

Managing Partners

Dickie Brennan
Lauren Brennan Brower, Steve Pettus

Location

605 Canal Street
At the entrance to the French Quarter,
in the 100 year old former Werlein's Music Building
Phone: 504.523-1661 • Fax: 504.523-1633
Website: palacecafe.com

Hours of Operation

Lunch: Monday - Friday, 11:30 - 2:30 pm
Dinner: Nightly, 5:30 - 10 pm
Jazz Brunch: Saturday & Sunday, 10:30 - 2:30 pm

Cuisine

The Flavor of New Orleans -
Classic & Contemporary Creole/Cajun dishes

Reservations

Recommended but not required - call 504.523-1661

Parking

Validated parking at the Marriott on Canal Street,
the Holiday Inn on Royal Street and
the Westminster Garage on Iberville Street

Dress

Upscale casual - no jacket required

Credit Cards

All major cards accepted, except Discover

Smoking Policy

Smoking allowed, based on availability

Executive Chef

Gus Martin

General Manager

Michael Cobb

Opened

March 11, 1991



A Dickie Brennan & Co. Restaurant

12/99
Welcome to Palace Café!

*Our family has been in the
restaurant business for over 50 years.
We welcome friends, new and old,
to join us at our bustling, classic
New Orleans restaurant.
Our restaurants have always been
an extension of our home, so be sure
to say hello the next time you're
dining with us.*

*Dickie Brennan
Lauren Brennan-Brower Steve Pettus*



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Dickie Brennan's
PALACE *Café*
THE FLAVOR OF NEW ORLEANS

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Be sure to visit our sister restaurant around the corner!



DICKIE BRENNAN'S
Steakhouse

716 IBERVILLE ST. • (504) 522-CHOP

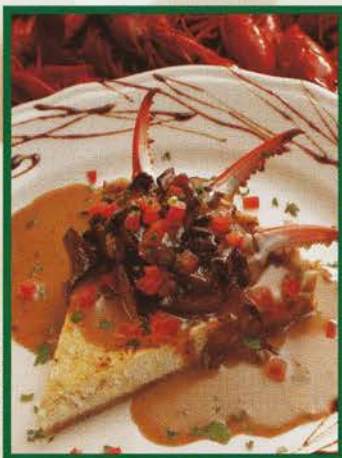


JAZZ BRUNCH

MENU SAMPLING

Appetizers

CRABMEAT CHEESECAKE - A Palace Café favorite! Baked in a pecan crust with a wild mushroom sauté and Creole lemon meunière sauce 6.95



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SHRIMP REMOULADE - A crisp fried tomato cup filled with housemade remoulade sauce, on a chiffonade of green leaf lettuce, radicchio and carrots tossed in an herb vinaigrette, served with spicy Gulf shrimp 6.75

Entrées

SHRIMP AND ANDOUILLE OMELETTE - Sautéed Gulf shrimp, andouille sausage and wild mushrooms

folded in a fluffy three egg omelette, touched with a spicy Creole sauce and crisp home-fried potatoes with caramelized onions 13.95

PORK GRILLADES AND GRITS - Medallions of pork braised in a rich sauce with peppers, onions and mushrooms, served with andouille cheese grits 15.95

LOST BREAD - New Orleans' version of French toast, with an apple-pecan praline sauce and andouille sausage 12.95

CHICKEN PONTALBA - Marinated chicken breast grilled over an open flame on a bed of sautéed green onions, ham, mushrooms and garlic with brabant potatoes and topped with béarnaise sauce 14.95

CAFÉ EGGS BENEDICT - Slow roasted pork "debris" on a housemade buttermilk cheddar cheese biscuit, with poached eggs, topped with a tasso hollandaise sauce and finished with vegetable of the day 13.95

Desserts

CAFÉ AU LAIT CRÈME BRÛLÉE - Fresh ground espresso bean-infused custard served with cinnamon sugar cookies and candied oranges 5.95

LORA BRODY CHOCOLATE CAKE - A rich, fudge-like, flourless chocolate cake served with a warm chocolate sauce flavored with Drambuie liqueur 6.50

LUNCH

MENU SAMPLING

Appetizers

WERLEIN SALAD - Romaine lettuce tossed with a black pepper-garlic dressing and Parmesan croutons 5.25
With Louisiana Fried Oysters 6.75

SEAFOOD GUMBO - Blue crab and salty oysters simmered with shrimp, in a rich seafood broth flavored with okra 5.95

Entrées

CATFISH PECAN MEUNIÈRE - Fresh fillet of catfish, pecan crusted and pan-sautéed, touched with our Creole meunière sauce, served with Louisiana popcorn rice and vegetables 11.95

PALACE COBB SALAD - Julienne grilled chicken breast, sweet bacon, hard-boiled egg, tomatoes, avocado, white cheddar cheese and bleu cheese with a chiffonade of green leaf lettuce, tossed tableside in a fresh vinaigrette 12.95

CHEF'S GRILLED GULF FISH - Fresh fillet of Gulf fish, house seasoned and grilled over an open flame, served with sour cream mashed potatoes, a spicy smoked tomato beurre blanc and vegetable slaw, tossed in a sherry vinaigrette 12.95

PALACE POTATO PIE - Slow roasted, pulled beef "debris" layered with wilted spinach and fluffy mashed potatoes, topped with Wisconsin cheddar cheese and finished with a sweet onion gravy, served with fresh baked garlic flat bread 11.95

WHITE CHOCOLATE BREAD PUDDING



© Eric Fufran

Sweet banana cheesecake topped with fresh pineapple, strawberries, chocolate sauce, whipped cream and pecans 6.25

GULF SHRIMP TCHEFUNCTE - Gulf shrimp, sautéed with mushrooms and scallions, in a Creole meunière sauce, served with Louisiana popcorn rice 13.50

Desserts

WHITE CHOCOLATE BREAD PUDDING - The original! White chocolate baked inside bread pudding and smothered with warm chocolate ganache 6.00

BANANA SPLIT CHEESECAKE -

DINNER

MENU SAMPLING

Appetizers

OYSTER PAN ROAST - Salty oysters poached in rosemary cream, topped with herb crumbs in a roasting skillet 6.75

TURTLE SOUP - A Southern favorite, enriched with fresh lemon and lots of sherry 5.75

Entrées

ANDOUILLE CRUSTED FISH - Pan-roasted fresh fillet of Gulf fish coated with housemade andouille sausage and French bread crumbs, served on a cayenne-garlic sauce with chive coulis, rissole potatoes and vegetables 18.95

FILET MIGNON - Cracked black pepper rubbed filet mignon, grilled over an open flame and served on a bed of Lyonnaise potatoes, finished with roasted mushrooms and homemade steak sauce 21.95

PAN SEARED GULF FISH - Fresh fillet of Gulf fish, lightly seared, then oven-roasted with leeks, tomatoes, peppers, new potatoes, oyster mushrooms and roasted garlic in an herb infused crab broth 21.95

OVEN-ROASTED DUCK - De-boned, crisp oven-roasted duckling served on a field pea-hickory smoked bacon ragoût with green onion-mushroom rice 19.95

PANÉED RABBIT WITH COUNTRY CASSOULET - Farm raised, de-boned rabbit, lightly breaded and pan-sautéed, with oven-roasted herbed mushrooms and smoked Gouda cheese, served with a country cassoulet of white beans, duck and housemade sausages 19.95

Desserts

DOBERGE CAKE - Vanilla sponge cake, moistened with rum syrup then layered with strawberry and lemon butter creams, topped with dark chocolate ganache 6.50

BANANAS FOSTER - A Palace Café favorite! Fresh bananas sautéed tableside in brown sugar and cinnamon, flambéed with banana liqueur and rum, served over homemade vanilla ice cream 6.00



OYSTER PAN ROAST

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