

Appetizers

FRIED OYSTER DEVILED EGGS Malt Vinegar Tartar Sauce & Ancho Chile Oil	8
SEARED GOAT CHEESE Pecan & Hazelnut Crust, Apple & Onion Chutney	12
ROASTED BACON Maple Pepper Glaze, Blue Cheese & Dr. Pepper Reduction	15
TEXAS QUAIL BBQ Onion Strings & Maple Chipotle Glaze	15
LAMB LOLLIPOPS Gremolata & Arugula	21
FRIED CALAMARI Togarashi Spice, Shishito Pepper & Sriracha Aioli	14
SHRIMP COCKTAIL Cocktail Sauce	19
BLACKENED JUMBO SCALLOPS Dill Hollandaise & BBQ Onion Strings	21
JUMBO LUMP CRAB CAKE Tomato Basil & Lemon Butter Sauce	19

Soups & Salads

SOUP DU JOUR	9
LOBSTER BISQUE Lobster Meat, Cayenne Pepper & Cognac	11
MIXED GREENS Cucumbers, Tomatoes & Parmesan Bacon Crisp	9
CAESAR Shaved Pecorino Romano	9
GREEK Heirloom Tomato, Feta, Olives, Cucumber & Fresh Herbs	12
B.L.T. WEDGE Iceberg Lettuce, Roquefort Dressing, Tomatoes & Bacon	10
BEEF STEAK TOMATO Blue Cheese, Ranch, Balsamic & Red Onion	12

Signature Entrées

BRAISED BEEF SHORTRIB Balsamic Cipollini, Roasted Vegetables & Truffle Jus	34
FREE RANGE LEMON-PEPPER HALF CHICKEN Chicken Jus, Roasted Duck Fat Potatoes	24
TEXAS FRIED CHICKEN Mashed Potatoes	22
VEAL CHOP SCHNITZEL Beer Aioli, Fried Egg, Anchovy & Capers	48
CHICKEN FRIED BEEF TENDERLOIN Mashed Potatoes, Corn Maque Choux & Gravy	29
LAMB RACK Whole Grain Mustard & Blueberry Cabernet Reduction	45

Steaks

6 oz CENTER-CUT FILET MIGNON	36
8 oz CENTER-CUT FILET MIGNON	39
10 oz CENTER-CUT FILET MIGNON	45
8 oz USDA PRIME MANHATTAN STRIP	42
16 oz USDA PRIME RIBEYE	49

On the Bone

14 oz BONE-IN FILET	69
18 oz USDA PRIME BONE-IN NEW YORK STRIP	59

Specialty Cuts

14 oz TEXAS AKAUSHI NEW YORK STRIP	55
16 oz TEXAS AKAUSHI RIBEYE	MKT
20 oz DRY AGED BONE-IN RIBEYE	MKT

Complement Your Entrée

COGNAC-PEPPERCORN SAUCE 9 • TRUFFLE BUTTER 10
MOREL MUSHROOM CREAM SAUCE 10 • FOIE GRAS BUTTER 10
WILD EXOTIC MUSHROOMS 12 • OSCAR 12

Seafood

GULF RED SNAPPER Jumbo Lump Crabmeat, Capers, Tomatoes & Lemon Butter Sauce	36
FRIED SHRIMP Parmesan Herb Fries, Tartar & Cocktail Sauce	25
PEPPER CRUSTED TUNA Hollandaise, Green Beans, Grape Tomato & Kalamata Olive Oil	30
ROASTED WILD ISLE SALMON Pesto Butter, Polenta Cake, Heirloom Tomatoes & Grilled Asparagus	28
TWIN LOBSTER TAILS Smoked Garlic Butter & Herbs	50

Vegetarian

POTATO GNOCCHI Sherry Agrodolce, Baby Arugula, Sun-Dried Tomatoes & Wild Mushrooms	20
VEGETABLE PASTA Seasonal Vegetables, Pesto Butter, Fedelini Pasta & Toasted Garlic Breadcrumbs	22

Accompaniments

MASHED POTATOES 9	BRUSSELS SPROUTS 9	CREAMED SPINACH 10
AU GRATIN POTATOES 11	GREEN BEANS 11	MUSHROOMS 10
GERMAN POTATOES 10	SAUTÉED SPINACH 9	MAC & CHEESE 11
BAKED POTATO 9	ASPARAGUS 11	PARMESAN HERB FRIES 9

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have medical conditions.

A suggested gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.

Executive Chef Carlos Andrade

Brenner's
Steakhouse
SINCE 1936