

Since 1936

*Brenner's*<sup>®</sup>  
STEAKHOUSE  
On the Bayou

HOUSTON RESTAURANT WEEK MENU

*First Course*  
(CHOICE OF ONE)

FRENCH ONION SOUP

CARAMELIZED SWEET YELLOW & RED ONIONS, SIMMERED IN OUR RICH VEAL & CHICKEN STOCKS.  
TOPPED WITH A BAGUETTE CROUTON & EMMENTHALER CHEESE.

BRENNER'S HOUSE SALAD

SPRING MIX LETTUCE WITH CARROTS, CUCUMBERS, TEARDROP TOMATOES,  
CROUTONS, SPUN GOLDEN & RED BEETS & PARMESAN CRISP.

FRIED ASPARAGUS

PARMESAN CRUSTED ASPARAGUS TOPPED W/ A ROQUEFORT BUTTER & MICRO GREENS.

*Second Course*  
(CHOICE OF ONE)

6OZ FILET MIGNON

6OZ CENTER CUT OF BEEF TENDERLOIN ACCOMPANIED WITH CAULIFLOWER PUREE  
& HARICOT VERT, FINISH W/ AU JUS.

CHICKEN LORENE

3, 2OZ CHICKEN SCALOPPINI'S PAN SAUTÉED WITH A PARMESAN HERB CRUST,  
TOPPED W/ LEMON BUTTER, CAPERS & SERVED W/ FEDELINI PASTA TOSSED W/ TOMATO BASIL SAUCE.

PAN ROASTED SALMON

PAN ROASTED NORTH ATLANTIC SALMON SERVED OVER A BED OF VERACRUZ SALSA  
& HARICOT VERT, GARNISHED W/ FRESH LEMON ZEST.

*Third Course*  
(CHOICE OF ONE)

APPLE STRUDEL

TRADITIONAL GERMAN STRUDEL, GRANNY SMITH APPLES W/ RAISINS & PECANS.  
SERVED W/ CREAMY VANILLA ICE CREAM.

CHOCOLATE MOUSSE CAKE

WHITE & DARK CHOCOLATE MOUSSE LAYERED OVER RICH CHOCOLATE FUDGE CAKE,  
TOPPED W/ CHOCOLATE GANACHE & GARNISHED W/ SEASONAL BERRIES.

CHEESECAKE

CHEESECAKE TOPPED W/ FRESH BLUEBERRIES & FINISHED W/ A BLUEBERRY COULIS.

BRENNER'S STEAKHOUSE IS WHOLLY OWNED BY LANDRY'S RESTAURANTS, INC.

HOUSTON RESTAURANT WEEK, AUGUST 1-21, 2010,  
\$35 PER PERSON (DOES NOT INCLUDE TAX, GRATUITY OR BEVERAGES)