

Dinner Menu



Starters

SNAPPING TURTLE SOUP
A Brennan's tradition splashed with Lustau sherry 10

FEATURED SOUP
Fresh made using seasonal ingredients 9

SHRIMP REMOULADE GF
Hearts of romaine, shrimp boil vegetables,
preserved lemon and chilled remoulade dressing 15

PICKLED FRIED GREEN TOMATO RAVIGOTE
Jumbo lump blue crab, green tomatoes, southern chow
chow and charred lemon ravigote sauce 16

BRENNAN'S SEAFOOD GUMBO GF
Jazzmen rice and Chef's blend of filé 11

SOUPS 1-1-1
A demitasse of all three soups 11

BRENNAN'S SALAD
Field greens, grape tomatoes, parmesan cheese, brioche
croutons with red wine & ripped herb vinaigrette 11

BREAUX BRIDGE CRAWFISH ENCHILADA
In corn tortilla with tomatillo salsa, chayote pico de gallo,
jalapeno cheese and mezcal crema 16

Entrées

GULF FISH PONTCHARTRAIN
Jumbo lump crab, J&J shrimp, crispy Louisiana oysters,
parmesan mushroom rice and Brennan's Creole butter 42

BRENNAN'S JUMBO LUMP CRABCAKES GF
Crowned with chayote and petite herb salad over melted
leek & roasted corn sauce 42

HARRIS RANCH FILET MIGNON GF
Roasted fingerling potatoes, King trumpet mushrooms,
baby carrots with housemade Worcestershire sauce 46

CRAWFISH BOUDIN STUFFED QUAIL
Bandera Texas quail stuffed with Louisiana crawfish
boudin, braised red cabbage, corn maque choux with
Steen's molasses glaze 36

CRISPY SOFTSHELL CRAB
Sliced local tomatoes, baby arugula, cucumber ribbons,
sweet onions, pressed basil oil and aged balsamic 38

SUGARCANE SMOKED BEEF RIB
Pimento cheese grits, bacon tomato jam, braised
collard greens and a peach barbecue sauce 39

SHRIMP CHIPPEWA GF
Flamed tableside in Cognac with sun dried tomatoes over
goat cheese stone ground Texas grits 37

WOOD GRILLED GULF FISH
Roasted garden vegetables, baby spinach, edamame with
citrus vinaigrette 36

Dessert

MOORHEAD'S BLUEBERRY COBBLER
Conroe Texas blueberries, white chocolate ganache with
lemon curd ice cream 10

BAYOU CITY PETITE BEIGNETS
Dusted In Imperial Powdered Sugar with
café au lait anglaise 10

CREOLE BREAD PUDDING
Crowned With berries, toasted pecans and
hard whiskey sauce 10

BRENNAN'S BANANAS FOSTER (GF)
Flamed Tableside with Caribbean Rum over
Vanilla Bean Ice Cream 10

ROBIN'S LEMON MERINGUE PIE
Limoncello blueberry coulis & candied lemon zest 10

SOUTHERN PECAN PIE
Rio Grande pecans, dark chocolate & caramel
crowned with vanilla ice cream 10



Sides

BACON BRAISED COLLARD GREENS (GF) 10
ROASTED GARDEN VEGETABLES 9
SORGHUM GLAZED BRUSSEL SPROUTS 9

CRAWFISH ANDOUILLE MAC & CHEESE 12
GOAT CHEESE GRITS 9
BUTTERMILK WHIPPED YUKON GOLD POTATOES 9



Cocktails



FEATURED COCKTAILS

THE ADELAIDE SWIZZLE	11	SWEET VICTORY	12
Mount Gay Rum, Peychaud's Bitters, fresh lime and club soda		Boodles Gin, Velvet Falernum, PAMA Pomegranate, Limoncello, fresh lime juice, lemon	
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NEW ORLEANS SAZERAC	11	SMITH ST. JULEP	11
Sazerac Rye Whiskey, sugar, Angostura bitters, Peychaud's bitters, absinthe rinsed glass		Angels Envy Bourbon, mint, powdered sugar. Served in our classic julep cup	
GRAND SIDECAR	12	WILLEM'S OLD FASHIONED	12
Pierre Ferrand 1840 Cognac, Grand Marnier, lemon juice, turbando sugar		Pendelton Whiskey, maraschino cherry, orange, sugar, Angostura bitters	
VIEUX CARRE	12	MIDNIGHT MELODY	10
Sagamore Rye Whiskey, Pierre Ferrand Cognac, sweet vermouth, Benedictine, blended bitters		St-Germain, hibiscus syrup, sparkling wine pickled hibiscus blossom	
PUMPED UP PIMMS CUP	11	MARGARITA CHRISTINE	11
Pimms No. 1, Grand Marnier, ginger ale, fresh lemon juice, cucumber		Maestro Dobel Tequila, Mandarin Napoleon Liqueur, sweet and sour, pink Himalayan salt	

Brennan's Featured Wines By The Glass

SPARKLING

4026	Prosecco • Jeio • Veneto • Italy	NV	11
2018	U.S. Sparkling • Roederer • Anderson Valley • California	NV	14
3664	Cremant de Loire • Breze • Brut Rose • Loire Valley	NV	15
6541	Vazart Coquart • Blanc de Blanc • Champagne	NV	20

WHITE

4139	Chardonnay • ZD • Napa Valley • California	2017	16
5267	Chardonnay • Nickel & Nickel • Russian River • California	2017	20
5995	White Burgundy • Albert Bichot • Chablis • Burgundy	2017	16
5163	Pinot Grigio • Paladin • Delle Venzie	2018	11
5234	Riesling • Hexamer • Nahe • Germany	2017	14

DRY ROSE

5851	Rose of Mourvedre • La Suffrene • Bandol • Provence	2018	15
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RED

5984	Gamay • Tour du Bief • Moulin-a-Vent • Beaujolais	2015	15
3625	Pinot Noir • Soter • Willamette Valley • Oregon	2017	16
0279	Pinot Noir • Patz & Hall • Sonoma Coast • California	2017	20
1314	Malbec • Maal • Mendoza • Argentina	2017	14
3718	Tuscan Blend • Tolaini • Al Passo • Tuscany • Italy	2015	14
5232	Cabernet • Route Stock • Napa Valley • California	2016	16
3028	Cabernet Blend • Paraduxx by Duckhorn • Napa Valley • California	2017	20



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