

Brennan's

French Restaurant



NEW ORLEANS

HORS D'OEUVRES

Shrimp Remoulade	90	Combination Appetizer	2 00	Sliced Egg Ravigote	50
Shrimp Cocktail	90	<i>Three Escargots Bordelaise-Heart of Artichoke filled with Pate de foie gras-Three Louisiana Oysters prepared in three brilliant ways and Shrimp Remoulade.</i>		Backfin Lump Crabmeat Ravigote	1 25
Oyster Bienville	1 00			Backfin Lump Crabmeat Russian Dressing	1 25
Oyster Roffignac	1 00			Escargots Bordelaise	2 00
Oyster Rockefeller	1 00			Beluga Caviar	5 00
2-2-2 Mixed Oysters	1 00	Maine Lobster Cocktail	2 00	Pate de foie gras de Strasbourg	3 50
Bayou Oysters Casino	1 00	Canape Lorenzo	1 50		

POTAGES

Creole Gumbo	60	Crayfish Bisque	75	Vichysoisse	50
Onion Soup au Gratin		50	Turtle Soup au Sherry	60	

POISSONS

FILET OF LAKE TROUT BLANGE	2 50	MAINE LOBSTER THERMIDOR	3 00
<i>Filet of lake trout baked in a sauce of shrimp, oysters, crabmeat, mushrooms, & wine.</i>		MAINE LOBSTER GRESHAM	5 50
SHRIMP CLEMENCEAU	2 00	<i>Whole broiled Maine Lobster with Hollandaise sauce on the side.</i>	
POMPANO EN PAPILOTE	1 75	CRABMEAT NEWBURG	2 50
REDFISH GELPI	1 75	OYSTERS BROCHETTE	1 00
<i>Sauce of white wine, fish essence & delicate Bordelaise to flavor the redfish supreme.</i>		POMPANO CLAUDET	2 40
FILET OF TROUT MARGUERY	2 00	<i>Broiled pompano with finely chopped onions, garlic, parsley & chives.</i>	
FILET OF TROUT AMANDINE	1 75	POMPANO PONTCHARTRAIN	
STUFFED FLOUNDER	2 50	AMANDINE	3 00
BROILED WHOLE GULF FLOUNDER	1 75	LONG ISLAND SCALLOPS	
LOUISIANA FROG LEGS		MEUNIERE	2 00
PROVENCALE	3 50		

OEUFS

EGGS ST. DENIS	1 50	EGGS BENEDICT	1 50
<i>Grilled ham & souffle eggs blanketed with Marchand de Vin Sauce.</i>		<i>Slices of broiled ham & poached eggs on crisp toast, Hollandaise topping.</i>	
EGGS SARDOU	1 75	EGGS HUSSARDE	1 75
<i>Poached eggs in artichoke bottoms on a base of creamed spinach topped with Hollandaise.</i>		<i>Marchand de Vin over grilled ham on toast with grilled tomatoes topped with poached eggs & Hollandaise.</i>	
EGGS A LA TURK	1 75		
<i>Shirred eggs with chicken livers, mushrooms and red wine</i>			

ENTREES

<p>BONED CHICKEN POMPADOUR 4 00 <i>Boned chicken in a light, fluffy Champagne sauce, served with Parisienne potatoes, tomato stuffed with beef dressing, and broccoli & asparagus.</i></p> <p>CHICKEN FINANCIERE 2 75 <i>Boned chicken in a red wine sauce containing chicken livers, olives & mushrooms.</i></p> <p>CHICKEN FLORENTINE 2 25 <i>Sliced breast of chicken over creamed spinach sprinkled with grated Parmesan cheese & baked.</i></p> <p>CHICKEN CLEMENCEAU 2 75</p> <p>CHICKEN PONTALBA 3 00 <i>Boned chicken over a base of demi-brabant potatoes, diced ham, mushrooms & onions topped with Bearnaise sauce.</i></p> <p>ROCK CORNISH GAME HEN 4 00 <i>Fine game hen, succulent white meat served with wild rice dressing.</i></p> <p>TURKEY ROCHAMBEAU 3 00 <i>Grilled ham & glace sauce over croutons of toast, topped with sliced breast of turkey & Bearnaise sauce.</i></p> <p>LONG ISLAND DUCKLING 4 00 <i>Roasted in a wild cherry and claret wine sauce served with wild rice dressing</i></p> <p>CHICKEN LIVERS en BROCHETTE 1 75</p>		<p>CHICKEN LIVERS ST. PIERRE 2 00 <i>Chicken livers in a potpourri of lima beans, red & green peppers.</i></p> <p>TOURNEDOS LABICHE 3 50 <i>Sliced filet of tenderloin interlaced with grilled tomato and a mushroom & wine sauce.</i></p> <p>TOURNEDO HELDER 5 00 <i>Small cut of beef from the heart of the filet, topped with Bearnaise served with artichoke bottom that has been stuffed with sweetbreads and truffles in a tomato sauce.</i></p> <p>BROILED CALVES LIVER 2 00</p> <p>LAMB CHOPS 3 75</p> <p>LAMB CHOPS MIRABEAU 4 50 <i>2 lamb chops on a tomato sauce base surrounded by crisp bacon & topped with Bearnaise.</i></p> <p>FILET MIGNON 4 00</p> <p>SIRLOIN STRIP STEAK 4 00 <i>Bearnaise 75 Fresh Mushrooms 1 00 Bordelaise 75 Financiere 1 00 Marchand de Vin 75 Sauce Maison 50</i></p> <p>MARINATED FILET MIGNON 5 50 <i>Beef tenderloin marinated in brandy, served with a marinade & fresh mushrooms sauce.</i></p> <p>ROAST PRIME RIB OF BEEF 3 25</p> <p>SWEETBREADS MARENGO 2 25</p>
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LEGUMES

Souffle Potatoes 1 00	Cepes Saute Bordelaise 1 25	Lyonnais Potatoes 50
Creamed Spinach 60	Au gratin Potatoes 50	Brussel Sprouts 60
Cauliflower au Gratin 60	Brabant Potatoes 35	Stewed Tomatoes 60
French Fried Onions 75	Broccoli Hollandaise 85	French String Beans 50

SALADES

Mixed Greens 60	Green Salad Bowl 85	Jackson Salad 1 00
Chef's Salad 85	made at your table 85	Caesar Salad 1 25
Watercress 60		Endive 60

DESSERTS

French Pastry 75	Crepes Suzette 1 75	Strawberry Romanoff 1 00
Peaches 241 1 50	Cherries or Strawberries Jubilee 1 25	Praline Parfait 75
Fruit de Saison au Kirsch 1 50	Coupe aux Nesserole 75	Baba Brulot 1 50
Bananas Foster 1 50		Creole Cheese Cake 75

FROMAGES

Liederkrantz 50	Swiss Gruyere 50	Camembert 50	Roquefort 50
Cafe 15	Cafe Brulot 1 00	Orange Brulot 1 50	

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DINNER

Choice of One:

Sliced Egg Ravigotte
Shrimp Remoulade
Le Pate Maison
Jellied Consomme
Cream Senegalese Soup
Onion Soup au Gratin

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CHOICE OF ENTREE DENOTES
PRICE OF DINNER:

Roast Cornish Game Hen, Sauce Maison, Wild Rice 5 00

Bened Spring Chicken Saute, Marchand de Vin,
Brabant Potatoes 3 75

Filet of Lake Troute Saute Amandine, Brabant
Potatoes 2 75

Louisiana Shrimp Clemenceau 3 00

Roast Prime Rib of Beef au jus, Creamed Potatoes 4 00

Stuffed Flounder Louisiane 4 00

Tenderloin of Beef, Mushroom Sauce, Grilled
Tomatoes 4 00

Calves Liver Begue, Creamed Potatoes 2 50

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Choice of One:

Zucchini Provencale

Creamed Spinach
Cauliflower au Gratin

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Chapon Salad

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Caramel Custard
Bread Pudding Whiskey Sauce

Apple Pie
Frozzan Ice Cream

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AMERICAN TABLE WINES: Bottle 3 00 Half 1 50

This dinner is served from 4 until 7:50 P.M.





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