

Appetizers

TEXAS WILD SHRIMP REMOULADE

Shrimp boil vegetables, new potatoes, butter lettuce, preserved lemon and classic remoulade dressing

CRISPY GULF OYSTER "BLT"

Housemade bacon & caramelized onion mousse, smoked cherry tomatoes, baby arugula and 3 mustard glaze

ADELAIDE'S SPINACH SALAD

Spiced pecans, red onions and black pepper chevre, with bacon molasses vinaigrette

TURTLE SOUP AU SHERRY

A Brennan's classic spiked with sherry

GULF COAST SEAFOOD GUMBO

Toasted garlic Jazzmen rice and chef's blend of file

THE CHOPPED SALAD

Hearts of red romaine, house bacon, pressed egg, grape tomatoes, parmesan cheese straw and cayenne avocado dressing

PECAN CRUSTED GULF FISH

Crushed corn maque choux, French beans, spiced pecans and Creole meuniere sauce

GULF FISH PONTCHARTRAIN

Jumbo lump blue crab, J&J shrimp and crispy Mishos oysters, with fire roasted mushroom rice and Brennan's Creole butter

FILET OF HARRIS RANCH BLACK ANGUS BEEF

Smoked French potato puree, Bordeaux roasted mushrooms, caramelized onions and "barrel aged" worcestershire

BLUE CRAB CRUSTED VEAL OSCAR

Yukon Gold potato puree, butter basted asparagus, charred peppers and classic bearnaise sauce

SMOKED YUKON GOLD POTATO

Whipped with buttermilk and sour cream

HOMESTEAD STONE GROUND GRITS

Texas goats cheese, roasted corn and Oak Farms cream

JALAPENO & CRUSHED CORN PUDDING

Ripped herbs and roasted corn sauce

Soups & Salads

Signature Entrée

Sides

SHRIMP & TASSO HENICAN

St. Arnold's beer pepper jelly, pickled okra, chicory greens and Crystal hot sauce beurre blanc

BLUE CRAB & PETROSSIAN CAVIAR CREPE

Melted leeks, roasted oyster mushrooms St. Andre cheese and champagne blue crab cream

PAN SEARED FOIE GRAS & APPLES

Creole apple cake, frisee, crispy matchstick apples, foie gras ganache and apple cider caramel

COPLIN FARMS HONEY BUTTERNUT SQUASH SOUP

All spice crème fraiche and cayenne pepitas

SOUP 1-1-1

A demitasse of all three soup

SPICED THREE APPLE SALAD

Gala, Fuji, and Granny Smith apples, Tabasco pecan brittle Point Reyes blue cheese and spiced cider vinaigrette

GULF COAST SHRIMP CHIPPEWA

Flamed tableside in Cognac with sun dried tomatoes over goat cheese stone ground grits from Waco Texas

DIRTY DUCK "COBBLER"

Crispy duck breast, duck cracklin biscuit, root vegetables, duck confit fricassee and foie gras ice cream

JUMBO LUMP BLUE CRABCAKES

Sweet corn & leek cream, mirlitons and Oak Hollow farm pea shoots

CAST IRON SEARED HARRIS RANCH STRIP

Three potato boulangere, charred onions, baby spinach, black truffle butter and sauce forestiere

TARRAGON BUTTER BASTED ASPARAGUS

Roasted red peppers & fresh tarragon

DUCK SAUSAGE & WHITE BEAN CASSOULET

House bacon, sage and brioche breadcrumbs

CREAMED MUSTARD GREENS

Housemade tasso and Steen's molasses

Price of Entrée includes Soup or Salad, Entrée and Dessert

ENTRÉE

CRISPY OAK ISLAND SOFTSHELL CRAB

Over sliced tomatoes, cucumber ribbons, sweet onions, pressed basil oil and Tabasco ravigote sauce

BULLEIT BOURBON LACQUERED BOBWHITE QUAIL

Sweet potato & foie gras stuffing, sunny side up quail egg, chayote squash and tasso braised Autumn greens

BLUE CRAB STUFFED PORT ARANSAS FLOUNDER

Over a saute of Oyster mushrooms, shallot confit and baby spinach with Sun dried tomato butter

DESSERT

Your dessert menu will be presented; however, the following desserts must be ordered in advance at the additional 3

CREOLE BREAD PUDDING SOUFFLE

"The Queen of Creole Desserts"

TRADITIONAL BANANAS FOSTER

A tableside flambé of bananas with Caribbean rum

SELECTIONS FROM OUR WINE GUY

SHAHER "RED SHOULDER RANCH" CHARDONNAY

Carneros 2008 \$98

SLAUGHTERHOUSE CABERNET SAUVIGNON

Napa 2007 \$118

GALANTE MERLOT

Carmel Valley 2007 \$69

STOLLER "SV" PINOT NOIR

Willamette Valley 2007 \$76

CAPIAUX "GARYS' VINEYARD" PINOT NOIR

Santa Lucia Highlands 2008 \$90

"We will be serving water upon request due to the ongoing drought in Texas"