

# Happy Valentine's Day

Complete package \$89 includes choice of Starter, Entrée & Dessert

## Cold Seafood

PETITE PLATTER\* 79

GRAND TOWER\* 149

Price includes 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

HAUTE CREOLE SEAFOOD GUMBO\*

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

SNAPPING TURTLE SOUP

A Brennan's tradition splashed  
with Lustau Sherry

CAESAR SALAD\*

Baby Romaine, House-Made Croutons, Shaved  
Parmesan

STRAWBERRY SALAD VEG

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

SMOKED SALMON\*

Rosettes of Scottish Smoked Salmon, Traditional  
Garnishes

BOBWHITE QUAIL BEIGNET\*

New Orleans-style Beignet, Buttermilk-Fried Quail,  
Foie Gras Ganache

CLASSIC SHRIMP COCKTAIL\*

Seasoned Boiled Shrimp, Cocktail Sauce

CHILI-FRIED GULF OYSTERS\*

No. 41's Favorite!

Corn Flour-crusting Oysters, Chili-Corn Sauce,  
Julienned Sweet Potatoes

## Sides

LOBSTER MAC & CHEESE\* 24

GRILLED ASPARAGUS GF/VEG 9

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

## Valentine's Day 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, Double-Stuffed Potato, Asparagus, Au Jus

or

JUMBO LUMP CRAB CAKES GF

Petite Herb Salad over Melted Leeks and Roasted Corn Sauce

### DESSERT

MOLTEN CHOCOLATE SOUFFLÉ

White Chocolate Sauce, Raspberry Garnish

## Entrées

MINT JULEP RACK OF LAMB\*

Herb-Crusted Lamb, Mint Julep Demi-Glace,  
Sweet Potato, Mushroom and Cippolini  
Onion Hash

CREOLE VEGETABLE PASTA VEG

Seasonal Vegetables Noodles, Wild Fire Goat Cheese,  
Creole Marinara Sauce

GRILLED FILET MIGNON\*

8oz CAB Aged Filet Mignon, Butternut Squash,  
Broccolini, Cipollini Onion, House-Made  
Worcestershire

+ Make it a Surf and Turf, add a Lobster Tail \$25

RED SNAPPER PONTCHARTRAIN\*

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

SIMPLY GRILLED GULF FISH\*

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

ROASTED BANDERA QUAIL\*

Cornbread Dressing stuffed Quail, Corn Maque  
Choux and Bacon Braised Collard Greens, House  
Brandy Glaze



Jazz it up

JUMBO LUMP CRABMEAT 18  
4 CRISPY OYSTERS 6

3 GULF SHRIMP 9  
OSCAR STYLE 15

## Desserts

BRENNAN'S BANANAS FOSTER GF

A Tableside Flambe of Bananas with Caribbean  
Rum & Cinnamon, Vanilla Bean Ice Cream

GRAND MARNIER CRÈME BRÛLÉE

Vanilla Custard, Mixed Berries

CREOLE BREAD PUDDING

Whiskey Sauce, Imperial Powder Sugar

BAYOU CITY PETITE BEIGNETS

Dusted Imperial Powdered Sugar with White  
Chocolate Ganache

CHOCOLATE MOLTEN CAKE

Cherry Heering Liqueur Ice Cream, Dark Cherries

STRAWBERRY SHORTCAKE

Fresh Strawberries, Buttermilk Shortbread,  
Chantilly Cream, Powdered Sugar