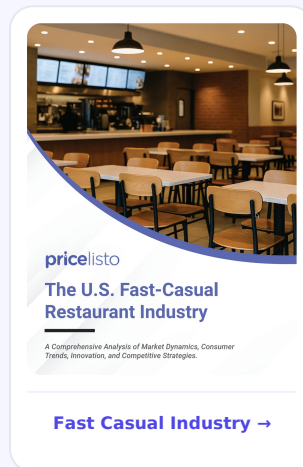




Brennan's of Houston

Menu Prices — August 4, 2026

Restaurant & Food Industry Reports



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Picked For You

ITEM	PRICE
Pecan Crusted Gulf Fish Sauté of fire roasted corn with french beans, spiced pecans and citrus meuniere sauce	\$26.00
The Creole Cobb Salad Tossed tableside with grilled shrimp, applewood bacon, brioche croutons, grape tomatoes, maytag blue cheese and cayenne...	\$19.00
Creole Bread Pudding Crowned with berries, toasted pecans and hard whiskey sauce	\$10.00
Turtle Soup au Sherry A Brennan’s tradition splashed with sherry	\$10.00
Gumbo Du Jour Toasted garlic jazzmen rice and chef’s blend of file	\$9.00

Starters

ITEM	PRICE
Soup Du Jour Seasonal soup made daily with fresh ingredients.	\$9.00
Turtle Soup au Sherry (Starters) A Brennan’s tradition splashed with sherry	\$10.00
Gumbo Du Jour (Starters) Toasted garlic jazzmen rice and chef’s blend of file	\$9.00
The Chopped Salad Hearts of romaine, applewood bacon, pressed egg, parmesan cheese straw and cayenne avocado dressing	\$9.00
The Chopped Salad (Starters) Hearts of romaine, applewood bacon, pressed egg, parmesan cheese straw and cayenne avocado dressing	\$9.00
Brennan's Salad Winter lettuces, grape tomatoes, parmesan cheese and brioche croutons with red wine & ripped herb vinaigrette	\$9.00
Brennan's Salad (Starters) Winter lettuces, grape tomatoes, parmesan cheese and brioche croutons with red wine & ripped herb vinaigrette	\$9.00
Shrimp Remoulade Shrimp, boiled vegetables, baby arugula, preserved lemon and chilled remoulade dressing	\$13.00

Entrees

ITEM	PRICE
The Creole Cobb Salad (Entrees) Tossed tableside with grilled shrimp, applewood bacon, brioche croutons, grape tomatoes, maytag blue cheese and cayenne...	\$19.00
Sweet Tea Smoked Chicken & Spinach Salad Applewood bacon, spiced pecans, Texas feta, sunny side up hen egg and steen’s cane vinaigrette	\$19.00
Citrus Glazed Yellowfin Tuna Over wood grilled farmer’s vegetables with charred peppers and ripped opal basil with blood orange vinaigrette	\$25.00
Pecan Crusted Gulf Fish (Entrees) Sauté of fire roasted corn with french beans, spiced pecans and citrus meuniere sauce	\$26.00
Harris Ranch Filet Mignon King Trumpet Mushrooms, Farmer's Baby Carrots, Green Tomato & Shallot Jam with Housemate Worcestershire Sauce	\$42.00
Harris Ranch Filet Mignon (Entrees) King Trumpet Mushrooms, Farmer's Baby Carrots, Green Tomato & Shallot Jam with Housemate Worcestershire Sauce	\$42.00

ITEM	PRICE
Southern Grilled Redfish Over wood fired farmer’s vegetables with charred peppers and creole beet puree	\$32.00
Texas Shrimp & Grits Goat cheese stone ground grits, marinated sweet peppers and parsnip chips finished with brandy	\$25.00
Texas Shrimp & Grits (Entrees) Goat cheese stone ground grits, marinated sweet peppers and parsnip chips finished with brandy	\$25.00
Brennan's Jumbo Lump Crabcakes Over corn & leek cream crowned with chayote petite sprout salad	\$42.00
Brennan's Jumbo Lump Crabcakes (Entrees) Over corn & leek cream crowned with chayote petite sprout salad	\$42.00
Dessert	

ITEM	PRICE
Robin's Favorite Lemon Meringue Pie Limoncello blueberry coulis & candied lemon zest	\$10.00
Creole Bread Pudding (Dessert) Crowned with berries, toasted pecans and hard whiskey sauce	\$10.00
Brennan's Pralines Petite bag of two	\$2.50