

Wines By The Glass

Sparkling

4026	Prosecco • Jeio • Brut Veneto • Italy	NV	13
8397	Rosé • Andre Delorme • Crémant Brut • Bourgogne	NV	16
2018	American Sparkling • Roederer Estate • Brut • Anderson Valley • CA	NV	18
8102	Champagne • Piper Heidsieck • Brut • Champagne • France	NV	25

White

6571	Pinot Grigio • Borghi • Friuli • Italy	2023	12
6679	Riesling • Poet's Leap • Long Shadows • Washington	2024	15
7834	Sauvignon Blanc • Cakebread • North Coast • California	2023	18
8247	Sauvignon Blanc • Bernard Fleuriot • Sancerre • France	2023	20
8325	Chardonnay • The Paring • Santa Barbara • California	2021	16
0254	Chardonnay • Jordan • Russian River Valley • California	2022	22
8353	White Burgundy • Joseph Drouhin • Bourgogne • France	2021	17

Rosé

7818	Rosé • Peyrassol • La Croix • France	2024	13
7088	Rosé • La Garenne • Cuveé M • Bandol • France	2023	19

Red

6969	Pinot Noir • Ken Wright • Willamette Valley • Oregon	2023	16
8078	Pinot Noir • Davis Bynum • Russian River Valley • California	2022	19
8344	Pinot Noir • Kosta Browne • St Rita Hills • California	2023	32
7275	Red Burgundy • Albert Bichot • Burgundy • France	2023	18
7610	Sangiovese Blend • Tolaini • Al Passo • Tuscany • Italy	2021	15
1314	Malbec • Maal • Mendoza • Argentina	2023	18
6502	Cabernet Sauvignon • Alexander Valley Vineyards • Sonoma • CA	2022	16
3028	Cabernet Blend • Paraduxx by Duckhorn • Napa Valley • California	2022	25
6484	Cabernet • Caymus • Napa Valley • California	2023	30

New Year's Eve Wine Specials

8102	Champagne • Piper Heidsieck • Brut • Champagne • France NV	25/ glass	89/bottle
7834	Sauvignon Blanc • Cakebread • North Coast • California 2023	18/glass	72/bottle
6484	Cabernet • Caymus • Napa Valley • California 2023	30/glass	150/1Liter
0575	Cabernet Sauvignon • Cakebread • Napa • California 2022	155/bottle	

Classic Cocktails

THE PARISIAN GAS LAMP

Rémy Martin 1738 Cognac, Cointreau Noir,
Flambéed Orange Peel 20

BRANDY MILK PUNCH EST. 1711

Brandy, Whole Milk, Simple Syrup, Vanilla,
Nutmeg 12

SAZERAC EST. 1842

Absinthe, Rye Whiskey, Simple Syrup,
Peychaud's Bitters, Angostura Bitters 15

NEGRONI EST. 1919

Gin, Campari, Sweet Vermouth 12

"OLD" OLD FASHIONED EST. 1920

Buffalo Trace Bourbon, Angostura Bitters,
with muddled Brandied Cherry, Orange and a
Sugar Cube 15

Seasonal Cocktails

NEW YEAR 75

New Amsterdam Gin, Midori, Simple Syrup, Lime,
Sparkling Wine 14

CARIBBEAN BREEZE

Bamboo Bay Rum, Amaretto, Grenadine, All
Spice Dram, Lime 15

ESPRESSO MARTINI

Reyka Vodka, Mr. Black Coffee Liqueur, Simple
Syrup, Espresso 15

VERY BERRY MARTINI

Tito's Vodka, Chambord, Cranberry, Lemon,
Rosemary Syrup 13

"NEW" OLD FASHIONED

Sazerac Rye 6 Year slow dripped through a
marinated medley of Brandied Oranges and
Cherries in a Yama Still 19

Frozen Cocktails

P&G COSMO

Texas Vodka, Cointreau, Lime Juice, Cranberry
Juice, Simple Syrup 12

FROZEN GRASSHOPPER

Crème de Mint, Crème de Cacao, Soft Serve 12

BANANAS FASTER

Classic Preparation in a Blender!
Rum, Banana Purée, Vanilla Soft Serve 14
+Add a Dark Rum Floater +\$3

Zero-Proof Cocktails

SPARKLING CRANBERRY APPLE

Cranberry Juice, Sparkling Apple Cider, Lemon,
Cinnamon Syrup 10

GINGER PEAR

Pear Nectar, Ginger Beer, Lemon Juice,
Cinnamon, Sugar 10

RASPBERRY MANGO REFRESHER

Mango, Raspberry, Lime, Sparkling Water 10

Raw Bar

SEAFOOD TOWER

Price includes following: Fresh Shucked Oysters
Boiled Jumbo Shrimp • Crab Fingers • Crab
Ravigote • Lake Calcasieu Seafood Cocktail

GRAND TOWER* 149 • PETITE PLATTER* 79

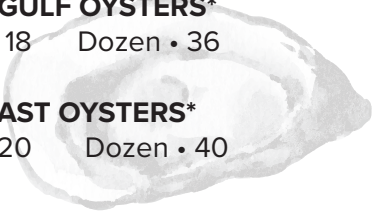
Oysters

PREMIUM GULF OYSTERS*

1/2 Dozen • 18 Dozen • 36

EAST COAST OYSTERS*

1/2 Dozen • 20 Dozen • 40



Creole Beginnings

SIMPLY GRILLED OYSTERS*

A Half Dozen Gulf Coast Oysters, Jalapeño
Cornbread Crumbs, Crushed Seaweed Flakes,
French Bread 23

OYSTERS LAFAYETTE

A Half Dozen Gulf Coast Oysters, White Wine
Velouté, Pepper Jack Cheese, Crabmeat,
Shrimp 28

SHRIMP COCKTAIL*

Chilled Jumbo Shrimp, Cocktail Sauce 18

ROASTED DUCK CREPE*

Savory Crepe, Duck Confit, Shiitake Mushrooms,
Leeks and Garlic, Saint André Cheese & Pepper
Jelly Sauce 17

CRABMEAT CHEESECAKE

A Savory New Orleans Warm Quiche!
Crabmeat, Pecan Crust, Wild Mushrooms,
Bordelaise Sauce 23



Soups & Salads

SNAPPING TURTLE SOUP

A Brennan's tradition splashed
with Lustau Sherry 14

SEAFOOD GUMBO*

Jazzmen Rice, Chef's Blend of File 14

JILL JACKSON SALAD*

Little Gem Lettuce, Candied Bacon, Soft-Boiled
Egg, Blue Cheese, Creamy Dijon Vinaigrette 15

CAESAR SALAD

Baby Romaine, House-Made Croutons, Shaved
Parmesan 16



BUTTERMILK WHIPPED YUKON

GOLD POTATOES 10

SMOKED GOUDA ANDOUILLE

MAC & CHEESE* 10

BACON BRAISED COLLARD GREENS* GF 11

SORGHUM GLAZED BRUSSELS SPROUTS &

BACON LARDONS* 12

GRILLED ASPARAGUS GF | VEG 9

GOAT CHEESE GRITS 10

Sides

New Year's Eve Package \$94

BEGIN YOUR EVENING WITH A GLASS OF PIPER-HEIDSIECK CHAMPAGNE \$25

STARTER

LOBSTER BISQUE

Butter-Poached Lobster, Creamy Lobster Bisque, Cognac

CHOICE OF ENTRÉE

PRIME RIB

14-oz Herb-Crusted Roasted Prime Rib,
Double-Stuffed Potato, Asparagus, Au Jus

or

JUMBO LUMP CRAB CAKES GF

Petite Herb Salad over Melted Leeks and
Roasted Corn Sauce

DESSERT

MOLTEN CHOCOLATE SOUFFLÉ

White Chocolate Sauce, Raspberry Garnish

Entrées

GULF FISH PONTCHARTRAIN*

Jumbo Lump Crabmeat, J&J Shrimp, Crispy
Gulf Oysters, Parmesan Mushroom Rice,
Brennan's Creole Butter 52

STEAK AND LOBSTER TAIL

6-oz Filet Mignon, Butter Pouched Warm Water
Lobster Tail, Au Gratin Potato, Worcestershire 85

HERB-ROASTED TEXAS LAMB CHOP*

Brown Butter & Herbs Brabant Potatoes,
Cherry-Pepper Demi-Glace 68

BLACKENED SALMON* GF

Julienned Vegetable Medley, Charred Lemon 38

JUMBO LUMP CRAB CAKES GF

Petite Herb Salad over Melted Leeks &
Roasted Corn Sauce 55

SHRIMP CHIPPEWA* GF

Gulf Shrimp Flambéed Tableside in Cognac
with Stone-Ground Grits blended with Texas
Goat Cheese, Sun-Dried Tomato Butter 37

SEASONAL VEGETABLE PASTA GF | VEG

Roasted Vegetables, Spaghetti Squash,
Zoodles, Creole Tomato Sauce, Tomatoes,
Toasted Pumpkin Seeds, Dairy Free Cheese 28

STEEN'S GLAZED DUCK*

Roasted Half Duck, Louisiana Dirty Rice,
Cranberry and Pear Chutney, Old Fashioned
Bourbon Reduction 56

GRILLED FILET MIGNON*

8oz CAB Aged Filet Mignon, Green Beans,
Au Gratin Potatoes, Cipollini Onion, House-Made
Worcestershire 57
+ \$15 - Make it Oscar Style & add Jumbo Lump
Crabmeat, Asparagus, Béarnaise Sauce



Jazzy it up

JUMBO LUMP CRABMEAT
OSCAR STYLE

18
15

4 CRISPY OYSTERS
3 GULF SHRIMP

6
9

*Consuming raw or undercooked meats, shellfish, poultry or eggs may increase your risk of foodborne illness, especially if
you have a medical condition