

LUNCH MENU

Soups & Salads

BEEF TENDERLOIN COBB SALAD CRISP ROMAINE LETTUCE LINED W/ BEEF TENDERLOIN, BACON, BLEU CHEESE, EGG & TOMATO TOPPED W/ A BUNDLE OF CARROT RIBBONS	19
CAESAR SALAD (CHICKEN OR SHRIMP) CRISP ROMAINE LETTUCE TOSSED IN AN EGGLESS CAESAR DRESSING FINISHED W/ ROMANO CHEESE SHAVINGS & MRS. BRENNER'S CROUTONS PAIRED W/ CHOICE OF CHICKEN (BREADED LORENE STYLE) OR SHRIMP (SAUTÉED)	14
SOUP AND SALAD CHOICE OF HOUSE, CAESAR OR BEEFSTEAK TOMATO SALAD W/ A CUP OF LOBSTER BISQUE OR SOUP DU JOUR	16
SOUP OR SALAD AND CRAB CAKE CHOICE OF HOUSE SALAD, CAESAR SALAD, BEEFSTEAK TOMATO SALAD, CUP OF LOBSTER BISQUE OR CUP OF SOUP DU JOUR PAIRED W/ A CRAB CAKE	22

Sandwiches & Burgers

BRENNER'S BURGER KOBÉ BURGER PATTY, SEASONED W/ KOSHER SALT & PEPPER, SERVED ON A BRIOCHE BUN	12
FILET CHEESE STEAK SANDWICH SLICED BEEF TENDERLOIN SAUTÉED W/ CARAMELIZED ONIONS SERVED ON A BRIOCHE ROLL GARNISHED W/ CHIPOTLE AIOLI & TOPPED W/ MELTED EMMENTHALER SWISS	16
GRILLED CHICKEN SANDWICH GRILLED CHICKEN BREAST TOPPED W/ BACON, AVOCADO, LETTUCE & TOMATO SERVED IN A BRIOCHE BUN GARNISHED W/ CHIPOTLE AIOLI	12

Entrées

CHICKEN GRANT PAN ROASTED CHICKEN W/ SUN-DRIED TOMATO GOAT CHEESE & SPINACH ACCOMPANIED BY LINGUINI W/ MUSHROOMS, TOMATOES & ASPARAGUS	16
SEARED AHI TUNA SUSHI GRADE TUNA RUBBED IN ROASTED GARLIC & CRUSTED IN CREOLE BBQ SEASONING W/ A RICE NOODLE PASTA TOPPED W/ A RICE WINE CUCUMBER SALAD OVER A DUO OF SAUCES	18
CRAB CAKE ENTRÉE WITH CHOICE OF SIDE PANKO BREADED CRAB CAKE TOPPED W/ MORE JUMBO LUMP CRAB MEAT TOSSED IN A LEMON BUTTER SAUCE OVER A TOMATO BASIL SAUCE, SERVED W/CHOICE OF A SIDE	20
NEW ORLEANS STYLE BBQ SHRIMP SAUTÉED SHRIMP W/ RED BELL PEPPERS & ONIONS PAIRED W/ A FALLEN WHITE CHEDDAR GRIT SOUFFLÉ	20
GRILLED FRESH SALMON PAN ROASTED WILD SALMON OVER SAUTÉED SPINACH TOPPED W/ RAINBOW MICRO GREENS W/ A PLATE GARNISH OF LEMON BUTTER & PAPRIKA OIL	20
BERKSHIRE PORK CHOP MARINATED HEIRLOOM PORK CHOP TOPPED W/ PORT WINE DEMI-GLACE SERVED W/ ROSEMARY MASHED POTATOES & FRENCH GREEN BEANS	24
TENDERLOIN STEAK DIANE SLICED TENDERLOIN MEDALLIONS TOPPED W/ SAUCE DIANE ACCOMPANIED BY DILL MASHED POTATOES & FRENCH GREEN BEANS	24
6 OZ. CENTER CUT FILET MIGNON MARBLED PRIME TENDERLOIN OF BEEF SEASONED W/ KOSHER SALT & BLACK PEPPER	28

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,
ARTICHOKES & 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