

# Out to Lunch

Price of entrée includes your choice of Soup du Jour, Mr. B's Luncheon Salad, or Royal Street Salad

## STARTERS

**MR. B'S LUNCHEON SALAD | OR | ROYAL STREET SALAD OR SOUP DU JOUR**  
Seafood Gumbo or Gumbo Ya Ya may be substituted for an additional 1.5

## ENTREE

### RED BEANS & RICE

A New Orleans tradition offered on Mondays | Creamy red beans and wood grilled boneless pork chop with fluffy white rice and cornbread | 17



## New Orleans COOLinary Lunch

2 courses for \$20 | August 1 – 31, 2017 | Excluding Sundays

*Soup du Jour, Luncheon Salad or Royal Street Salad*

### GRILLED CHICKEN SANDWICH

Wood grilled boneless chicken breast served on a toasted Kaiser roll with avocado, Benton's bacon slices, and black pepper mayonnaise | served with red seedless grapes

### BUSTER CRABS

A duo of buster crabs dusted with seasoned flour and deep fried served atop wilted spinach, tasso, and Crystal Hot Sauce butter sauce

# Cocktail Specials

\* 1.5 cocktails are available with the purchase of entrée

### BLOODY MARY

Mr. B's signature recipe | 1.5

### MARTINI

Served straight up or on the rocks | 1.5

### "COOLinary" COCO CABANA

Coconut rum, satsuma liqueur, with pineapple juice and lemony lime soda | 1.5

### BLOOD ORANGE MARGARITA

A traditional margarita infused with blood orange puree | 8

### PEAR COSMOPOLITAN

Grey Goose La Poire vodka, triple sec, cranberry juice, and lime | 10

### MR. B'S ORANGE JULIUS

Orange vodka, vanilla, and orange juice blended with creamy soft vanilla ice cream | 9.5

### CHAMPAGNE ROYALE

Sparkling wine with a touch of Chambord | 8

### MAGNOLIA VODKA SMASH

Magnolia vodka and St. Germain with muddled orange and fresh mint strained over ice and served up in a martini glass | 8

# Appetizers

### CATFISH FINGERS

Strips of catfish lightly battered and deep fried to a golden brown, served with tomato tartar sauce | 8

### EGGPLANT STICKS

Panéeed eggplant deep fried to a golden brown | served with Creole mustard dipping sauce | 7.5

### FRIED OYSTERS

Six plump Louisiana oysters deep fried | topped with jalapeño tartar sauce | 13

### DUCK SPRINGROLLS

Two housemade springrolls filled with duck confit, shiitake mushrooms, spinach and goat cheese | served with sweet ginger-garlic dipping sauce | 14

### COCONUT BEER SHRIMP

Three Louisiana Gulf shrimp rolled in beer and coconut batter, deep fried and served with Creole marmalade | 9.75

### JUMBO LUMP CRABCAKE

A pan sautéed jumbo lump crabcake served with our classic ravigote sauce | 18

# Soups & Salads

### GUMBO YA YA

A rich country style gumbo made with chicken and Andouille sausage | 8.5

### SEAFOOD GUMBO

A classic New Orleans gumbo with Gulf shrimp, oysters, and okra | 8.75

### SOUP DU JOUR

A seasonal selection from Mr. B's repertoire of soup | 7.5

### MR. B'S LUNCHEON SALAD

Baby greens, spiced pecans, grated Grana Padano and grape tomatoes tossed with an herb vinaigrette | 7.75

### ROYAL STREET SALAD

Whole leaf baby Romaine lettuce tossed with crumbled blue cheese, bacon and fresh herb market vinaigrette | 8.25

### BABY ICEBERG SALAD

Baby iceberg lettuce with sliced red onions, grape tomatoes, pecan smoked bacon and Danish blue cheese topped with Dijon mustard vinaigrette | 9.75

# Entrees

### GRILLED FISH OF THE DAY

A wood grilled fillet of fish served with parsley new potatoes, vegetable of the day, and lemon butter sauce | 20

### SHRIMP & ANGEL HAIR PASTA

A pan sauté of Gulf shrimp served atop angel hair pasta tossed with garlic and herb rich butter sauce | 18.5

### ROSEMARY CHICKEN & ORZO PASTA

An all-natural chicken breast roasted with rosemary compound butter served with baby carrots, orzo and a natural reduction sauce enhanced with fresh rosemary | 18

### VEAL MILANESE

A panéeed veal medallion topped with baby arugula and Creole tomatoes tossed in lemon and rice wine vinegar garnished with shaved Grana Padano cheese | 21

### MR. B'S BARBEQUED SHRIMP

A Mr. B's signature dish | Gulf shrimp barbequed New Orleans style, served in the shells with peppery butter sauce and French bread for dipping | 21

### THE BISTRO BURGER

A 10-ounce wood grilled beef tenderloin burger topped with white cheddar, and pecanwood smoked bacon on a freshly baked onion bun with mayonnaise served with pommes frites | 18

### PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, oven roasted duck and chicken morsels, tossed with spinach fettuccine in a rich buttery sauce | 18

### WARM YELLOWFIN TUNA SALAD

Medallions of yellowfin tuna served warm atop angel hair pasta with tomatoes, broccoli, cucumbers and creamy wasabi dressing | 20

### CREOLE CATFISH

Cornmeal crusted fillet of catfish served with creamy black-eye peas seasoned with Andouille sausage | 18.75

### HERB MARINATED FLAP STEAK

Wood grilled and thinly sliced flap steak with a confit of Cipollini onions | served with Yukon Gold Danish blue cheese potato rounds and haricots vert | 25

# Desserts

### WHITE CHOCOLATE BROWNIE

A warm white chocolate brownie topped with vanilla ice cream and dark chocolate sauce | 8.5

### LEMON ICE BOX PIE

Served in a graham cracker crust with freshly whipped cream and raspberry sauce | 8

### BREAD PUDDING

A Brennan family recipe rich in eggs, cream and butter, served warm with Irish whiskey sauce | 6.75

### ICE CREAM DU JOUR | 5.5

### HOT BUTTERED PECAN PIE

Topped with vanilla ice cream | 8

### CHOCOLATE MOLTEN CUP CAKE

An individually baked rich, chocolate cake with a fudgy center, topped with vanilla ice cream and raspberry coulis | 8

### PROFITEROLES & CHOCOLATE SAUCE

Cream puffs filled with rich vanilla ice cream, topped with chocolate sauce | 6.75

### SORBET DU JOUR | 6

**CINDY BRENNAN**  
Managing Partner

**RANDY STEIN**  
General Manager

**MICHELLE MCRANEY**  
Executive Chef