

Lunch Menu

\$1.50
BLOODY MARYS & MARTINIS
Wednesday – Friday until 2 pm
with entrée purchase

Starters

DUCK SPRINGROLLS

Crispy fried springrolls of duck confit, shiitake mushrooms, spinach, goat cheese & ginger-soy dipping sauce / 20

EGGPLANT STICKS

Breaded & fried eggplant with Pecorino Romano cheese, Creole mustard dipping sauce / 9

CRISPY FRIED OYSTERS

Six flash fried Gulf oysters with jalapeño tartar sauce / 22

JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, served with classic ravigote sauce & a lightly dressed petit green salad / 32

TUNA WONTONS

Seared blackened bluefin tuna on crispy wontons drizzled with wasabi dressing, with micro greens & black sesame seeds / 12

GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage / 11

SEAFOOD GUMBO

A traditional New Orleans gumbo made with Gulf shrimp, crabmeat & okra / 14

SOUP DU JOUR / 11

BABY ICEBERG SALAD

Red onions, grape tomatoes, Applewood smoked bacon & Danish bleu cheese, tossed with Dijon vinaigrette / 11

BISTRO SALAD

Baby greens, spiced pecans, Parmigiano Reggiano cheese & grape tomatoes, tossed with herb vinaigrette / 11

Entrées

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meunière / 30

ROASTED FALL CHICKEN

Pan seared airline chicken breast over roasted fall vegetables with sweet onions & asparagus, surrounded by natural chicken reduction infused with port wine & thyme, finished with crispy leeks / 29

FLAP STEAK

Wood grilled sirloin flap steak served with crispy Yukon Gold potatoes, served with mushrooms in port wine demi glace, finished with caramelized onions / 38

BISTRO BURGER

A blend of Brisket, short rib & chuck, with white cheddar cheese & Applewood smoked bacon, on a freshly baked brioche bun, served with crispy pommes frites / 25

BARBEQUED SHRIMP

~ A Mr. B's Classic ~

Gulf shrimp barbequed New Orleans style served in their shells in a peppery butter sauce, French bread to dip / 34

BACON WRAPPED SHRIMP & GRITS

Applewood smoked bacon wrapped jumbo Gulf shrimp with creamy stone ground yellow grits & red eye gravy / 33

BUFFALO CHICKEN SALAD

Strips of fried chicken glazed with honey laced hot sauce, placed atop mixed greens tossed with bleu cheese dressing, tomatoes, pickled carrots & crumbled bleu cheese / 24

HERB CRUSTED MAHI MAHI

A fillet of herb crusted mahi mahi served with jasmine rice, roasted Holland peppers, citrus glaze & citrus segments / 34

BUSTER CRABS & MAQUE CHOUX

A duo of crispy fried buster crabs served with creamy corn maque choux / 31

PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, duck & chicken, tossed with spinach fettuccine in a rich buttery sauce / 30

PANÉED CHICKEN PICATTA

Panéed chicken medallions served with capellini pasta tossed with butter, minced shallots lemon, white wine & capers / 25

Desserts

WARM WHITE CHOCOLATE BROWNIE

White & dark chocolate chips baked into a rich confection, vanilla ice cream, dark chocolate sauce / 11

LEMON ICE BOX PIE

In a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 9

PECAN PIE

With a drizzle of creamy caramel, vanilla ice cream / 10

BREAD PUDDING

A Brennan family recipe rich in butter, cream & eggs, served warm with Irish whiskey sauce / 8

PUMPKIN SPICED BUTTER CAKE

Cream cheese & pumpkin spiced filled gooey butter cake with a pecan cookie crust, topped with vanilla ice cream & a drizzle of creamy caramel / 12

CHOCOLATE SALTED CARAMEL CAKE

Moist fudgy dark chocolate cake topped with rich caramel, sprinkle of Maldon sea salt / 12

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, chocolate sauce / 11

~ A 20% gratuity will be added to all parties of six or more ~