



starters

FAVRE FAMILY SAMPLER

Share an assortment of buffalo wings, potato skins, bruschetta, and quesadillas.

SHRIMP COCKTAIL PLATTER

A pound of large gulf shrimp served with a tangy cocktail sauce and lemons.

BRETT'S SEAFOOD PLATTER*

An assortment of crab cakes, snow crab clusters, coconut shrimp, and mussels mariniere.

(Minimum 2 people)

WITH LOBSTER

CHILLED SEAFOOD PLATTER*

An assortment of shrimp cocktail, snow crab claws, and lobster & crab salad.

(Minimum 2 people)

WITH LOBSTER

BRUSCHETTA

CAJUN POPCORN

BRETT'S ONION BLOSSOM

MUSSELS MARINIERE

COCONUT SHRIMP

SHRIMP COCKTAIL

CRAB CAKES

salads

WISCONSIN

Spring greens, roasted walnuts, Granny Smith apples, red onion and cheddar cheese tossed with honey Dijon dressing.

SPRING GREEN

Mixed garden greens and fresh vegetables with your choice of dressing.

WALNUT ANJOU

Spring greens, anjou pear, roasted walnuts, dried cranberries, and red onion with raspberry vinaigrette.

BABY SPINACH

Baby spinach, mushrooms, red onion, and hot bacon dressing.

ICEBERG WEDGE

With garden vegetables and bleu cheese dressing.

CLASSIC CAESAR

Crisp Romaine hearts tossed with our classic Caesar dressing and homemade croutons. Garnished with freshly grated Parmesan cheese and anchovies.

BRETT'S FAMOUS CHOPPED

Crisp lettuce, fried prosciutto, crumbled bleu cheese, black olives, tomatoes, cucumbers, and red onions, tossed with a red wine vinaigrette dressing.

ADD A GRILLED OR BLACKENED CHICKEN BREAST TO ANY SALAD

ADD CHILLED, SAUTÉED OR BLACKENED SHRIMP TO ANY SALAD

soups

BAKED FRENCH ONION

SWEET POTATO

SOUP DU JOUR

favre's house cuts

Brett Favre's Steakhouse serves only the finest USDA Choice steaks.

All steaks are served with a choice of potato:

Jumbo Baked Potato, Jumbo Sweet Potato or Garlic Mashed Potatoes.

RARE red, cool center ▪ **MEDIUM RARE** red, warm center ▪ **MEDIUM** pink, warm center
MEDIUM WELL pink, hot center ▪ **WELL** cooked throughout

FILET MIGNON* 8OZ

BONE-IN FILET MIGNON* 14OZ

NEW YORK STRIP* 14OZ

BONE-IN RIB-EYE* 22OZ

PORTERHOUSE* 32OZ

BRETT'S SIGNATURE STEAK*

A 20 oz portion of London Broil seasoned with cracked pepper, garnished with our sautéed button mushrooms.

SURF & TURF*

Pair a 9 oz lobster tail with our 8 oz filet mignon and served with drawn butter.

Ask your server about pairings with other steaks.

TITLETOWN'S BEST PRIME RIB*

Slow-roasted, perfectly seasoned prime rib of beef served with au jus and horseradish sauce.
THE ROOKIE 12OZ ▪ **THE LINEMAN 16OZ** ▪ **BRETT'S CUT 20OZ**

STEAK TOPPINGS:

BLEU CHEESE CROWN ▪ **ITALIAN HERBS & PARMESAN**

CAJUN BLACKENED ▪ **AU POIVRE 2** ▪ **BORDELAISE SAUCE**

SEAFOOD ADDITIONS:

9 OZ LOBSTER TAIL ▪ **SHRIMP** (Sautéed or Blackened)

seafood

BLACKENED GROUPE

A 10 oz Hawaiian Grouper filet, blackened and served on a bed of our famous Mississippi Jambalaya.

CRAB CAKES

Fresh Maryland Blue Crab seasoned and pan-fried. Drizzled with a remoulade sauce. Your choice of potato.

GRILLED SALMON

A 10 oz Atlantic Salmon filet topped with lemon-herb butter. Served with choice of potato.

LOBSTER & SHRIMP COMBO

A 9 oz lobster tail with your choice of sautéed or blackened shrimp. With drawn butter and your choice of potato.

EVERY FRIDAY: PERCH, WALLEYE, AND ALL-YOU-CAN-EAT COD

steakhouse entrees

JAMBALAYA

The Favre family recipe shrimp, chicken, andouille sausage, ham and rice simmered in a Creole tomato sauce.

BBQ BABY BACK RIBS

Slow-roasted "fall-off-the-bone" baby back ribs brushed with Brett's Secret Mississippi BBQ sauce and finished on the grill. Served over fried onion straws with creamy coleslaw and your choice of potato.

BBQ COMBO PLATTER

A half rack of our baby back ribs accompanied by twin BBQ grilled boneless chicken breasts. With cole slaw and choice of potato.

CHICKEN PARMESAN

Two boneless breasts of herb breaded chicken pan-fried with provolone, Romano and Parmesan cheese and laid over pasta with our own marinara sauce.

STUFFED CHICKEN BREAST

Our 8 oz chicken breast stuffed with spinach and pine nuts and finished with a roasted garlic cream sauce. Served with choice of potato.

GRILLED VEGETABLE PASTA

Grilled artichokes, fire-roasted tomatoes, kalamata olives, and penne pasta tossed in a light tomato sauce topped with shaved Parmesan cheese.

ADD GRILLED CHICKEN ▪ SHRIMP ▪ CAN'T DECIDE? ADD BOTH

BAYOU PASTA

Jumbo gulf shrimp, crawfish meat, and andouille sausage simmered in a Cajun cream sauce and tossed with penne pasta.

sides

SAUTEED MUSHROOMS ▪ WILD MUSHROOMS ▪ GRILLED ONIONS

FRIED ONION RINGS ▪ SAUTEED SPINACH

CREAMED SPINACH ▪ ASPARAGUS (Seasonal)

PLEASE ADD \$4 PER EXTRA PLATE FOR ANY SPLIT ENTREES

*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

JOIN US FOR HAPPY HOUR
WEEKDAYS 3:30 - 6:00 PM

BANQUET FACILITIES
Available for 20 to 320 people.
Like to take a look? Just ask.
Or call us at 499-MVP4(6874)