

Appetizers, Soups & Salads

JUMBO LUMP CRAB CAKE FRESH GULF CRAB W/ TOMATO BASIL & LEMON BUTTER SAUCE	17
SHRIMP COCKTAIL OR REMOULADE COLD BOILED SHRIMP ACCOMPANIED BY COCKTAIL OR REMOULADE SAUCE	12
LOBSTER BISQUE VELVETY LOBSTER BISQUE FINISHED W/ COGNAC & SHERRY	9
SOUP DU JOUR SEASONAL SOUP OF THE DAY	8
HOUSE SALAD	8
CAESAR SALAD	8
JUMBO LUMP CRAB & AVOCADO SALAD W/ CRISP PLANTAIN CHIPS	17
MAPLE CHIPOTLE HOUSE BACON SALAD BIBB LETTUCE, TOMATOES & ROQUEFORT DRESSING	11

Sandwiches

8 OZ. BRENNER'S BURGER W/ AMERICAN & WHITE CHEDDAR CHEESE, LETTUCE, TOMATO, RED ONION & PICKLES, SERVED W/ STEAK FRIES	12
GRILLED CHICKEN SANDWICH W/ BACON, AVOCADO & MONTEREY JACK CHEESE W/ CHIPOTLE MAYONNAISE, SERVED W/ STEAK FRIES	12

CHEF'S 3 COURSE MENU • \$39 PER PERSON

Soup or Salad

SOUP DU JOUR • BRENNER'S HOUSE SALAD

Entrée

6 OZ. CENTER CUT FILET MIGNON
W/ CAULIFLOWER PUREE & HARICOT VERT FINISHED
W/ ROASTED SHALLOT DEMI

ROMANO CRUSTED CHICKEN LORENE
W/ FEDELINI PASTA TOSSED W/ TOMATO & BASIL, FINISHED IN A LEMON BUTTER SAUCE

PAN ROASTED ATLANTIC SALMON
W/ HARICOT VERT & VERACRUZ SALSA

CRAB STUFFED SHRIMP
TOMATO BASIL BEURRE BLANC & MASCARPONE RISOTTO

Desserts

CITRUS CHEESECAKE
W/ BERRY COMPOTE

CHOCOLATE MOUSSE CAKE

Please, no split entrées. These items are available à la carte.

Complement your meal with a bottle of one of these wines:

BERGSTROM "CUMBERLAND RESERVE" PINOT NOIR • WILLAMETTE VALLEY • 66
NICE MALBEC • MENDOZA • 66
ZD CABERNET SAUVIGNON • NAPA • 79

Brunch

BRENNER'S BREAKFAST EGGS ANY STYLE, GERMAN POTATOES, BACON, SAUSAGE & TOAST	13
BRENNER'S BENEDICT PROSCIUTTO, SPINACH & POACHED EGGS ON AN ENGLISH MUFFIN TOPPED W/ SPICY CRABMEAT BÉARNAISE	18
HUEVOS RANCHEROS 2 EGGS ANY STYLE OVER A CORN TORTILLA W/ REFRIED BLACK BEANS & TOPPED W/ RANCHERO SALSA	14
SMOKED SALMON & BAGEL PLATTER W/ CREAM CHEESE, RED ONION, CAPERS & VINE-RIPENED TOMATOES	16
BRIOCHE FRENCH TOAST W/ VANILLA MASCARPONE CREAM & MAPLE SYRUP	12
BELGIAN WAFFLE W/ CAJETA, TOASTED PECANS & SWEET CREAM	12

Omelets

THREE CHEESE OMELET CHEDDAR, WHITE CHEDDAR & PROVOLONE CHEESES, SERVED W/ GERMAN POTATOES	15
CHEDDAR BACON OMELET APPLE WOOD SMOKED BACON & CHEDDAR CHEESE BLEND, SERVED W/ GERMAN POTATOES	16
WESTERN OMELET BELL PEPPERS, TOMATO & HAM, SERVED W/ GERMAN POTATOES	16
JUMBO LUMP CRAB & SPINACH OMELET FINISHED W/ TOMATO BASIL SAUCE, SERVED W/ GERMAN POTATOES	18

EGG BEATERS AVAILABLE UPON REQUEST

Entrées

CHEF'S SEASONAL VEGETABLE PLATE	16
CRAB STUFFED SHRIMP TOMATO BASIL BEURRE BLANC & MASCARPONE RISOTTO	24
FRIED GULF SHRIMP W/ COCKTAIL & REMOULADE SAUCE W/ SKINNY FRIES	22
WIENER SCHNITZEL A LA HOLSTEIN HERB & ROMANO PANKO CRUSTED VEAL W/ SUNNY SIDE UP EGG, CAPERS & ANCHOVIES	20
SOUTHERN TEXAS FRIED CHICKEN W/ WHITE CHEDDAR STONE GROUND GRITS	19
6 OZ. CENTER CUT FILET MIGNON	29
10 OZ. CENTER CUT FILET MIGNON	35
16 OZ. PRIME RIBEYE	36

Side Dishes

APPLEWOOD SMOKED BACON OR SAUSAGE	6
WHITE CHEDDAR GRITS • GERMAN POTATOES	7
JUMBO ASPARAGUS	9

Brenner's Soufflés

GRAND MARNIER • GODIVA CHOCOLATE • CHAMBORD
Please allow 20 minutes for preparation.