

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

CRAWFISH CHEESECAKE*

A Savory New Orleans Warm Quiche!
Louisiana Crawfish, Green Onion Cornbread Crust,
Wild Mushrooms, Creole Meunière

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 9

**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, 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

GULF FISH PONTCHARTRAIN*

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

SIMPLY GRILLED GULF FISH*

Medley of Grilled Vegetables, Butternut
Squash Purée, Aged Balsamic

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 VEGETABLE PASTA ^{VEG}

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

CREOLE-SPICED FILET MIGNON*

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



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 Vanil-
la Bean Ice Cream

SOUTHERN PECAN PIE

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

