



LOUISIANA SEAFOOD
**RESTAURANT
WEEK** SEPTEMBER 12-18



DICKIE BRENNAN'S
Steakhouse

SPECIAL THREE COURSE PRE-FIXE MENU

APPETIZER

OYSTERS AND BRIE

Flash fried Louisiana oysters topped with melted St. Andre cheese,
served over wilted spinach with roasted garlic butter

ENTREE

GRILLED USDA PRIME 12OZ RIB-EYE

served over Louisiana shrimp & corn stone ground grits
with smoked oyster mushrooms and herb jus

DESSERT

PRALINE ICE CREAM SANDWICH

with roasted pecans and praline sauce for dipping

\$35