

APPETIZERS

TOMATO TARTE TATIN Puff Pastry W/ Goat Cheese Mousse, Olive Oil, Poached Roma Tomatoes, Roasted Portobello Mushrooms, Basil Pesto & Balsamic Reduction	16
CALAMARI Ponzu Peanut Slaw, Citrus Chili Sauce	14
TEXAS QUAIL Bacon Wrapped Texas Quail Finished W/ a Chipotle Maple Glaze	17
JUMBO SHRIMP COCKTAIL Jumbo Cold Boiled Shrimp Served W/ Cocktail Sauce	16
JUMBO LUMP CRAB CAKE Fresh Gulf Crab W/ Tomato Basil & Lemon Butter Sauce	18
BLACKENED SCALLOPS Two Scallops, Crispy Red Onion Strings W/ Dill Hollandaise	18

SOUPS & SALADS

LOBSTER BISQUE Velvety Lobster Bisque Finished W/ Cognac & Sherry	10
SOUP DU JOUR Seasonal Soup Of The Day	9
CHOPPED SALAD Romaine, Iceberg, Red Onion, Feta Cheese, House Made Bacon Cracklins W/Herb Vinaigrette	10
HOUSE SALAD Spring Mix Lettuce W/ Carrots, Cucumbers, Teardrop Tomatoes & Parmesan Bacon Crisp	9
CLASSIC CAESAR SALAD Romaine Lettuce W/ Garlic Croutons & Pecorino Romano Cheese	9
ICEBERG WEDGE SALAD Crisp Iceberg Lettuce Dressed W/ Carrots, Tomatoes & Roquefort Dressing	9
BEEFSTEAK TOMATO & ROQUEFORT Thick Sliced Beefsteak Tomatoes W/ Roquefort Cheese, Red Onion, Cilantro Ranch & Balsamic Vinaigrette	11

*Add House Slab Bacon to any Salad 2

ENTRÉES

SOUTHERN FRIED CHICKEN Anson Mills Stone Ground White Cheddar Grits	20
LEMON PEPPER OVEN-ROASTED HALF CHICKEN Mashed Potatoes	25
WIENER SCHNITZEL A LA HOLSTEIN Herb & Romano Panko Crusted Veal W/ Sunny Side Up Egg, Capers & Anchovies	29
CHEF'S LAND & SEA Chef's Daily Selections Featuring Your Favorites From The Land & The Sea	MARKET

BRENNER'S SOUFFLÉS

GRAND MARNIER • GODIVA CHOCOLATE • CHAMBORD

Please allow 20 minutes for preparation.

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 RYAN BRADEN

BRENNER'S FAMOUS STEAKS & CHOPS

6 oz. CENTER CUT FILET MIGNON	34
10 oz. CENTER CUT FILET MIGNON	42
16 oz. PRIME RIBEYE	45
16 oz. PRIME NEW YORK STRIP	MARKET
HANGER STEAK Served Over Herb & Parmesan Fries	35

ON THE BONE

14 oz. BONE-IN FILET	MARKET
18 oz. USDA PRIME BONE-IN NEW YORK STRIP	MARKET
21 oz. SPLIT BONE RIBEYE	MARKET

ENHANCEMENTS

PORT WINE DEMI-GLACE 4 Veal Stock Reduced W/ Port Wine	MAITRE'D BUTTER 3
COGNAC PEPPERCORN SAUCE 5 Cognac Sauce, Peppercorns & a Touch of Demi-Glace	GARLIC SRIRACHA BUTTER 3
OSCAR TOPPING 13 Grilled Asparagus, Jumbo Lump Crab, Béarnaise	ROQUEFORT BUTTER 5
	TRUFFLE BUTTER 9

GAME

16 oz. BUFFALO RIBEYE Lean Healthy Choice Simply Seasoned W/ Salt, Pepper & Broiled to Perfection	MARKET
COLORADO RACK OF LAMB Brussels Sprouts, Cabernet Reduction	46
WILD BOAR MAPLE & BALSAMIC CHOPS Wild Boar Chop Drizzled W/ Balsamic Reduction & Maple Syrup	38
SMOKED CORNISH HEN Sage Polenta	24
WHOLE STUFFED QUAIL De-boned, Bacon Wrapped & Stuffed W/ Andouille & Cornbread Stuffing W/ a Chipotle Maple Glaze	27

SEAFOOD

SEASONAL FRESH FISH OF THE DAY	MARKET
CHIPOTLE SHRIMP & GRITS Chipotle Marinated Shrimp Pan Seared, W/ Lemon Butter & Maple Glazed House Bacon & Pico De Gallo Grits	28
PAN-ROASTED VERLASSO SALMON W/ Tomatoes, Artichokes, Crab Ragout & French Green Beans	34
FRESH GULF SNAPPER & JUMBO LUMP CRAB Pan Sautéed Snapper W/ Jumbo Lump Crab, Capers & Tomatoes In Beurre Blanc	36
LOBSTER TAIL	MARKET

ACCOMPANIMENTS

TRUFFLE FRIES • HERB & PARMESAN FRIES • SAUTÉED SPINACH	10
BROCCOLI CROWNS • ONION RINGS • MASHED POTATOES	
GERMAN POTATOES • BAKED POTATO	
CARAMELIZED BRUSSELS SPROUTS • SMOKED MACARONI & CHEESE	11
AU GRATIN POTATOES • CREAMED SPINACH • FRENCH GREEN BEANS	
ROASTED MUSHROOMS • JUMBO ASPARAGUS	