

Appetizers

CALAMARI	12
CORNMEAL DUSTED CALAMARI FLASH FRIED, OVER TOMATO CITRUS JAM	
TEXAS QUAIL	15
SEARED W/ BACON & FINISHED W/ OREGON SMOKEY BLUE CHEESE & STEEN'S CANE SYRUP GLAZE	
SEARED AHI TUNA	17
BLACKENED AHI TUNA, SEARED RARE, OVER A CRISP CUCUMBER SCALLION SALAD & A SESAME-SRIRACHA MAYO	
COLORADO LAMB BROCHETTES	14
COLORADO LAMB WRAPPED IN APPLEWOOD SMOKED BACON & DRIZZLED W/ BLACKBERRY DEMI-GLACE	
SHRIMP COCKTAIL	14
JUMBO COLD BOILED SHRIMP ACCOMPANIED BY COCKTAIL OR REMOULADE SAUCE	
FOIE GRAS	17
PAN SEARED LA BELLE FARMS FOIE GRAS, VANILLA-PLUM CHUTNEY & A CRISPY BAGUETTE	
BLACKENED JUMBO SCALLOPS	16
OVER CRISPY RED ONION STRINGS W/ DILL HOLLANDAISE	
CHEESE PLATE	15
ARTISANAL CHEESE PLATE W/ SEASONAL FRUIT, NUTS & HOUSEMADE FLATBREAD	
JUMBO LUMP CRAB CAKE	17
FRESH GULF CRAB W/ TOMATO BASIL & LEMON BUTTER SAUCE	
FRIED ASPARAGUS	9
COATED IN SEASONED BREAD CRUMBS, FRIED & FINISHED W/ BLEU CHEESE BUTTER	

Soups & Salads

LOBSTER BISQUE	9
VELVETY LOBSTER BISQUE FINISHED W/ COGNAC & SHERRY	
SOUP DU JOUR	9
SEASONAL SOUP OF THE DAY	
HOUSE SALAD	8
CRISP ROMAINE & SEASONAL MESCULIN LETTUCES W/ TEARDROP TOMATOES & PARMESAN CRISP	
CAESAR SALAD	8
CRISP ROMAINE TOSSED IN AN EGGLESS CAESAR DRESSING, FINISHED W/ ROMANO CHEESE & MRS. BRENNER'S CROUTONS	
BRENNER'S SALAD	10
SEASONAL MESCULIN LETTUCE TOSSED IN A RASPBERRY VINAIGRETTE W/ PECANS, FRESH BERRIES & BLEU CHEESE	
WEDGE SALAD	8
ICEBERG LETTUCE W/ MRS. BRENNER'S ROQUEFORT DRESSING, TOMATOES & CARROTS	
BEEFSTEAK TOMATO & ROQUEFORT	9
THICK SLICED BEEFSTEAK TOMATOES W/ RED ONION, ROQUEFORT CHEESE, CILANTRO RANCH & BALSAMIC VINAIGRETTE	
CHEF'S SEASONAL SALAD	10

BRENNER'S THREE COURSE MENU \$39 PER PERSON

CHOICE OF ONE FROM EACH SECTION

Soup or Salad

SOUP DU JOUR • HOUSE SALAD

Entrée

6 OZ. CENTER CUT FILET MIGNON

PETITE FILET & HORSERADISH BUTTERED
MASHED POTATOES W/ A SALAD OF
ARUGULA, HORSERADISH & JICAMA

ROASTED SALMON

PAN ROASTED, OVER SAUTEED SWEET PEAS &
CARAMELIZED LEEKS, TOPPED W/ SHAVED
FENNEL, LEMON & DILL

CHICKEN LORRAINE

TENDER CHICKEN DREDGED IN SEASONED BREAD
CRUMBS & ROMANO CHEESE, PAN SAUTEED &
FINISHED W/ MUSHROOMS & ARTICHOKES IN
LEMON BUTTER, ACCOMPANIED W/
PAPPARDELLE PASTA IN A
TOMATO BASIL CREAM

PORK PORTERHOUSE

W/ PORT WINE DEMI-GLACE & YUKON GOLD
MASHED POTATOES

Dessert

APPLE STRUDEL • 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:

CABERNET • ALEXANDER VALLEY VINEYARDS • 45

CABERNET • ZD NAPA • 89

PINOT NOIR • WITNESS TREE • 60

Brenner's Famous Steaks & Chops

6 oz. CENTER CUT FILET MIGNON	29
10 oz. CENTER CUT FILET MIGNON	38
16 oz. PRIME RIBEYE	42
16 oz. PRIME NEW YORK STRIP	46
22 oz. PRIME BONE IN RIBEYE	MARKET PRICE
ROASTED RACK OF LAMB	38
OVEN ROASTED, SERVED W/ A WARM POACHED ONION & BLACK PEPPER PUREE, FINISHED W/ TARRAGON-MINT BUTTER	
PORK PORTERHOUSE	32
SEARED & ROASTED, TOPPED W/ A SPICED APPLE COMPOTE W/ PANCETTA	
VEAL CHOP	36

Additions

WILD MUSHROOMS - ROASTED WILD MUSHROOMS IN A WHITE WINE TRUFFLE BUTTER	10
OSCAR - JUMBO LUMP CRABMEAT IN BÉARNAISE W/ ASPARAGUS	12
SAUCE TRIO - BÉARNAISE, CREAMY PEPPERCORN & PORT WINE DEMI-GLACE	12

Entrées

PAN ROASTED HALF CHICKEN	22
PAN ROASTED BONELESS HALF CHICKEN SEASONED W/ HERBS DE PROVENCE	
SLOW BRAISED BEEF SHORT RIB	34
SLOW BRAISED W/ WHOLE BEAN COFFEE, ANCHO CHILES & RED WINE, OVER WHIPPED YUKON POTATOES, TOPPED W/ A FRESH HERB & PINE NUT GREMOLATA	
STUFFED TEXAS QUAIL	29
TWO BONELESS QUAIL STUFFED W/ ANDOUILLE SAUSAGE, CRAWFISH & CORN FINISHED IN STEEN'S CANE SYRUP GLAZE	
BRENNER'S VEGETABLE PLATE	22
BEEFSTEAK TOMATOES LAYERED W/ GARLIC, SAUTEED SPINACH & CARAMELIZED SPANISH ONIONS, TOPPED W/ LEMON DRESSED SEASON GREENS	
BRENNER'S FAMOUS FRIED CHICKEN	19
CRISP & GOLDEN BROWN W/ MASHED POTATOES	
HOISIN KOBE MEATLOAF	26
KOBE BEEF & HOISIN MEATLOAF OVER A GINGERED SWEET POTATO PURÉE	

Seafood

FRESH GULF SNAPPER W/ JUMBO LUMP CRABMEAT	32
PAN SAUTÉED SNAPPER W/ JUMBO LUMP CRAB, CAPERS & TOMATOES IN A BEURRE BLANC	
NEW ORLEANS STYLE BBQ SHRIMP	24
W/ ANDOUILLE SAUSAGE & WHITE CHEDDAR GRITS	
FRIED GULF SHRIMP	22
W/ COCKTAIL & REMOULADE SAUCE SERVED W/ MASHED POTATOES	
COLD WATER ROCK LOBSTER TAIL	MARKET PRICE
W/ BEURRE FONDUE	
SEASONAL FRESH FISH OF THE DAY	MARKET PRICE
BLACKENED TUNA	36
TUNA DUSTED IN BLACKENING SPICE, PAN SEARED W/ A SOY MUSTARD SAUCE, ACCOMPANIED BY SESAME SAUTEED BROCCOLINI	
SEABASS CHIMICHURRI	36
POTATO WRAPPED CHILEAN SEABASS TOPPED W/ SPANISH CHORIZO CHIMICHURRI	

Accompaniments

MASHED POTATOES • BAKED POTATO • GERMAN POTATOES	8
AU GRATIN POTATOES • BUTTERED BROCCOLINI • ONION RINGS	
SAUTEED SPINACH W/ GARLIC	
BAKED TORTELLINI & CHEESE • STEAMED JUMBO ASPARAGUS	9
FRENCH GREEN BEANS • CREAMED SPINACH	

Brenner's
Steakhouse
SINCE 1936