
<tr>
<td>Alexander Valley</td>
<td></td>
<td></td>
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<tr>
<td>ROBERT MONDAVI CHARDONNAY</td>
<td></td>
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</tr>
<tr>
<td>Napa Valley</td>
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<tr>
<td>BYRON CHARDONNAY</td>
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<tr>
<td>Santa Maria Valley</td>
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<td></td>
</tr>
<tr>
<td>POUilly FISSE, LOUIS JADOT</td>
<td></td>
<td>Vintage</td>
<td>45.00</td>
</tr>
<tr>
<td>Crisp, dry burgundy (Quel Vin!)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>SONOMA CUTTER CHARDONNAY</td>
<td></td>
<td>Vintage</td>
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</tr>
<tr>
<td>Russian River Ranch</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>SEBASTIANI SONOMA CASK</td>
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<tr>
<td>CHARDONNAY</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sonoma County</td>
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<td></td>
</tr>
<tr>
<td>KENDALL-JACKSON, VINTNER'S RESERVE</td>
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<tr>
<td>CHARDONNAY</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>California Vineyards</td>
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<tr>
<td>MIRASSOU CHARDONNAY</td>
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<td>Monterey County</td>
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<tr>
<td>SAUVIGNON BLANC</td>
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<tr>
<td>Crisp, medium body, clean finish</td>
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<td></td>
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<tr>
<td>FUMÉ BLANC</td>
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<tr>
<td>Crisp, dry, American</td>
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<tr>
<td>PIESPORTER</td>
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<tr>
<td>Fragrant, light Moselle</td>
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<tr>
<td>GEWURZTRAMINER</td>
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<tr>
<td>Fragrant, spicy, fairly dry</td>
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</tr>
<tr>
<td>MUSCADET</td>
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<tr>
<td>Light, crisp, Loire Valley</td>
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<td></td>
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<tr>
<td>CÔTES DU RHÔNE</td>
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<td>Vintage</td>
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</tr>
<tr>
<td>Dry, well balanced from South France</td>
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<td></td>
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</tr>
<tr>
<td>RIESLING</td>
<td></td>
<td>Vintage</td>
<td>23.00</td>
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<tr>
<td>Delicate, floral aroma, fairly dry</td>
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<tr>
<td>DELOACH WHITE ZINFANDEL</td>
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<td>23.00</td>
</tr>
<tr>
<td>California, Gold Medal Winner</td>
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SPARKLING WINES

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<tr>
<th>Wine</th>
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<th>N.V.</th>
</tr>
</thead>
<tbody>
<tr>
<td>BILLECART-SALMON BRUT ROSE</td>
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<tr>
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<tr>
<td>VEUVE CLICQUOT &quot;Yellow Label&quot; BRUT</td>
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<td>N.V.</td>
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<tr>
<td>MOET &amp; CHANDON, WHITE STAR</td>
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<tr>
<td>75.00</td>
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<tr>
<td>PIPER-HEIDSIECK BRUT</td>
<td>Bottle</td>
<td>N.V.</td>
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<tr>
<td>65.00</td>
<td></td>
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<tr>
<td>&quot;J&quot; JORDAN</td>
<td></td>
<td>Vintage</td>
</tr>
<tr>
<td>SCHRAMSBERG, ROSE</td>
<td></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

ABISINTE 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 anise 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.

ABISINTE 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.

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

NUTTY IRISH PIRATE
Francingleo, Bailey’s Irish Cream and Malibu Rum. Served on the Rocks.

Mineral Waters

PANNA (ITALY) 1 liter
SAN PELLEGRINO (ITALY) 1 liter

Secret herbs and spices make these delightful tempters

MALUDE’S SEAFOOD OKRA GUMBO... 8.50
NEW ORLEANS TURTLE SOUP
A Brennan Specialty

OYSTER SOUP BRENNAN

CREOLE ONION SOUP

Appetizers

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 Ribeye with fresh mushrooms and Hot French Bread. For the finale — Bananas Foster. Quel delice mon ami!

$50.00
Suggested Eye Opener - Absinthe Suissese $7.25
Suggested Wine — Mort & Chandon, White Star $75.00

SERVICE IS NOT INCLUDED.
Breakfast at Brennan's without wine is like a day without sunshine!

Viandes

Glamorous things happen to our finest meats.

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

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

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

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

**GRILLADES AND GRITS**
Sautéed baby beef served in a divinely seasoned Creole sauce with fine herbs and freshly ground pepper. A New Orleans Delight!
Suggested Wine — Pouilly Fuisse, Louis Jadot $45.00 / Bottle
36.00

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

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

**VEAL PECAN**
Sautéed veal topped with crabmeat, toasted pecans and pecan butter.
Suggested Wine — Sonoma Cutrer Chardonay $41.00 / Bottle
36.00

Poissons

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

**ESCARGOTS BORDELAISE (15 mins.)**
Half Dozen
11.50

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

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

**TROUT PECAN**
Filet of fresh trout sautéed and topped with toasted pecans and pecan butter.
Suggested Wine — Sonoma Cutrer Chardonay $41.00 / Bottle
30.00

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

Desserts

For these unbelievable creations - diets be damned!

**BANANAS FOSTER**
A Brennan Creation and now World Famous!
Bananas sautéed in butter, brown sugar, cinnamon and banana liqueur, then flamed in rum. Served over vanilla ice cream. Scandalously Delicious!
2.75

**CREPES FITZGERALD**
(Crepe a la Brennan Creation)
Crepes filled with a delicate filling of cream cheese and sour cream served with a topping of strawberries flamed in Maraschino. Scrumptious!
2.75

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

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

**CREOLE CHOCOLATE SUICIDE CAKE**
A Chocolatier's Fantasy!
7.00

**BRENNAN’S IRISH COFFEE**
6.95

A Typical New Orleans Breakfast

**Start with an Eye Opener**
Brandy Milk Punch or Creole Bloody Mary (add $1.25)

**SOUTHERN BAKED APPLE WITH DOUBLE CREAM**
EGGS HESSARDE.... A Brennan's Original.
One of the dishes that put Breakfast at Brennan’s on the map. Poached eggs top Holland ducks, 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 sautéed in butter, brown sugar, cinnamon and banana liqueur, then flamed in rum. Served over vanilla ice cream.
30.00

It's traditional to have wine with breakfast at Brennan's — we recommend Pouilly Fuisse, Louis Jadot $45.00 / Bottle

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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.