



À la Carte



Appetizers

NEW ORLEANS TURTLE SOUP7.75
A Brennan Specialty.

Salads

JACKSON7.00
Iceberg lettuce, chopped hard-boiled egg, crumbled bacon, Bleu cheese, chives and Jackson dressing.

Entrees

TROUT NANCY30.00
Filet of fresh trout sautéed and topped with lump crabmeat sprinkled with capers. Lemon butter sauce.

FILET STANLEY36.00
Topped with a fresh mushroom and red wine sauce and served with a sautéed banana and tangy horseradish sauce. Truly unique!

VEAL ALANA MICHELLE36.00
Sautéed baby veal topped with lump crabmeat and Bearnaise sauce.



Dinner Menu



Four Course Prix Fixe \$40.00

Appetizers

OYSTER SOUP BRENNAN

Entrees

REDFISH PEREZ

Sautéed filet of redfish covered with lump crabmeat and shrimp and topped with Hollandaise sauce.

REDFISH WITH LUMP CRABMEAT JAIME

An old favorite, Brennan-created. Filet of redfish topped with lump crabmeat in a fresh mushroom and red wine sauce.

SHRIMP SAMANTHA WITH ANDOUILLE

Gulf shrimp and spicy Cajun sausage sautéed with fresh mushrooms, garlic, green onions, white wine, spices and served on a bed of parsley rice.

SHRIMP SARDOU

Deliciously spiced fried shrimp atop sliced artichoke bottoms nestled in a bed of creamed spinach and covered with Hollandaise sauce.

Desserts

BANANAS FOSTER(add \$5.00)

CREPES FITZGERALD(add \$5.00)

BRENNAN'S LEMON CURD TARTELETTE

CREOLE CHOCOLATE SUICIDE CAKE