



# Brennan's

## SUNDOWN DINNERS

... to begin your evening on a note of mellow pleasure, enjoy Brennan's world famous cuisine and continental service at lowered prices until 8:30 p. m.

### HORS-D'OEUVRE (CHOICE OF ONE)

- ONION SOUP AU GRATIN**  
*Exactly the way it is served in the Paris cafes, richly flavored and satisfying.*
- |                          |                                  |
|--------------------------|----------------------------------|
| Beef Daube Glace         | Cream Senegalese Soup (Chilled)  |
| Les Escargots Bordelaise | Vichysoisse                      |
| Shrimp Remoulade         | Jellied Consomme with Sour Cream |
| Soup de Jour             | Turtle Soup au Sherry            |

CHOICE OF ENTREE DENOTES PRICE OF DINNER:

### CRUSTACEANS-POISSON

- |   |      |
|---|------|
| Fried Bayou Oysters   | 1.95 |
| Lake Pontchartrain Shrimp Clemenceau  | 2.25 |
| <i>Sauted in garlic butter with diced potatoes, green peas, and fat fresh mushrooms.</i>  |      |
| Filet of Lake Trout Saute Amandine  | 2.50 |
| <i>Sauted in lemon and butter with chopped and roasted almonds.</i>                       |      |
| STUFFED FLOUNDER NOUVELLE ORLEANS   | 3.25 |
| <i>Stuffed with the rich meat of the Louisiana crab, deftly seasoned by a happy chef.</i> |      |
| Louisiana Bayou Frog Legs Saute   | 3.25 |
| TROUT BLANGE  | 3.95 |
| <i>Baked in a symphonic sauce: shrimp, oysters, crabmeat, mushrooms and wine.</i>         |      |

### VOLAILE

- |  |      |
|--|------|
| Chicken en Papillote   | 2.25 |
| <i>Deliciously baked in a paper bag with a sauce of mushrooms and white wine.</i>      |      |
| Sliced Breast of Chicken Florentine with Duchess Potatoes                              | 2.75 |
| <i>Choice slices in a casserole with creamed spinach and a sauce rich with cheese.</i> |      |
| Boned Spring Chicken Saute, Marchand de vin  | 2.75 |
| <i>Covered generously with a sauce of red wine, chopped ham, and fresh mushrooms.</i>  |      |
| Boned Rock Cornish Game Hen with Oyster Dressing                                       | 3.95 |
| <i>Succulent white meat served with a delicious dressing of Louisiana oysters.</i>     |      |
| LONG ISLAND DUCKLING WITH WILD CHERRY SAUCE  | 4.50 |
| <i>Magnificently roasted in a sauce of wild cherries and a fine claret wine.</i>       |      |
| Roast Pheasant Chasseur  | 4.95 |
| <i>With a superbly blended sauce of tomatoes, mushrooms, garlic, green onions.</i>     |      |

### BOEUF, VEAU, AGNEAU

- |   |      |
|---|------|
| Tenderloin of Beef Tips a la Deutsch, Steamed Rice                                  | 1.95 |
| <i>A beautiful beef stew in brown sauce, prepared with verve and imagination.</i>   |      |
| HAMBURGER STEAK BRENNAN   | 2.25 |
| <i>An American favorite done with Continental finesse, in the Brennan manner.</i>   |      |
| Baby Veal Cutlet Bonne Femme  | 2.75 |
| <i>A selected cutlet with saute potatoes, fresh onions, and choice chopped ham.</i> |      |
| TENDERLOIN OF BEEF, MUSHROOM SAUCE, GRILLED TOMATOES                                | 3.50 |
| Two Select Spring Lamb Chops, Mint Jelly  | 3.75 |
| Roast Prime Rib of Beef   | 3.95 |
| U. S. Choice Sirloin Steak  | 4.95 |

### CHOICE OF ONE:

- |                    |                               |                  |
|--------------------|-------------------------------|------------------|
| Baked Idaho Potato | Parsley Buttered New Potatoes | Brabant Potatoes |
|                    | Fresh Vegetable of the Day    |                  |

TOSSED GREEN SALAD (Chapon, French, Roquefort or Thousand Island Dressing)

### DESSERT (CHOICE OF ONE)

- CARAMEL CUP CUSTARD
- |                                   |                                 |
|-----------------------------------|---------------------------------|
| Roquefort Cheese with Guava Jelly | Cheesecake with Strawberries    |
| Lime Sherbet                      | Bread Pudding, Whiskey Sauce    |
| Praline Parfait                   | Hot Whole Wheat Crust Apple Pie |

### COFFEE

This menu served Daily 4 p. m. until 8:30 p. m.  
 Sunday 11 a. m. until 8:30 p. m.

AFTER THE THEATRE STOP IN FOR A BOWL OF ONION SOUP

**Trout Blange**  
*(Filet of lake trout baked in a symphonic sauce: shrimp, oysters, crabmeat, mushrooms and wine. Named for our chef... need we say more?)*  
 Chapon salad  
 2.95

**Stuffed Flounder Nouvelle Orleans**  
*(Stuffed with the rich meat of the Louisiana crab and deftly seasoned by a happy French chef.)*  
 Parsley buttered new potatoes  
 Tossed green salad, Roquefort dressing  
 2.25

**Long Island Duckling**  
*(Magnificently roasted in a sauce of wild cherries and claret wine)*  
 Fresh vegetable of the day  
 Chapon salad  
 3.95

**Hamburger Steak Brennan**  
*(An American favorite cooked with Continental finesse and imagination)*  
 Au gratin potatoes  
 Tossed green salad, Roquefort dressing  
 2.25

**Roast Prime Rib of Beef**  
 Baked Idaho potato  
 Tossed green salad  
 2.95

**U. S. Choice Sirloin Steak**  
 Baked Idaho Potato  
 Tossed green salad  
 3.95

F. Schoonmaker Selected California red or white wine, glass... .35

**OPEN UNTIL MIDNIGHT**



# Brennan's

FRENCH RESTAURANT  
 241 Bourbon Street • New Orleans