

Four Course Prix Fixe

A la carte selections are also available.

APPETIZERS

Choice of One

CREOLE ONION SOUP

OYSTER SOUP BRENNAN

MAUDE'S SEAFOOD OKRA GUMBO

NEW ORLEANS TURTLE SOUP

SOUP DU JOUR

Dinner Menu

SALADS

BRENNAN SALAD

Romaine lettuce with a tangy Creole dressing, grated Parmesan cheese and croutons.

TOSSED GREEN SALAD

Choice of French, Bleu Cheese, Jackson or Thousand Island dressings.

ENTREES

TROUT AMANDINE

Filet of trout sauteed & topped with lemon butter sauce and slivered almonds, accompanied by fresh potatoes.

Suggested Wine - Robert Mondavi Chardonnay

TROUT PECAN

Filet of fresh trout sautéed & topped with roasted pecans and pecan butter.

Suggested Wine - Sonoma Cutrer Chardonnay

CHICKEN ESPLANADE

Sauteed breast of chicken served in a divinely seasoned Creole Sauce with fine herbs and freshly ground pepper.

Suggested Wine - Pouilly Fuisse, Louis Jadot

BRENNAN'S BLACKENED REDFISH

Brennan's version of blackened redfish grilled to perfection with Brennan's own seasonings. Served with glazed carrots.

Suggested Wine - Pouilly Fuisse, Louis Jadot

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.

Suggested Wine - Stag's Leap Wine Cellars Chardonnay

GRILLED FILET OF SALMON AUDUBON

A zesty combination of Creole mustard, Hollandaise, shrimp and carrots served atop salmon.

Suggested Wine - Pouilly Fuisse, Louis Jadot

ENTREES (cont.)

BUSTER CRABS BÉARNAISE

Delicacy from Gulf waters - baby soft shell crabs sautéed in butter then topped with Béarnaise sauce.

Suggested Wine - Piesporter

SHRIMP CREOLE

Gulf shrimp in a traditional Creole sauce with parsley rice.

Suggested Wine - Jordan Chardonnay

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.

Suggested Wine - Fume Blanc

SHRIMP VICTORIA

Gulf shrimp sautéed in butter with fresh basil and fresh mushrooms served in a light cream sauce with parsley rice.

Suggested Wine - Stag's Leap Wine Cellars Chardonnay

SHRIMP SARDOU

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

Suggested Wine - Sauvignon Blanc

CHICKEN LAZONE

Breast of chicken sautéed in our own Brennan seasonings, served in a light cream sauce.

Suggested Wine - Fume Blanc

TROUT KOTTWITZ

Filet of fresh trout sauteed with sliced artichoke bottoms and fresh mushrooms topped with lemon butter sauce.

Suggested Wine - Mirassou Chardonnay

TOURNEDOS TAYLOR

Two prime tournedos each with different sauce, Bearnaise and Marchad de Vin, accompanied by a bouquetiere of fresh vegetables.

DESSERTS

BANANAS FOSTER

CREPES FITZGERALD

CREPES BRIDGET

BREAD PUDDING ST JOAN d'ARC

LOUISIANA CHOCOLATE PECAN PIE

CREOLE CHOCOLATE SUICIDE CAKE

BRENNAN'S LEMON CURD TARTELETTE

BRENNAN'S CHEESECAKE WITH STRAWBERRY TOPPING