



# DICKIE BRENNAN'S *Steakhouse*™

Dickie Brennan's Steakhouse serves USDA prime steak with a New Orleans touch. Our commitment to preparing cuisine the right way – from scratch with only the finest ingredients has earned us top spots on “Best Steakhouses in America” lists from Travel & Leisure, USA Today and Playboy. Not to mention, Wine Spectator has honored Dickie Brennan's Steakhouse with its prestigious Award of Excellence, and we have been spotlighted in the Wall Street Journal. We are honored that you're considering us to host your upcoming event. Dickie Brennan's Steakhouse has an array of private dining options to meet the specific needs of your party. As always, we are here to make your event truly memorable. Questions and specific requests are welcome.

## PRIVATE DINING AMENITIES

- Accommodations for 15 – 60 guests, with six stately private dining rooms.
- The entire restaurant can be rented for larger events.
- No private room rental charge; however, food and beverage minimums will apply.
- Dickie Brennan's Steakhouse is located at the gateway of the French Quarter, making it easily accessible from all areas of town.
- Customized menus made especially for your event.
- Menus are printed for each guest.
- Wine selection assistance from our sommelier is available.

## CRAFTING YOUR MENU

- À la carte dining from the Dickie Brennan's Steakhouse complete menu is available for parties up to 16 guests.
- A customizable pre-selected menu is available for all party sizes and required for parties of 16 guests or more.
- Menu choices will be finalized with your sales manager 10 business days prior to your event to ensure the freshest ingredients available.
- Dickie Brennan's Steakhouse is happy to accommodate dietary restrictions or needs.

## ADDITIONAL SERVICES

- **Floral Arrangements** – we work with many great vendors and would be happy to coordinate these details.
- **Entertainment** – in the birthplace of jazz there is no shortage of musicians available. We will be happy to accommodate entertainment needs.
- **Audio-visual** – a complete selection of audio-visual aids and equipment is available for an additional fee; advanced notice is necessary.

## IMPORTANT INFORMATION

- A guaranteed number of guests is requested 5 business days prior to your event.
- A credit card number is necessary to secure your reservation.
- Dress code is upscale casual; jackets are NOT required.
- Cancellations for parties of 12 or more: 1 week notice prior to event

## CONTACT

504.521.8310 or email [sales@dbcno.com](mailto:sales@dbcno.com)

## **PRIVATE DINING ROOMS**

### **INNER CIRCLE**

For parties of 15-24, this room is nicely appointed with Mr. Dick Brennan's extensive antique sword collection.

#### **ROOM CAPACITY**

- Maximum capacity for a sit-down dinner: 24
  - Also available as a meeting space
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### **BRANDING ROOM**

For parties of 20-30 guests, this room features embossed, fan-leather walls adorned with historic sepia photographs of Texas and Louisiana.

#### **ROOM CAPACITY**

- Maximum capacity for a sit-down dinner: 30
  - Also available as a meeting space
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### **BOARD ROOM**

Accommodating 10-14 guests, this private room offers a view of the French Quarter, overlooking Iberville Street.

#### **ROOM CAPACITY**

- Maximum capacity for a sit-down dinner: 16
  - Also available as a meeting space
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### **ALSACE, BORDEAUX AND CHAMPAGNE**

Offered as individual rooms or opened up into one grand room, these spaces can accommodate parties of 15-60. Guests will enjoy the walls of mahogany lattice work, containing the restaurant's extensive wine collection and vintage photos of New Orleans' City Park.

#### **ROOM CAPACITY**

- Maximum capacity for a sit-down dinner: 60
  - Also available as a meeting space
- 

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## **LARGE FORMAT BEEF DINNER EXPERIENCE**

A Dickie Brennan's Steakhouse chef personally attends your table, slicing an expertly prepared, large bone-in rib-eye or porterhouse tableside, serving it with an assortment of sides and sauces. Price of entrée includes choice of appetizers, large format steak, family style sides, dessert, and culinarian fee.

### **APPETIZERS**

Make your own family style appetizer platter. Choose 3 of the following:

BARBECUE SHRIMP  
BONE MARROW BEEF PIE  
MCILHENNY OYSTERS  
ESCARGOT  
SEAFOOD AU GRATIN  
CRAB CAKE - additional \$5/person

### **LARGE FORMAT STEAKS**

Steaks are served with house made sauces

PRIME RIB  
\$110/person - for groups of 8 - 24 guests

SHORT LOIN  
\$120/person - for groups of 10 - 24 guests

SHORT LOIN AND BONE IN PRIME RIB  
\$130/person - for groups of 20-24 guests

### **FAMILY STYLE SIDES**

TRUFFLE MAC N'CHEESE  
POTATOES AU GRATIN  
GREEN BEANS  
VEGETABLE DU JOUR

### **DESSERT**

CAKE PLATTER  
coconut cake, triple chocolate cake, sweet potato doberge cake

\* Ask about our large format wine pairings!

Our sommelier will expertly pair magnums (1.5L) or double-magnums (3L) of wine to your meal based on cut of meat and party size.

\*\*This experience must be booked at least 2 weeks in advance

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## DINNER MENU

Price of entrée includes three courses: soup or salad, entrée, and dessert with tea and coffee.  
To enhance your dining experience, passed hors d'oeuvres, appetizers, or displays may be added.

### PASSED HORS D'OEUVRES

All items are priced per piece, 12-piece minimum

FRIED OYSTERS \$3.00

Chipotle dipping sauce

SMOKED OYSTER DRESSING PUFF PASTRY  
WHEELS \$3.00

ESCARGOT \$3.00

Bone marrow butter

PRIME BEEF TARTARE \$4.00

STEAK POPPERS \$3.00

House-made Worcestershire sauce

ROASTED BUTTON MUSHROOMS \$2.75

Mozzarella and tomato stuffing

BEEF WELLINGTONS \$4.50

Beef tenderloin and mushroom duxelles, puff  
pastry, horseradish cream

BOILED JUMBO SHRIMP \$3.50

Rémoulade or cocktail sauce

BOUDIN BALLS \$3.00

TOMATO BASIL BRUSCHETTA \$2.75

### À LA CARTE APPETIZERS

Create a four-course meal by adding an  
appetizer course.

SHRIMP RÉMOULADE \$10.00 per person

Boiled Gulf shrimp, lettuce, rémoulade sauce

SHRIMP COCKTAIL \$10.00 per person

New Orleans style boiled shrimp, lettuce, house-  
made spicy cocktail sauce

MISS KATIE'S SEASONAL BISCUITS \$10.00

per order

Five house-made Louisiana seafood biscuits,  
bone marrow butter

LOUISIANA SEAFOOD BEIGNETS \$10.00 per  
person

Seasonal Louisiana seafood, fried beignet,  
rémoulade sauce

McILHENNY OYSTERS \$10.00 per person

Fried Gulf oysters, McIlhenny chipotle Tabasco  
cream sauce

PRIME BEEF STUFFED MUSHROOMS \$10.00

per person

Gruyère cheese, arugula, beurre rouge sauce

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### SOUPS AND SALADS

Please select ONE. Offer a choice between TWO items for an additional \$1.00 per person. To offer both Soup and Salad Courses add \$7.00 per person.

#### TURTLE SOUP

A New Orleans favorite! Fresh lemon, sherry

#### IBERVILLE SALAD

Romaine lettuce, house-made Caesar dressing, croutons, bacon, Grana Padano parmesan cheese

#### COUNTRY GUMBO

Andouille sausage, seasonal seafood

#### ICEBERG WEDGE SALAD

Bleu cheese, fried pickled onions, cherry tomatoes, bleu cheese dressing

### SIDES

Please select 2 options. All sides can be served family style for \$16.00 (serves 4)

#### MASHED POTATOES

#### ROASTED SWEET POTATOES

#### GRILLED FARM VEGETABLES

#### MUSHROOM SAUTÉ

#### TRUFFLED MAC & CHEESE

#### GREEN BEANS

### FAMILY STYLE SIDES

\$16.00 each, serves 4

#### AU GRATIN POTATOES

#### STEAK FRIES

#### HOUSE FRIES

#### ONION RINGS

#### CREAMED SPINACH

### ENTRÉES

Please select THREE entrées for your group.

### STEAKS

Steaks are served à la carte. Dickie Brennan's Steakhouse exclusively serves U.S. Midwestern beef aged to perfection.

14oz. RIB-EYE \$65.00

12oz. RIB-EYE \$50.00

CAST IRON SEARED STRIP \$77.00

6oz. FILET \$51.00

11oz. LARGE FILET \$66.00

12oz. BBQ RIB-EYE \$61.00

New Orleans style barbecue shrimp

### FROM THE SEA

BARBECUE SHRIMP AND GRITS \$43.00

Jumbo Gulf shrimp, New Orleans barbecue sauce spiked with Abita Amber beer, stone ground grits

BLACKENED GULF FISH \$42.00

GRILLED GULF FISH \$42.00

### ADD-ONS

Enhance your entrée by adding seasonal Louisiana seafood

Fried Oysters \$8.00

Sautéed Shrimp \$8.00

Crabmeat MKT

Crawfish (seasonal) MKT

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## **DINNER MENU**

Price of entrée includes three courses: soup or salad, entrée, and dessert with tea and coffee. To enhance your dining experience, passed hors d'oeuvres, appetizers, or displays may be added

### **DESSERTS**

Please select ONE dessert for your guests.  
Offer a choice of TWO items for an additional \$1.00 per person.

**CRÈME BRÛLÉE** (limit of 60 guests)  
Vanilla custard, caramelized sugar, seasonal fruit

**DARK CHOCOLATE MOUSSE**  
House-made whipped cream, cocoa nibs

**CREOLE CHEESECAKE**  
New Orleans Creole cream cheese cheesecake, seasonal fruit, preserves

**FRENCH TOAST BREAD PUDDING**  
A twist on an old New Orleans favorite! Cane whiskey, candied pecans, powdered sugar

## LUNCH MENU

Price of entrée includes three courses: soup or salad, entrée, and dessert with tea and coffee.  
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All items are priced per piece, 12-piece minimum

FRIED OYSTERS \$3.00  
Chipotle dipping sauce

SMOKED OYSTER DRESSING PUFF PASTRY  
WHEELS \$3.00

ESCARGOT \$3.00  
Bone marrow butter

PRIME BEEF TARTARE \$4.00

STEAK POPPERS \$3.00  
House-made Worcestershire sauce

ROASTED BUTTON MUSHROOMS \$2.75  
Mozzarella and tomato stuffing

BEEF WELLINGTONS \$4.50  
Beef tenderloin and mushroom duxelles, puff  
pastry, horseradish cream

BOILED JUMBO SHRIMP \$3.50  
Rémoulade or cocktail sauce

BOUDIN BALLS \$3.00

TOMATO BASIL BRUSCHETTA \$2.75

### À LA CARTE APPETIZERS

Create a four-course meal by adding an  
appetizer course.

SHRIMP RÉMOULADE \$10.00 per person  
Boiled Gulf shrimp, lettuce, rémoulade sauce

SHRIMP COCKTAIL \$10.00 per person  
New Orleans style boiled shrimp, lettuce, house-  
made spicy cocktail sauce

MISS KATIE'S SEASONAL BISCUITS \$10.00  
per order  
Five house-made Louisiana seafood biscuits,  
bone marrow butter

LOUISIANA SEAFOOD BEIGNETS \$10.00 per  
person  
Seasonal Louisiana seafood, fried beignet,  
rémoulade sauce

McILHENNY OYSTERS \$10.00 per person  
Fried Gulf oysters, McIlhenny chipotle Tabasco  
cream sauce

PRIME BEEF STUFFED MUSHROOMS \$10.00  
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Gruyère cheese, arugula, beurre rouge sauce

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A New Orleans favorite! Fresh lemon, sherry

#### IBERVILLE SALAD

Romaine lettuce, house-made Caesar dressing, croutons, bacon, Grana Padano parmesan cheese

#### COUNTRY GUMBO

Andouille sausage, seasonal seafood

#### ICEBERG WEDGE SALAD

Bleu cheese, fried pickled onions, cherry tomatoes, bleu cheese dressing

### SIDES

Please select 2 options. All sides can be served family style for \$16.00 (serves 4)

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#### GRILLED FARM VEGETABLES

#### MUSHROOM SAUTÉ

#### TRUFFLED MAC & CHEESE

#### GREEN BEANS

### FAMILY STYLE SIDES

\$16 each, serves 4

#### AU GRATIN POTATOES

#### STEAK FRIES

#### HOUSE FRIES

#### ONION RINGS

#### CREAMED SPINACH

### ENTRÉES

Please select THREE entrées for your group. Dickie Brennan's Steakhouse exclusively serves U.S. Midwestern beef aged to perfection

#### BLACKENED GULF FISH \$42.00

Sautéed red potatoes, garlic, onions, spinach, herbed butter sauce

#### PASTA ALFREDO WITH SHRIMP OR CHICKEN \$32.00

Grilled chicken or jumbo Gulf shrimp, pasta, garlic parmesan cream sauce

#### BARBECUE SHRIMP AND GRITS \$43.00

Jumbo Gulf shrimp, New Orleans barbecue sauce spiked with Abita Amber beer, stone ground grits

#### GRILLED CHICKEN IBERVILLE SALAD \$26.00

Romaine lettuce, house-made Caesar dressing, croutons, bacon, Grana Padano parmesan cheese

#### STEAK WEDGE SALAD \$30.00

Iceberg wedge, cherry tomatoes, fried pickled onions, bleu cheese, sherry vinaigrette

#### 4oz PETITE FILET \$39.00

Garlic mashed potatoes, asparagus, cherry tomatoes,

Substitute with a 6oz filet \$52.00

#### 12oz PRIME LUNCHEON RIB-EYE \$59.00

Potatoes Lyonnaise, onions, garlic, Creole butter

### ADD-ONS

Enhance your entrée by adding seasonal Louisiana seafood

Fried Oysters \$8.00

Sautéed Shrimp \$8.00

Crabmeat MKT

Crawfish (seasonal) MKT

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Vanilla custard, caramelized sugar, seasonal fruit

DARK CHOCOLATE MOUSSE  
House-made whipped cream, cocoa nibs

CREOLE CHEESECAKE  
New Orleans Creole cream cheese cheesecake, seasonal fruit, preserves

FRENCH TOAST BREAD PUDDING  
A twist on an old New Orleans favorite! Cane whiskey sauce, candied pecans,  
powdered sugar

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## BEVERAGE LIST

Satellite bars are available for a set-up fee of \$75.00. A satellite bar is required for parties of 50-75 guests. Two satellite bars are required for 75 or more guests.

### OPTION ONE: CONSUMPTION BASIS

Party will be charged on a consumption basis. All drinks will be added to your bill.

#### WELL BRANDS - \$6.00

Fris Vodka  
Burnett's Gin  
Cane Run Rum  
El Charro Silver Tequila  
Benchmark Bourbon  
Dewar's Scotch

#### HOUSE WINES - \$26.00 per bottle

Ravage Cabernet Sauvignon  
Josh Cellars Chardonnay

#### BEERS - \$4.00

Budweiser Light  
Miller Lite

#### CALL BRANDS - \$8.00

Absolut Vodka  
Tanqueray Gin  
New Orleans Crystal Rum  
Sauza Silver Tequila  
Jack Daniel's Whiskey  
Johnnie Walker Red

#### HOUSE WINES - \$26.00 per bottle

Ravage Cabernet Sauvignon  
Josh Cellars Chardonnay

#### BEERS - \$4.00/\$6.00

Budweiser Light  
Miller Lite  
Heineken  
Abita Amber

#### PREMIUM

#### BRANDS - \$9.00

Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi 8  
Cazadores Reposado  
Tequila  
Crown Royal Whiskey  
Chivas Scotch

#### PREMIUM WINES - \$32.00 per bottle

DB Cabernet  
DB Chardonnay

#### BEERS - \$4.00/\$6.00

Budweiser Light  
Miller Lite  
Heineken  
Abita Amber

### OPTION TWO: CASH BAR

For 50 or fewer guests, we will present one check per table for those requesting alcohol on a cash basis.

**Well Brands - \$8.00**

**Call Brands - \$11.00**

**Premium Brands - \$12.00**

**Domestic Beer - \$6.00**

**Import Beer - \$8.00**

**House Wine - \$9.00**

**Premium Wine - \$11.00**

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## BEVERAGE LIST

### WHITE WINE

**Jordan, Chardonnay, Russian River Valley**  
\$64

A Burgundian style chardonnay, lightly oaked; rich pear and apple flavors

**DB, Chardonnay, California** \$32  
Our private label selection

**Domaine Vacheron Sauvignon Blanc, Sancerre** \$75

**Trimbach, Riesling, Alsace** \$46  
Light, elegant and fruity, with a hint of honey

**San Giuseppe, Pinot Grigio, Italy** \$40  
A light bodied white with bright apple and citrus fruits with a clean, lingering finish

**Greywacke Sauvignon Blanc, Marlborough, New Zealand** \$38  
ripe summer fruit and fragrant Asian spices

**Kenwood Chardonnay, Sonoma County 2017**  
\$32

**Josh Cellars Chardonnay, California** \$26

**Elio Perrone, Moscato d'Asti, Piedmont** \$40

**Ostro, Prosecco** \$44

### RED WINE

**Parcel 41, Merlot, Napa Valley** \$52  
A smooth, velvety Merlot with blackberry and currant flavors

**Matanzas Creek, Merlot, Sonoma County** \$66  
A full-bodied red with ripe fruit flavors, supple tannins, with a moderately dry finish

**Ferrari Carano Cabernet Sauvignon, Alexander Valley 2016** \$56

**DB, Cabernet Sauvignon, California** \$32  
Our private label selection

**Ravage, Cabernet Sauvignon, California** \$26  
Dark, rich and audacious. Dark berries layered with vanilla and mocha

**Stoller, "Estate", Dundee Hills 2017** \$62  
Aromas of berry tea and brown spices and a richly fruited palate

**Stag's Leap Wine Cellars, "Artemis," Cabernet Sauvignon, Napa Valley** \$150  
Attractive, meaty black currant, fruitiness, and well-integrated oak

**Filus, Malbec, Mendoza** \$40  
Black fruit, licorice and violet aromas

**Chateau Beau-Site, St. Estephe** \$96

This is a sampling of our most current popular wines. Prices are based on availability and, therefore, subject to change. Other wine selections are available upon request.

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## QUESTIONS & ANSWERS

### **How soon in advance do I need to reserve a room?**

The sooner the better. We will tentatively reserve rooms for you at no cost and give you first right of refusal to the room should another guest show interest.

### **Is there a cash bar option?**

Yes, we offer bars both on a cash basis as well as a consumption basis.

### **Can I play a slideshow or make a powerpoint presentation?**

We offer a projector and screen for a nominal fee for your presentation needs; however, this may change the capacity of the room.

### **May I bring in my own cake?**

Yes; you may have a cake delivered to the restaurant or bring your own.

### **Do you have a Wine List?**

The list is sent out with the food menus and assistance selecting wine is available from our sommelier.

### **Can I bring in decorations?**

We encourage you to make the room special for your event. Floral, candles, framed pictures and more are allowed. Confetti, glitter or products of similar style are prohibited. You have access to the room 30 minutes prior to add your own touch.

### **Do you require a deposit?**

We ask for a credit card number to reserve your private dining reservation, but it is not charged until your event. Deposits are not required.

### **How much per person?**

We can work with a range of budgets, starting in the mid-thirties for a three-course dinner.

### **Do you accommodate dietary needs?**

Our chefs have extensive experience working with dietary restrictions and will do their best to accommodate your needs.

### **What is the table set-up?**

That depends on your party size and needs. We have a variety of table arrangements to meet various requests.

### **Can a private party order off the regular menu?**

Yes. If you have a party of 12 or less you can order from the regular menu.

### **What is the suggested gratuity?**

20% is the suggested gratuity for all parties.

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