

JULY

# DINE FOR \$99

3-Course Dinner for Two for \$99 No substitutions.

## CHOICE OF FIRST COURSE

### SOUP DU JOUR

Using Seasonal Ingredients

### SNAPPING TURTLE SOUP

A Brennan's Tradition,  
Splashed with Sherry!

### JILL JACKSON SALAD

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

### SHRIMP RÉMOULADE\* (ADDITIONAL \$5)

Chiffonade of Romaine, Shrimp Boiled  
Vegetables, Rémooulade Dressing

### CRABMEAT CHEESECAKE (ADDITIONAL \$10)

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

## CHOICE OF ENTRÉE COURSE

### PETITE FILET

6oz Grilled Filet of Beef, Charred Green Beans  
Au Gratin Potatoes, House-Made  
Worcestershire Sauce  
**(8oz Grilled Filet, Additional \$15)**

### Jumbo Lump Crab Cakes (GF) (Additional \$15)

Petite Herb Salad over Melted Leek and  
Roasted Corn Sauce

### SEASONAL VEGETABLE PASTA (VEG)

Roasted Vegetables, Spaghetti Squash,  
Zoodles, House Pesto, Tomatoes, Red & Golden  
Beets, Toasted Pumpkin Seeds, Manchego

### CREOLE SHRIMP AND LINGUINE

Sautéed Gulf Shrimp, Fabio's Fresh Linguine  
Pasta, Texas Goat Cheese, Wilted Spinach,  
Haute Creole Sauce

### EGGS BRENNAN\*

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

### STEEN'S HOT GLAZED SALMON\*

6oz Salmon, Maque Choux, an ode to Creole  
and Native American flavors by simmering  
Corn with Seasonal Vegetables

## CHOICE OF DESSERT COURSE

### CLASSIC CREOLE BREAD PUDDING

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

### BRENNAN'S BANANAS FOSTER

Flambéed Tableside with Caribbean Rum,  
Vanilla Bean Ice Cream

### CREOLE BREAD PUDDING SOUFFLÉ (ADDITIONAL \$5)

Classic New Orleans Bread Pudding,  
Meringue, Rye Whiskey Sauce

SEE REVERSE FOR WINES

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# WINE

Add a bottle of wine. No substitutions.

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ONE BOTTLE (OR FOUR GLASSES)

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GROTH, SAUVIGNON BLANC, NAPA  
\$30 BOTTLE

DUCKHORN, CABERNET, DECOY  
RESERVE, PASO ROBLES  
\$30 BOTTLE

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ROMBAUER, CHARDONNAY, NAPA VALLEY  
\$16 GL / \$46 BOTTLE

DUCKHORN, MERLOT, NAPA VALLEY  
\$16 GL / \$46 BOTTLE

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GOLDEN EYE, PINOT NOIR  
\$69 BOTTLE

ROMBAUER, CABERNET, NAPA VALLEY  
\$69 BOTTLE

GROTH, CABERNET, NAPA VALLEY  
\$79 BOTTLE

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## ADDITIONAL SIDES

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WHIPPED YUKON GOLD  
POTATOES 10

SWEET POTATO FRIES 8

SMOKED GOUDA ANDOUILLE  
MAC & CHEESE 10

GLAZED BRUSSELS SPROUTS &  
BACON LARDONS 12

BACON BRAISED COLLARD  
GREENS (GF) 11

ASPARAGUS (GF|VEG) 9

GOAT CHEESE GRITS 10

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SEE REVERSE FOR DINNER MENU

\*CONSUMING RAW OR UNDERCOOKED MEATS, SHELLFISH, POULTRY OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE A MEDICAL  
CONDITION

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