

# Happy Mother's Day!

Complete package \$75 per person, includes choice of Starter, Entrée & Dessert

## Starters

### SNAPPING TURTLE SOUP

*A Brennan's Tradition!  
With A Touch Of Sherry*

### HAUTE CREOLE SEAFOOD GUMBO\*

Gulf Coast Seafood, Jazzmen Rice, Chef's Blend of File

### JILL JACKSON SALAD\*

Little Gem Lettuce, Candied Bacon, Soft-Boiled Egg, Blue Cheese, Creamy Dijon Vinaigrette

### TEXAS TOMATO SALAD

Heirloom, Cherry, Grape Tomatoe, English Cucumber Ribbon, Red Onions, Arugula, Frisée

### SHRIMP COCKTAIL\*

Boiled Seasoned Gulf Shrimp, Cocktail Sauce

### CRABMEAT CHEESECAKE

*A Savory New Orleans Warm Quiche!*  
Gulf Crabmeat, Pecan Crust, Wild Mushrooms, Creole Meunière

### CHILI-FRIED GULF OYSTERS\*

No. 41's Favorite!  
Corn Meal-Crusted Oysters, Chili-Corn Sauce, Julienned Sweet Potatoes

### DUCK CREPE\*

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

## Entrées

### EGGS BRENNAN\*

Two Favorites! One Egg Benedict: English Muffin, Duroc Canadian Bacon, Poached Egg, Hollandaise Sauce & One Egg Sardou: Artichoke Bottom, Creamed Spinach, Poached Egg, Hollandaise Sauce

### GULF RED SNAPPER PONTCHARTRAIN

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

### STRAWBERRY SALAD & GRILLED CHICKEN

Grilled Chicken, Field Greens, Red Onions, Spiced Pecans, Wild Fire Goat Cheese Toast, Molasses Vinaigrette

### GRILLED FILET MIGNON\*

8oz CAB Aged Filet Mignon, Vegetable Hash, House-Made Worcestershire + Make It Oscar Style & Add Jumbo Lump Crab, Asparagus, Béarnaise Sauce 15

### CRAB & SHRIMP JENNIFER\*

Jumbo Lump Crab Cake, Sautéed Gulf Shrimp, Purple Peruvian Potatoes, Spring Green Peas, Sun-Dried Tomato Beurre Blanc

### SOFTSHELL CRAB & EGG\*

Poached Egg, Sautéed Louisiana Crawfish, Andouille Sausage, Kacal Sauce, Softshell Crab, Hollandaise Sauce

### SIMPLY GRILLED REDFISH\*

Medley of Grilled Vegetables, Butternut Squash Purée, Aged Balsamic

### HERB-ROASTED COLORADO LAMB CHOPS\*

Spring Green Pea & Morel Mushroom Risotto, Mint Chimichurri

### SEASONAL VEGETABLE PASTA GF | VEG

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

## Desserts

### CREOLE CREAM CHEESECAKE

*Lily's Creole Cream Cheesecake!* With Caramel and a Chocolate Filigree

### STRAWBERRY SHORTCAKE

Froberg's Farm Strawberries, Buttermilk Shortbread, Chantilly Cream, Powdered Sugar

### CRÈME BRÛLÉE

Vanilla Bean Custard, Crisp Sugar Crust, Seasonal Berries

### CREOLE BREAD PUDDING

French Bread Custard, Berries, Toasted Pecans, Hard Whiskey Sauce

### ROBIN'S LEMON MERINGUE PIE

Torched Meringue, Limoncello Blueberry Coulis, Candied Lemon Zest

### MISSISSIPPI MUD PIE

Dark Chocolate Mousse, Chocolate covered Pecans, Caramel Popcorn, Heavenly Hash Candy, Chocolate Chips

### BRENNAN'S BANANAS FOSTER

Flambéed Tableside With Caribbean Rum over Vanilla Bean Ice Cream

\*Consuming raw or undercooked meats, shellfish, poultry or eggs may increase your risk of foodborne illness