

Appetizers

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| CALAMARI CRISPY CALAMARI ACCOMPANIED BY A DUO OF SAUCES & A TOUCH OF CITRUS | 11 |
| ASPARAGUS ROMANO CRUSTED JUMBO ASPARAGUS DRESSED W/ ROQUEFORT BUTTER & RAINBOW MICRO GREENS | 8 |
| TEXAS QUAIL SEARED W/ BACON & FINISHED W/ OREGON SMOKEY BLUE CHEESE & STEEN'S CANE SYRUP GLAZE | 14 |
| SEARED AHI TUNA SUSHI GRADE TUNA RUBBED IN ROASTED GARLIC & BBQ SPICE & SEARED. SERVED W/ RICE WINE CUCUMBER SALAD | 17 |
| ARTICHOKE & SPINACH FONDUE CREAMED SPINACH & ARTICHOKE TOSSED W/ FOUR CHEESES SERVED W/ PARMESAN CROSTINI | 9 |
| COLORADO LAMB BROCHETTES COLORADO LAMB WRAPPED IN APPLEWOOD SMOKED BACON & DRIZZLED W/ BLACKBERRY DEMI-GLACE | 14 |
| SHRIMP COCKTAIL JUMBO COLD BOILED SHRIMP ACCOMPANIED BY COCKTAIL OR REMOULADE SAUCE | 12 |
| MUSSELS TOULOUSE MEDITERRANEAN MUSSELS STEAMED IN WHITE WINE W/ TOULOUSE SAUSAGE & SUNDRIED TOMATOES (SEASONAL AVAILABILITY) | 17 |
| BLACKENED JUMBO SCALLOPS OVER CRISPY RED ONION STRINGS W/ DILL HOLLANDAISE | 17 |
| CHEESE PLATE ARTISANAL CHEESE PLATE W/ CLASSIC ACCOMPANIMENTS | 14 |
| JUMBO LUMP CRAB CAKE FRESH GULF CRAB W/ TOMATO BASIL & LEMON BUTTER SAUCE | 17 |

Soups & Salads

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| LOBSTER BISQUE VELVETY LOBSTER BISQUE FINISHED W/ COGNAC & SHERRY | 9 |
| SOUP DU JOUR SEASONAL SOUP OF THE DAY | 8 |
| HOUSE SALAD CRISP ROMAINE & SEASONAL MESCULIN LETTUCES W/ TEARDROP TOMATOES & PARMESAN CRISP | 8 |
| CAESAR SALAD CRISP ROMAINE TOSSED IN AN EGGLESS CAESAR DRESSING FINISHED W/ ROMANO CHEESE & MRS. BRENNER'S CROUTONS | 8 |
| BRENNER'S SALAD SEASONAL MESCULIN LETTUCE TOSSED IN A RASPBERRY VINAIGRETTE W/ PECANS, FRESH BERRIES & BLEU CHEESE | 10 |
| WEDGE SALAD ICEBERG LETTUCE W/ MRS. BRENNER'S ROQUEFORT DRESSING, TOMATOES & CARROTS | 7 |
| BEEFSTEAK TOMATO & ROQUEFORT THICK SLICED BEEFSTEAK TOMATOES W/ RED ONION, ROQUEFORT CHEESE, CILANTRO RANCH & BALSAMIC VINAIGRETTE | 9 |

BRENNER'S THREE COURSE MENU \$39 PER PERSON CHOICE OF ONE FROM EACH SECTION

Soup or Salad

SOUP DU JOUR • BRENNER'S HOUSE SALAD

Entrée

6OZ. CENTER CUT FILET MIGNON
W/ MUSHROOM GASTRIQUE & BUTTERED BROCCOLINI

ROMANO CRUSTED CHICKEN LORENE

CHICKEN BREAST DREDGED IN ROMANO SEASONED BREAD CRUMBS FINISHED W/ CRIMINI MUSHROOMS,
ARTICHOKE & A LIGHT LEMON BEURRE BLANC PAIRED W/ CREAMY TOMATO BASIL LINGUINI

SEAFOOD PASTA

SHRIMP, MUSSELS & CALAMARI W/ LINGUINI IN A WHITE WINE SEAFOOD BROTH

BERKSHIRE PORK CHOP

W/ ROSEMARY MASHED POTATOES & FRENCH GREEN BEANS

Dessert

APPLE STRUDEL • CHOCOLATE MOUSSE CAKE

Please, no split entrées. These items are available à la carte.

Complement your meal with a bottle of one of these wines:

CABERNET • ALEXANDER VALLEY VINEYARDS • 45

CABERNET • PINE RIDGE OAKVILLE • 89

PINOT NOIR • WITNESS TREE • 60

Brenner's Famous Steaks & Chops

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| 6 OZ. CENTER CUT FILET MIGNON | 29 |
| 10 OZ. CENTER CUT FILET MIGNON | 35 |
| 16 OZ. PRIME RIBEYE | 36 |
| 16 OZ. PRIME NEW YORK STRIP | 39 |
| 22OZ. BONE IN RIB-EYE | MARKET PRICE |
| ROASTED COLORADO RACK OF LAMB RUBBED W/ HERBS & FINISHED W/ BLACKBERRY DEMI-GLACE | 36 |
| BERKSHIRE PORK CHOPS MARINATED HEIRLOOM PORK W/ PORT WINE DEMI-GLACE | 36 |

Entrées

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| PAN ROASTED HALF CHICKEN PAN ROASTED BONELESS HALF CHICKEN SEASONED W/ HERBS DE PROVENCE | 22 |
| SLOW BRAISED BEEF SHORT RIB HAMMER CUT BEEF SHORT RIB BRAISED IN GODIVA CHOCOLATE LIQUEUR, SUN-DRIED CHERRIES & CHIPOTLE PEPPERS SEASONED W/ ORANGE GREMOLATA OVER MASHED POTATOES | 29 |
| WEINER SCHNITZEL A LA TEJAS CHIPOTLE RUBBED VEAL CUTLETS CRUSTED W/ SEASONED BREAD CRUMBS, PAN FRIED & TOPPED TEXAS QUAIL EGGS | 29 |
| STUFFED TEXAS QUAIL TWO BONELESS QUAIL STUFFED W/ ANDOUILLE SAUSAGE, CRAWFISH & CORN FINISHED IN STEEN'S CANE SYRUP GLAZE | 29 |
| CHICKEN GRANT PAN ROASTED CHICKEN W/ SUN-DRIED TOMATO GOAT CHEESE & SPINACH ACCOMPANIED BY LINGUINI W/ MUSHROOMS, TOMATOES & ASPARAGUS | 22 |
| BEEFSTEAK TOMATO & TOFU FIRM TOFU W/ FRESH SAUTÉED VEGETABLES & BEEFSTEAK TOMATOES | 22 |
| BRENNER'S FAMOUS FRIED CHICKEN CRISP & GOLDEN BROWN W/ MASHED POTATOES | 19 |

• Brenner's Land & Sea •

CHEF'S DAILY SELECTION OF GAME, BEEF OR FOUL PAIRED W/ FRESH FISH OR SHELLFISH 30

Seafood

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| FRESH GULF SNAPPER W/ JUMBO LUMP CRABMEAT PAN SAUTÉED SNAPPER W/ JUMBO LUMP CRAB, CAPERS & TOMATOES IN A BEURRE BLANC | 32 |
| NEW ORLEANS STYLE BBQ SHRIMP & FALLEN WHITE CHEDDAR GRIT SOUFFLE | 22 |
| LOBSTER FRANCESE 5 OZ. COLD WATER LOBSTER TAIL IN ROMANO SEASONED BREAD CRUMBS PAN SAUTÉED & SERVED W/ LINGUINI IN A LIGHT SEAFOOD BROTH | 29 |
| FOIE GRAS & SCALLOP LINGUINI SEARED FOIE GRAS & SCALLOPS SERVED W/ LINGUINI TOSSED IN A REDUCTION OF FOIE GRAS CREAM STOCK, WHITE WINE & LEMON JUICE | 25 |
| FRIED GULF SHRIMP W/ COCKTAIL & REMOULADE SAUCE SERVED W/ MASHED POTATOES | 22 |
| COLD WATER ROCK LOBSTER TAIL W/ BEURRE FONDUE | MARKET PRICE |
| SEASONAL FRESH FISH OF THE DAY | MARKET PRICE |

Accompaniments

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| MASHED POTATOES • BAKED POTATO • WHITE CHEDDAR GRIT SOUFFLE | 6 |
| GERMAN POTATOES • AU GRATIN POTATOES • BUTTERED BROCCOLINI ONION RINGS • SMOKED MACARONI & CHEESE • CREAMED SPINACH | 7 |
| ROASTED FINGERLING POTATOES & ARTICHOKE SAUTEED MUSHROOMS • STEAMED JUMBO ASPARAGUS FRENCH GREEN BEANS | 9 |