

# Brennan's Texas Creole Brunch

## **Turtle Soup au Sherry**

A Brennan's classic

or

## **The Chopped Salad**

Hearts of romaine, Applewood bacon, pressed egg, parmesan cheese straw and cayenne avocado dressing  
and

## **Eggs Benedict, Eggs Sardou, or Eggs Brennan**

Your choice of Brennan's famous brunch favorites~ "Benedict" on two English muffins with Canadian bacon,  
"Sardou" an artichoke bottom with creamed spinach, or "Eggs Brennan", our two favorites "Benedict and Sardou"  
all served with poached eggs and Hollandaise

and

## **Bread Pudding Soufflé or Bananas Foster**

Choose one of these traditional desserts

**32 Complete**

## Soups

### **Soup du Jour**

Made fresh daily using the freshest seasonal ingredients

### **Tabasco Smoked Chicken and Mushroom Gumbo**

Toasted garlic "Jazzmen" rice and chefs blend of file"

### **Turtle Soup Au Sherry**

A Brennan's classic finished tableside with sherry

### **Soups 1-1-1**

a demitasse of all three soups

(add \$1)

## Starters

### **French Burgundy Escargot "Meuniere"**

Five onion biscuit custard, roasted garlic,  
charred lemon and Oak farms thyme butter

### **Smoked Salmon & Asparagus Salad**

Lollo rossa greens, shallots, pressed egg  
and black truffle vinaigrette

### **Spiced Three Apple Salad**

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

### **Trio of Roasted Louisiana Oysters**

Oyster Rockefeller, oyster & artichoke and oyster Walker  
(add \$3)

### **Texas Wild Shrimp Remoulade**

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

(add \$3)

## Entrées

Entrée price includes appetizer, entrée & dessert

### **All Natural Chicken Pontalba**

Herb roasted new potatoes, crimini mushrooms,  
tasso ham and classic sauce Béarnaise

### **Texas Pecan Crusted Fish**

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

### **Gulf Coast Shrimp and Grits**

Goat cheese stone ground grits, marinated sweet peppers,  
mirlitons, roasted garlic and sun dried tomatoes

### **Louisiana Blue Crab Scrambled Eggs**

Roasted Oyster mushrooms, buttery brioche toast,  
melted leeks, St. Andre cheese and Petrossian caviar

### **Grilled Creole Spiced Pork Tenderloin**

Three potato boulangere, swiss chard, sunny side up egg  
and La Belle Ranch honey & green peppercorn sauce

### **Red fish and Texas Shrimp**

J&J shrimp, toasted pecan rice, local citrus,  
fire roasted peppers and bruleed orange syrup

### **Texas Filet of Beef**

Creole potatoes, roasted mushrooms, caramelized onions  
and "barrel aged" worcestershire

## Sides

### **Applewood Smoked Bacon**

### **Tarragon Butter Basted Asparagus**

### **Goat Cheese Stone Ground Grits**

### **Grilled Andouille Sausage**

### **Jumbo Lump Blue Crab**

## Desserts

### **Froberg Farm Strawberry Shortcake**

Alvin TX. berries, buttermilk biscuit, chantilly cream and  
Imperial confectioner's sugar

### **Classic Pecan Pie**

Rio Grande organic pecans, warm caramel,  
Callebaut chocolate and vanilla bean ice cream

### **Chocolate Texicana Mousse Cake**

White & dark chocolate layers flavored with  
Patron XO café liqueur and chipotle sea salt

### **Veronica's Lemon Meringue Pie**

Limoncello blueberry coulis & candied lemon zest

### **Creole Cream Cheese Cheesecake**

Brennan's Creole cream cheese, chicory coffee toffee  
honey graham cracker crust and dulce de leche

### **Brennan's Bananas Foster**

Flamed tableside with island rum and cinnamon  
over vanilla bean ice cream

### **White Chocolate Bread Pudding**

Crowned with dark and white chocolate ganache

### **"Way Back When" Milk & Cookies**

Chef's selection of cookies and Brandy Milk Punch ice cream