

Laissez les bons temps rouler!

Complete package \$87 per person, includes choice of Starter, Entrée & Dessert.

For The Table

Cold Seafood

PETITE PLATTER* 79

GRAND TOWER* 149

Price includes the following:

Fresh Shucked Oysters • Boiled Jumbo Shrimp
Crab Fingers • Crab Ravigote
Lake Calcasieu Seafood Cocktail

Freshly Shucked Oysters

PREMIUM GULF OYSTERS*

1/2 Dozen • 18 Dozen • 36

EAST COAST OYSTERS*

1/2 Dozen • 20 Dozen • 40



Starters

BAYOU GUMBO*

Dark Roux, Jazzmen Rice, Chef's Blend of Filé

SNAPPING TURTLE SOUP

A Brennan's Tradition splashed with Lustau Sherry

STRAWBERRY SALAD ^{VEG}

Louisiana Strawberries, Field Greens, Red Onions, Spiced Pecans, Goat Cheese, Champagne Vinaigrette

SHRIMP RÉMOULADE*

Hearts of Romaine, Shrimp Boiled Potatoes and Vegetables, Corn, Lemon Zest, Rémoulade Dressing

CRABMEAT CHEESECAKE

A Savory New Orleans Warm Quiche!
Crabmeat, Pecan Crust, Wild Mushrooms, Bordelaise Sauce

DUCK CREPE*

Savory Crepe, Duck Confit, Shiitake Mushrooms, Leeks and Garlic, Saint André Cheese and Pepper Jelly Sauce

CREOLE CAPRESE ^{VEG}

Cornmeal-Crusted Fried Green Tomatoes, Hand-Stretched Mozzarella, Roasted Tomatoes, Pickled Vegetables, Cane Vinegar Reduction

OYSTERS LAFAYETTE*

Gulf Coast Oysters, White Wine Velouté, Pepper Jack Cheese, Crabmeat, Shrimp



Sides

LOBSTER MAC & CHEESE* 24

GRILLED ASPARAGUS ^{GF / VEG} 10

*Consuming raw or undercooked meats, shellfish, poultry or eggs may increase your risk of foodborne illness especially if you have a medical condition

Mardi Gras Special \$94

STARTER

SNAPPING TURTLE SOUP

A Brennan's tradition splashed with Lustau Sherry

STRAWBERRY SALAD ^{VEG}

Field Greens, Red Onions, Spiced Pecans, Texas Goat Cheese Toast, Molasses Vinaigrette

CHOICE OF ENTRÉE

PRIME RIB*

14-oz Herb-Crusted Roasted Prime Rib, Mashed Potatoes, Asparagus, Au Jus
or

JUMBO LUMP CRAB CAKES ^{GF}

Petite Herb Salad over Melted Leeks and Roasted Corn Sauce

DESSERT

VELVET MOLTEN CHOCOLATE CAKE

White Chocolate Sauce, Raspberry Garnish

Entrées

RED SNAPPER PONTCHARTRAIN*

Jumbo Lump Crab Meat, J&J Shrimp, Crispy Gulf Oysters, Parmesan Mushroom Rice, Brennan's Creole Butter

CREOLE VEGETABLE PASTA ^{VEG}

Roasted Vegetables, Spaghetti Squash, Zoodles, Creole Tomato Sauce, Tomatoes, Toasted Pumpkin Seeds, Dairy Free Cheese

HICKORY-SMOKED PORK CHOP*

12-oz Pork Chop, Pepper Jack Cornbread Pudding with Lemon Zest Corn Sauce, Baby Arugula Salad, Eddy's Chicory Coffee BBQ Sauce

GULF SHRIMP & GRITS* ^{GF}

Goat Cheese Stone-Ground Grits, Roasted Sweet Peppers and Sun-Dried Tomato Butter

CREOLE-SPICED FILET MIGNON*

8oz CAB Aged Filet Mignon, Butternut Squash, Broccolini, Cipollini Onion, House-Made Worcestershire
+ \$15 - Make it Oscar Style & add Jumbo Lump Crabmeat, Asparagus, Béarnaise Sauce
+ \$35 - Make it a Surf and Turf, add a Lobster Tail

SIMPLY GRILLED GULF FISH*

Medley of Grilled Vegetables, Butternut Squash Purée, Aged Balsamic, topped with Crabmeat



Desserts

MARDI GRAS MONKEY BREAD

Caramel Praline Sauce, Candied Pecans

STRAWBERRY SHORTCAKE

Old Fashioned Shortbread Biscuit, Fresh Berries Sauce, Chantilly Cream, Powdered Sugar

VIEUX CARRÉ BEIGNETS

Dusted in Beaucoup Powdered Sugar, Café Au Lait Anglaise

CREOLE BREAD PUDDING

Berries, Toasted Pecans, Hard Whiskey Sauce

ROBIN'S LEMON MERINGUE PIE

Torched Meringue, Limoncello Blueberry Coulis, Candied Lemon Zest

BRENNAN'S BANANAS FOSTER

Flambéed Tableside with Caribbean Rum over Vanilla Bean Ice Cream

SOUTHERN PECAN PIE

Rio Grande Pecans, Dark Chocolate & Caramel Drizzle, Vanilla Ice Cream

