

Brennan's

Maitre d' suggests ...

OYSTERS CASINO 1 00
(Oysters baked on half shell in a tangy
cocktail sauce topped with crisp bacon)

PATE de FOIE GRAS PETIT TERRINE 3 00
(50-Million Frenchmen
can't be wrong!)

ENTREES

DANISH RAINBOW TROUT 3 50
(Picture a sun-flecked pool that makes a flashing rainbow
of this fish in the water; Brennan's makes it a
pleasure in every taste. Imported from Denmark, it
needs only a simple sauce of butter & lemon.)

ENTRECOTE au POIVRE 3 50
(Minute Sirloin with little pepper pods impressed to
add distinctive flavor to a rarely grilled steak.)

POULET PERIGORD 4 00
(Boned young spring chicken baked whole after stuffing
with livers, mushrooms, truffles flavored with brandy,
then carved in half & served with a claret wine sauce.)

For an unusual
& rare treat:

FRESH MUSHROOMS 1 00
(boiled & sauteed in
butter)

Italian ZUCHINI 85

Belgian CHICORY 85

BAKED ALASKA 1 00 per person

