

# 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

### 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-crusted 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

### 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

### 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



Jazz it up

JUMBO LUMP CRABMEAT  
4 CRISPY OYSTERS

18 3 GULF SHRIMP  
6 OSCAR STYLE

9  
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