

APPETIZERS

BEIGNETS 6

New Orleans Doughnut Style Pastry dusted w/ Powdered Sugar & drizzled w/ Raspberry Honey

COLOSSAL CINNAMON ROLL 8

House Made Cinnamon Roll w/ Cream Cheese Icing & Toasted Pecans

TEXAS QUAIL 17

Bacon wrapped Texas Quail finished w/ a Chipotle Maple Glaze

JUMBO LUMP CRAB CAKE 18

Fresh Gulf Crab w/ Tomato Basil & Lemon Butter Sauce

HOUSE MADE PIMENTO CHEESE 6

Served w/ Parmesan Flatbread & Toasted French Bread Rounds

STEAK TARTARE 18

Tenderloin w/ Capers, Red Onions, Dry English Mustard & a Fried Soft Boiled Egg, served w/ Hollandaise & Toast Points

JUMBO SHRIMP COCKTAIL 16

Jumbo Cold Boiled Shrimp, served w/ Cocktail Sauce

SEAFOOD CAMPECHANA 12

Shrimp, Crabmeat & Avocado in Ranchero Salsa, served w/ House Made Tortilla Chips

LOBSTER BISQUE 10

Velvety Lobster Bisque finished w/ Cognac Sherry Cream

SALADS

HOUSE 9

Spring Mix Lettuce w/ Carrots, Cucumbers, Teardrop Tomatoes & Parmesan Bacon Crisp

MIMOSA 9

Arugula, Kale, Grilled Seasonal Fruit, Pomegranate, Toasted Almonds & Goat Cheese w/ Champagne Vinaigrette

CAESAR 9

Romaine Lettuce w/ Garlic Croutons & Pecorino Romano Cheese

ICEBERG WEDGE 9

Crisp Iceberg Lettuce dressed w/ Carrots, Tomatoes & Roquefort Dressing

SANDWICHES

BRENNER'S BURGER 12

8 oz. Burger w/ American & White Cheddar Cheese, Lettuce, Tomato, Red Onion & Pickles, served w/ Skinny Fries

SLAB BACON "BLT" 12

Thick Slabs of Applewood Smoked Bacon on Texas Toast w/ Romaine Lettuce, Tomato & Green Onion Mayonnaise

STEAK SANDWICH 14

Hanger Steak, sliced w/ Caramelized Onions, Mushrooms & Arugula, w/ Aged Gouda & Dijon Mustard/Mayo, served w/ Skinny Fries

BRUNCH

TEXAS BREAKFAST 14

Smoked Pulled Pork, Potato & Poblano Hash, Bacon, Sausage, served w/ Two Eggs Your Way

BELGIAN WAFFLE 12

W/ Dulce de Leche, Toasted Pecans & Sweet Cream

TODD'S REUBEN BENEDICT 17

Two Poached Eggs on House Cured Corned Beef, House Pickled Sauerkraut on Rye Bread finished w/ Russian Hollandaise

CRAB CAKES BENEDICT 19

Poached Eggs on Crab Cakes w/ Béarnaise, served w/ Breakfast Potatoes

CORN FLAKE CRUSTED FRENCH TOAST 15

Brioche Bread dipped in French Toast Batter & Corn Flakes then seared & topped w/ Fresh Berries & Chantilly Cream

BEER CAN CHICKEN CHILAQUILES 14

Whole Chicken smoked for two hours, pulled & tossed in Natural Au Jus, served w/ Scrambled Eggs, Tortilla Chips & Ranchero Salsa

CHIPOTLE SHRIMP & GRITS 23

Chipotle Marinated Shrimp pan seared w/ Lemon Butter, Maple Glazed House Bacon & Pico de Gallo Grits

PAN-ROASTED VERLASSO SALMON 34

W/ Tomatoes, Artichokes, Crab Ragout & French Green Beans

FRESH GULF SNAPPER ALMONDINE 36

Pan Seared Snapper w/ Toasted Almonds, Beurre Noisette & Haricots Verts

PORTOBELLO MUSHROOM OMELET (VEGETARIAN) 12

Grilled Portobello Mushrooms w/ Spinach, Provolone Cheese & Green Onions, served w/ Breakfast Potatoes

SPANISH OMELET (VEGETARIAN) 12

Fresh Salsa, Pico de Gallo & Cheddar Cheese, served w/ Breakfast Potatoes

SOUTHWESTERN OMELET 12

House Smoked Slab Bacon, Onions, Bell Peppers & Cheddar Cheese, served w/ Breakfast Potatoes

STEAKS

HANGER STEAK 35

Dr Pepper® Marinated Hanger Steak in a Dry Barbecue Rub, broiled & served w/ Sweet Potato Bacon Hash & a Fried Egg

6 OZ. CENTER CUT FILET 34

10 OZ. CENTER CUT FILET 42

16 OZ. PRIME RIBEYE 45

16 OZ. PRIME NEW YORK STRIP MARKET

STEAK & EGGS 21

8 oz. New York Strip & Eggs Your Way, served w/ Breakfast Potatoes

SIDES

APPLEWOOD SMOKED BACON • SAUSAGE • GRITS • FRESH FRUIT • TWO EGGS ANY STYLE 6

GERMAN POTATOES • ASPARAGUS 8

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

For convenience, we will show this amount on guest checks for larger parties.

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