

DICKIE BRENNAN'S *Steakhouse*™



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DICKIE BRENNAN'S STEAKHOUSE

Dickie Brennan's Steakhouse serves USDA prime steak with a New Orleans touch. Our commitment to preparing cuisine the right way – from scratch with only the finest ingredients has earned us top spots on “Best Steakhouses in America” lists from Travel & Leisure, USA Today and Playboy. Not to mention, Wine Spectator has honored Dickie Brennan's Steakhouse with its prestigious Award of Excellence and we have been spotlighted in the Wall Street Journal. We are honored that you're considering us to host your upcoming event. Dickie Brennan's Steakhouse has an array of private dining options to meet the specific needs of your party. As always, we are here to make your event truly memorable. Questions and specific requests are welcome.

PRIVATE DINING AMENITIES

- Accommodations for 15 – 60 guests, with six stately private dining rooms.
- The entire restaurant can be rented for larger events.
- No private room rental charge; however, food and beverage minimums will apply.
- Dickie Brennan's Steakhouse is located at the gateway of the French Quarter, making it easily accessible from all areas of town.
- Customized menus made especially for your event.
- Menus are printed for each guest.
- Wine selection assistance from our sommelier is available.

CRAFTING YOUR MENU

- À la carte dining from the Dickie Brennan's Steakhouse complete menu is available for parties up to 16 guests.
- A customizable pre-selected menu is available for all party sizes and required for parties of 16 guests or more.
- Menu choices will be finalized with your sales manager 10 business days prior to your event to ensure the freshest ingredients available.
- Dickie Brennan's Steakhouse is happy to accommodate dietary restrictions or needs.

ADDITIONAL SERVICES

- Floral Arrangements – we work with many great vendors and would be happy to coordinate these details.
- Entertainment – in the birthplace of jazz there is no shortage of musicians available. We will be happy to accommodate entertainment needs.
- Audio-visual – a complete selection of audio-visual aids and equipment is available for an additional fee; advanced notice is necessary.

IMPORTANT INFORMATION

- A guaranteed number of guests is requested 5 business days prior to your event.
- A credit card number is necessary to secure your reservation.
- Dress code is upscale casual; jackets are NOT required.
- Cancellations for parties of 12 or more: 1 week notice prior to event

CONTACT:

For pricing, availability, and further information please call 504.521.8310 or email sales@dbcno.com

INNER CIRCLE

For parties of 15-24, this room is nicely appointed with Mr. Dick Brennan's extensive antique sword collection.

ROOM CAPACITY

Maximum capacity for a sit down dinner: 24

Also available as a meeting space





BRANDING ROOM

For parties of 20-30 guests, this room features embossed, fan-leather walls adorned with historic sepia photographs of Texas and Louisiana.

ROOM CAPACITY

Maximum capacity for a sit down dinner: 30

Also available as a meeting space





BOARD ROOM

Accommodating 10-14 guests, this private room offers a view of the French Quarter, overlooking Iberville Street.

ROOM CAPACITY

Maximum capacity for a sit down dinner: 16

Also available as a meeting space



ALSACE, BORDEAUX AND CHAMPAGNE

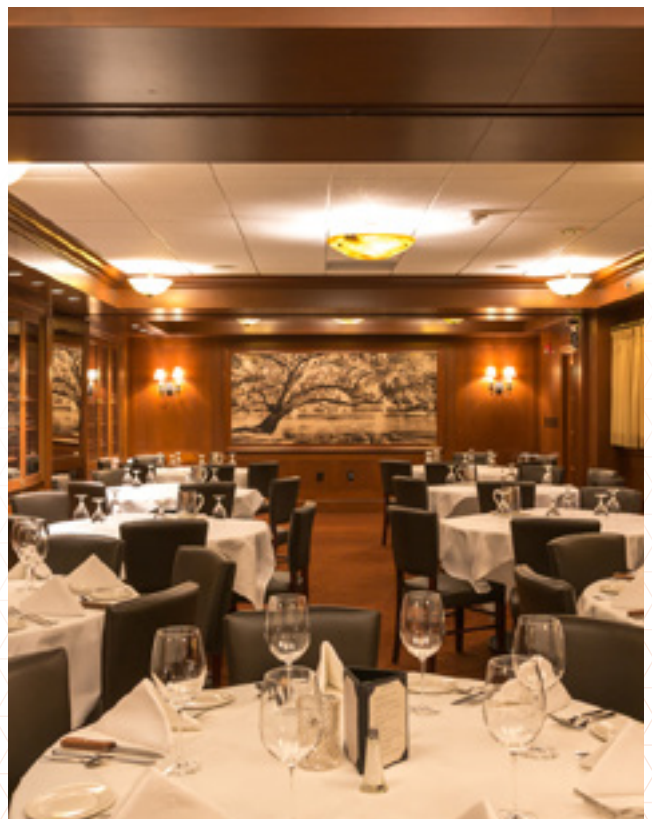


Offered as individual rooms or opened up into one grand room, these spaces can accommodate parties of 15-60. Guests will enjoy the walls of mahogany lattice work, containing the restaurant's extensive wine collection and vintage photos of New Orleans' City Park.

ROOM CAPACITY

Maximum capacity for a sit down dinner: 60

Also available as a meeting space





Boiled Jumbo Shrimp

LUNCH

PASSED HORS D'OEUVRES

All items are priced per piece, 12-piece minimum

FRIED OYSTERS \$3.00

Chipotle dipping sauce

SMOKED OYSTER DRESSING PUFF PASTRY WHEELS \$3.00

ESCARGOT \$3.00

Bone marrow butter

PRIME BEEF TARTARE \$4.00

STEAK POPPERS \$3.00

House-made Worcestershire sauce

ROASTED BUTTON MUSHROOMS \$2.75

Mozzarella and tomato stuffing

BEEF WELLINGTONS \$4.50

Beef tenderloin and mushroom duxelles, puff pastry,
horseradish cream

BOILED JUMBO SHRIMP \$3.50

Rémoulade or cocktail sauce

BOUDIN BALLS \$3.00

MAC & CHEESE FRITTERS \$2.75

À LA CARTE APPETIZERS

Create a four-course meal by adding an appetizer course.

SHRIMP RÉMOULADE \$10.00 per person

Boiled Gulf shrimp, lettuce, rémoulade sauce

SHRIMP COCKTAIL \$10.00 per person

New Orleans style boiled shrimp, lettuce,
house-made spicy cocktail sauce

MISS KATIE'S SEASONAL BISCUITS \$10.00 per order

Five house-made Louisiana seafood biscuits,
bone marrow butter

LOUISIANA SEAFOOD BEIGNETS \$10.00 per person

Seasonal Louisiana seafood, fried beignet, rémoulade sauce

McILHENNY OYSTERS \$10.00 per person

Fried Gulf oysters, McIlhenny chipotle Tabasco cream sauce

PRIME BEEF STUFFED MUSHROOMS \$10.00 per person

Gruyère cheese, arugula, beurre rouge sauce



LUNCH

Barbecue Shrimp and Grits

Price of entrée includes three courses: soup or salad, entrée, and dessert with tea and coffee.
To enhance your dining experience, passed hors d'oeuvres, appetizers, or displays may be added.

SOUPS AND SALADS

Please select ONE. Offer a choice between TWO items for an additional \$1.00 per person. To offer both Soup and Salad Courses add \$7.00 per person.

TURTLE SOUP

A New Orleans favorite! Fresh lemon, sherry

IBERVILLE SALAD

Romaine lettuce, house-made Caesar dressing, croutons, bacon, Grana Padano parmesan cheese

COUNTRY GUMBO

Andouille sausage, seasonal seafood

ICEBERG WEDGE SALAD

Bleu cheese, fried pickled onions, cherry tomatoes, bleu cheese dressing

ADD-ONS

Enhance your entrée by adding seasonal Louisiana seafood

FRIED OYSTERS \$8.00

SAUTÉED SHRIMP \$8.00

CRABMEAT MKT

CRAWFISH (seasonal) MKT

ENTRÉES

Please select THREE entrées for your group. Dickie Brennan's Steakhouse exclusively serves U.S. Midwestern beef aged to perfection

BLACKENED GULF FISH \$42.00

Sautéed red potatoes, garlic, onions, spinach, herbed butter sauce

PASTA ALFREDO WITH SHRIMP OR CHICKEN \$32.00

Grilled chicken or jumbo Gulf shrimp, pasta, garlic parmesan cream sauce

BARBECUE SHRIMP AND GRITS \$43.00

Jumbo Gulf shrimp, New Orleans barbecue sauce spiked with Abita Amber beer, stone ground grits

GRILLED CHICKEN IBERVILLE SALAD \$26.00

Romaine lettuce, house-made Caesar dressing, croutons, bacon, Grana Padano parmesan cheese

STEAK WEDGE SALAD \$30.00

Iceberg wedge, cherry tomatoes, fried pickled onions, bleu cheese, sherry vinaigrette

4oz PETITE FILET \$39.00

Garlic mashed potatoes, asparagus, cherry tomatoes, *Substitute with a 6oz filet \$52.00*

12oz PRIME LUNCHEON RIB-EYE \$59.00

Potatoes Lyonnaise, onions, garlic, Creole butter

Please accept the addition of an 11% sales tax plus gratuity.

LUNCH



Creole Cheesecake

Price of entrée includes three courses: soup or salad, entrée, and dessert with tea and coffee.
To enhance your dining experience, passed hors d'oeuvres, appetizers, or displays may be added.

SIDES

Please select 2 options. All sides can be served family style for \$16.00 (serves 4)

MASHED POTATOES

ROASTED SWEET POTATOES

CREAMED SPINACH
Creamy béchamel

LOADED GRITS
Chives, bacon, cheddar cheese, sour cream, Creole butter

GRILLED FARM VEGETABLES

MUSHROOM SAUTÉ

TRUFFLED MAC & CHEESE

GRILLED ASPARAGUS
Hollandaise sauce

FAMILY STYLE SIDES

\$16 each, serves 4

AU GRATIN POTATOES
Gruyère cheese cream sauce

STEAK FRIES

HOUSE FRIES

ONION RINGS

HOUSE-MADE DESSERTS

Please select ONE dessert for your guests. Offer a choice of TWO items for an additional \$1.00 per person.

CRÈME BRÛLÉE
Vanilla custard, caramelized sugar, seasonal fruit

DARK CHOCOLATE MOUSSE
House-made whipped cream, cocoa nibs

CREOLE CHEESECAKE
New Orleans Creole cream cheese cheesecake, seasonal fruit, preserves

FRENCH TOAST BREAD PUDDING
A twist on an old New Orleans favorite! Cane whiskey sauce, candied pecans, powdered sugar

CONTACT

For pricing, availability, and further information please call
504.521.8310 or email sales@dbcno.com

Please accept the addition of an 11% sales tax plus gratuity.



Boiled Jumbo Shrimp

DINNER

PASSED HORS D'OEUVRES

All items are priced per piece, 12 piece minimum

FRIED OYSTERS \$3.00

Chipotle dipping sauce

SMOKED OYSTER DRESSING PUFF PASTRY WHEELS \$3.00

ESCARGOT \$3.00

Bone marrow butter

PRIME BEEF TARTARE \$4.00

STEAK POPPERS \$3.00

House-made Worcestershire sauce

ROASTED BUTTON MUSHROOMS \$2.75

Mozzarella and tomato stuffing

BEEF WELLINGTONS \$4.50

Beef tenderloin and mushroom duxelles, puff pastry, horseradish cream

BOILED JUMBO SHRIMP \$3.50

Rémoulade or cocktail sauce

BOUDIN BALLS \$3.00

MAC & CHEESE FRITTERS \$2.75

À LA CARTE APPETIZERS

Create a four-course meal by adding an appetizer course.

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Boiled Gulf shrimp, lettuce, rémoulade sauce

SHRIMP COCKTAIL \$10.00 per person

New Orleans style boiled shrimp, lettuce, house-made spicy cocktail sauce

MISS KATIE'S SEASONAL BISCUITS \$10.00 per order

Five house-made Louisiana seafood biscuits, bone marrow butter

LOUISIANA SEAFOOD BEIGNETS \$10.00 per person

Seasonal Louisiana seafood, fried beignet, rémoulade sauce

McILHENNY OYSTERS \$10.00 per person

Fried Gulf oysters, McIlhenny chipotle Tabasco cream sauce

PRIME BEEF STUFFED MUSHROOMS \$10.00 per person

Gruyère cheese, arugula, beurre rouge sauce



DINNER

6 oz. Filet with Fried Oysters

Price of entrée includes three courses: soup or salad, entrée, and dessert with tea and coffee.
To enhance your dining experience, passed hors d'oeuvres, appetizers, or displays may be added.

SOUPS AND SALADS

Please select ONE. Offer a choice between TWO items for an additional \$1.00 per person. To offer both Soup and Salad Courses add \$7.00 per person.

TURTLE SOUP

A New Orleans favorite! Fresh lemon, sherry

IBERVILLE SALAD

Romaine lettuce, house made Caesar dressing, croutons, bacon, Grana Padano parmesan cheese

COUNTRY GUMBO

Andouille sausage, seasonal seafood

ICEBERG WEDGE SALAD

Bleu cheese, fried pickled onions, cherry tomatoes, bleu cheese dressing

ADD-ONS

Enhance your entrée by adding seasonal Louisiana seafood

FRIED OYSTERS \$8.00

SAUTÉED SHRIMP \$8.00

CRABMEAT MKT

CRAWFISH (seasonal) MKT

ENTRÉES

Please select THREE entrées for your group.

STEAKS

Steaks are served à la carte. Dickie Brennan's Steakhouse exclusively serves U.S. Midwestern beef aged to perfection.

U.S.D.A. PRIME 14oz. RIB-EYE \$65.00

U.S.D.A. PRIME 12oz. RIB-EYE \$50.00

U.S.D.A. PRIME CAST IRON SEARED STRIP \$77.00

6oz. FILET \$51.00

11oz. LARGE FILET \$66.00

12oz. BBQ RIB-EYE \$61.00

New Orleans style barbecue shrimp

FROM THE SEA

BARBECUE SHRIMP AND GRITS \$43.00

Jumbo Gulf shrimp, New Orleans barbecue sauce spiked with Abita Amber beer, stone ground grits

BLACKENED GULF FISH \$42.00

Sautéed red potatoes, garlic, onions, spinach, herbed butter sauce

Please accept the addition of an 11% sales tax plus gratuity.

DINNER



Creole Cheesecake

Price of entrée includes three courses: soup or salad, entrée, and dessert with tea and coffee.
To enhance your dining experience, passed hors d'oeuvres, appetizers, or displays may be added.

SIDES

Please select 2 options. All sides can be served family style for \$16.00 (serves 4)

MASHED POTATOES

ROASTED SWEET POTATOES

CREAMED SPINACH
Creamy béchamel

LOADED GRITS
Chives, bacon, cheddar cheese, sour cream, Creole butter

GRILLED FARM VEGETABLES

MUSHROOM SAUTÉ

TRUFFLED MAC & CHEESE

GRILLED ASPARAGUS
Hollandaise sauce

FAMILY STYLE SIDES

\$16.00 each, serves 4

AU GRATIN POTATOES
Gruyère cheese cream sauce
STEAK FRIES
HOUSE FRIES
ONION RINGS

HOUSE-MADE DESSERTS

Please select ONE dessert for your guests. Offer a choice of TWO items for an additional \$1.00 per person.

CRÈME BRÛLÉE
Vanilla custard, caramelized sugar, seasonal fruit

DARK CHOCOLATE MOUSSE
House-made whipped cream, cocoa nibs

CREOLE CHEESECAKE
New Orleans Creole cream cheese cheesecake, seasonal fruit, preserves

FRENCH TOAST BREAD PUDDING
A twist on an old New Orleans favorite! Cane whiskey, candied pecans, powdered sugar

CONTACT

For pricing, availability, and further information please call 504.521.8310 or email sales@dbcno.com

Please accept the addition of an 11% sales tax plus gratuity.



BEVERAGE PACKAGE

Satellite bars are available for a set-up fee of \$75.00. A satellite bar is required for parties of 50-75 guests.
Two satellite bars are required for 75 or more guests.

OPTION ONE: CONSUMPTION BASIS

Party will be charged on a consumption basis. All drinks will be added to your bill. Please accept the inclusion of an 11% sales tax.

WELL BRANDS - \$6.00

Fris Vodka
Burnett's Gin
Cane Run Rum
El Charro Silver Tequila
Benchmark Bourbon
Dewar's Scotch

CALL BRANDS - \$8.00

Absolut Vodka
Tanqueray Gin
New Orleans Crystal Rum
Sauza Blue Silver Tequila
Jack Daniel's Whiskey
Johnnie Walker Red

PREMIUM BRANDS - \$9.00

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi 8
Cazadores Reposado Tequila
Crown Royal Whiskey
Chivas Scotch

HOUSE WINES - \$26.00 per bottle

Ravage Cabernet Sauvignon
Josh Cellars Chardonnay

HOUSE WINES - \$26.00 per bottle

Ravage Cabernet Sauvignon
Josh Cellars Chardonnay

PREMIUM WINES - \$32.00 per bottle

DB Cabernet
DB Chardonnay

BEERS - \$4.00

Budweiser Light
Miller Lite

BEERS - \$4.00/\$6.00

Budweiser Light
Miller Lite
Heineken
Abita Amber

BEERS - \$4.00/\$6.00

Budweiser Light
Miller Lite
Heineken
Abita Amber

OPTION TWO: CASH BAR (prices inclusive of tax and gratuity)

For 50 or fewer guests, we will present one check per table for those requesting alcohol on a cash basis.

Well Brands - \$8.00
Call Brands - \$11.00
Premium Brands - \$12.00

Domestic Beer - \$6.00
Import Beer - \$8.00
House Wine - \$9.00
Premium Wine - \$11.00



WHITE WINES

JORDAN, CHARDONNAY, RUSSIAN RIVER VALLEY A Burgundian style chardonnay, lightly oaked; rich pear and apple flavors	\$62
DB, CHARDONNAY, CALIFORNIA Our private label selection	\$32
JOSH CELLARS, CHARDONNAY, CALIFORNIA Aromas of tropical fruits and citrus, with subtle oak. Fresh and clean acidity	\$26
DOMAINE VACHERON, SAUVIGNON BLANC, SANCERRE Orange blossom, citrus, orchard fruit with racy acidity	\$75
TRIMBACH, RIESLING, ALSACE Clean, elegant and fruity dry wine with a hint of stone fruit	\$45
SAN GIUSEPPE, PINOT GRIGIO, ITALY A light bodied white with bright apple and citrus fruits with a clean, lingering finish	\$40
NOBILO, SAUVIGNON BLANC, MARLBOROUGH With roasted herb and savory, the minerality accents the tropical and citrus flavors	\$40
SIMI, CHARDONNAY, ALEXANDER VALLEY Tropical notes of guava, pineapple, bright nectarine, peach, green apple, and citrus delicately spiced with toasty oak	\$36
ELIO PERRONE, MOSCATO D'ASTI, PIEDMONT Fresh acidity with scents of fresh fruit, grapes and peaches	\$45
SERENELLO PROSECCO, CONEGLIANO VALDOBBIANDENE Aromas of apple, pear and acacia flowers	\$40

This is a sampling of our most current popular wines. Prices are based on availability and, therefore, subject to change. Other wine selections are available upon request.



RED WINES

PARCEL 41, MERLOT, NAPA VALLEY	\$52
Chocolate-covered cherries, spicy black plum and smoky espresso	
MATANZAS CREEK, MERLOT, SONOMA COUNTY	\$66
A full-bodied red with ripe fruit flavors, supple tannins, and a moderately dry finish	
FRANCISCAN, CABERNET SAUVIGNON, NAPA VALLEY	\$62
A fruity and juicy wine with blackcurrant and plum character. Medium-bodied with firm tannins	
DB, CABERNET SAUVIGNON, CALIFORNIA	\$32
Our private label selection	
RAVAGE, CABERNET SAUVIGNON, CALIFORNIA	\$26
Dark, rich and audacious. Dark berries layered with vanilla and mocha	
STAG'S LEAP WINE CELLARS "ARTEMIS", CABERNET SAUVIGNON, NAPA VALLEY	\$130
Rich dark chocolate, black cherries, cassis and espresso	
BELLE PENTE, PINOT NOIR, WILLAMETTE VALLEY	\$58
Hints of red, blue and black fruits complicated by whiffs of spice box and garden herbs	
FILUS, MALBEC, MENDOZA	\$40
Black fruit, licorice, and violet aromas with sweet tannins	
CHATEAU de BRONDEAU, BORDEAUX SUPERIEUR	\$50
With a dense, solid and savory palate, this wine displays aromas of blackberry, cherry jam and chocolate	

This is a sampling of our most current popular wines. Prices are based on availability and, therefore, subject to change. Other wine selections are available upon request.



FAQ'S

How soon in advance do I need to reserve a room?

The sooner the better. We will tentatively reserve rooms for you at no cost, and give you first right of refusal to the room should another guest show interest.

Is there a cash bar option?

Yes, we offer bars both on a cash basis as well as a consumption basis.

Can I play a slideshow or make a powerpoint presentation?

We offer a projector and screen for a nominal fee for your presentation needs; however, this may change the capacity of the room.

May I bring in my own cake?

Yes; you may have a cake delivered to the restaurant or bring your own.

Do you have a Wine List?

The list is sent out with the food menus and assistance selecting wine is available from our sommelier.

Can I bring in decorations?

We encourage you to make the room special and theme it any way possible. You may have access to the room 30 minutes prior to your event.

Do you require a deposit?

We ask for a credit card number to reserve your private dining reservation, but it is not charged until your event. Deposits are not required.

How much per person?

We can work with a range of budgets, starting in the mid-thirties for a three-course dinner.

Do you accommodate dietary needs?

Our chefs have extensive experience working with dietary restrictions and will do their best to accommodate your needs.

What is the table set-up?

That depends on your party size and needs. We have a variety of table arrangements to meet various requests.

Can a private party order off the regular menu?

Yes. If you have a party of 12 or less you can order from the regular menu.

What is the suggested gratuity?

20% is the suggested gratuity for all parties.

MEET *the* TEAM



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