



DICKIE BRENNAN'S *Steakhouse*

*F*or the past 50 years, we've been perfecting the art of beef preparation in my family's restaurants...that's why, at Dickie Brennan's Steakhouse, we grill our chops, sear our strips, oven-roast our prime rib and broil our filets." - Dickie Brennan

TOP 12
STEAKHOUSES
IN AMERICA

- John Mariani,
Playboy Magazine

TOM HORAN'S
AMERICA'S TOP 10
STEAKHOUSES

WINE SPECTATOR
AWARD OF
EXCELLENCE

716 IBERVILLE STREET

between Royal and Bourbon

☎ (504) 522-2467

www.dickiebrennanssteakhouse.com

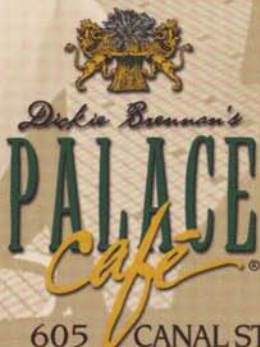
LUNCH: M - F, 11:30-2:30pm

DINNER: M - F, 5:30 - 10pm • Sat & Sun, 5 - 10pm

BAR: M - F, 11:30 - 11pm • Sat & Sun, 5 - 11pm

Complimentary parking at the garage next door

Visit our other critically acclaimed restaurants nearby.



605 CANAL ST.

between Chartres & Royal

(504) 523-1661

est. 1991



144 BOURBON ST.

corner of Bourbon & Iberville

(504) 522-0111

est. 2002

USDA PRIME STEAKS

aged to perfection

DICKIE BRENNAN'S *Steakhouse*

*Straightforward USDA Prime Steaks
with a New Orleans Touch*

SAMPLE *Menu*



APPETIZERS

Barbeque Shrimp
Tomato-Bleu Cheese
Napoleon
Turtle Soup

ENTRÉES

8 oz & 12 oz Filets
16 oz Cast Iron Seared Strip
16 oz Kansas City Bone-In Seared Strip
14 oz Rib-Eye
24 oz Porterhouse
12 oz Blackened Prime Rib



House Filet - An 8 oz filet served with creamed spinach and Pontalba potatoes, topped with masa flash-fried Louisiana oysters and finished with béarnaise sauce

Fresh Gulf Fish
Steamed Maine Lobster
Vegetable Platter

DESSERT

Bananas Foster Bread Pudding - A new twist on an old favorite! Sweet banana bread pudding with sliced bananas and a traditional Foster sauce