

Dinner Menu

MR. B'S BISTRO
CINDY BRENNAN

Starters

DUCK SPRINGROLLS

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

CRISPY FRIED OYSTERS

Flash fried plump Gulf oysters topped with bacon & horseradish Hollandaise / 22

CURED SALMON

House cured citrus & dill salmon atop red oak lettuce, red onions, & English cucumbers drizzled with Meyer Lemon vinaigrette, drizzled with dill crème fraîche, garnished with smoked trout & paddlefish caviar, brioche toast points / 18

GARLIC TRUFFLE FRIES

Hand cut crispy fried French fries sprinkled with Pecorino Romano cheese, drizzled with truffle oil / 16

JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, served with classic ravigote sauce & a lightly dressed petit green salad / 34

GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage / 10.5

SEAFOOD GUMBO

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

CORN & CRAB SOUP / 14

BISTRO SALAD

Baby greens, spiced pecans, Parmigiano Reggiano cheese & grape tomatoes, tossed with herb vinaigrette / 10.5

BABY ICEBERG SALAD

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

FIG & PROSCUITTO SALAD

Seasonal greens tossed with shaved shallots, apples & Mission figs dressed with Sicilian olive oil, atop Proscuitto di Parma drizzled with apple aged balsamic vinegar, topped with crumbled stilton cheese / 19

Entrees

WOOD GRILLED FISH

Fresh filet of fish grilled over a wood fire, served with pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meunière / 33

BLACKENED TUNA

Pan seared tuna over roasted butternut squash served with lemon jasmine rice, petit asparagus spears, mandarin orange butter sauce & orange segments / 38

ROASTED GARLIC CHICKEN

An all-natural roasted half of Springer Farm chicken with oven dried tomatoes, roasted garlic, orzo, rosemary reduction / 33

PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, duck & chicken, tossed with spinach fettuccine in a rich buttery sauce / 32

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style served in their shells with 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

SOFT SHELL CRAB

Crispy fried soft shell crab over creamy corn maque choux, topped with jumbo lump crabmeat in lemon butter / 42

HONEY GINGER GLAZED PORK CHOP

12-ounce pork chop grilled over a wood fire with honey ginger barbeque sauce, baby carrots, jasmine rice & a julienne of fresh vegetables / 32

BISTRO BURGER

A blend of brisket, short rib & chuck, wood grilled & topped with white cheddar, Applewood smoked bacon on a brioche bun, served with crispy pommes frites / 28

FILET MIGNON

An 8-ounce wood grilled filet topped with truffle butter, served with garlic potato rounds & wilted spinach / 53

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

ICE CREAM - or - SORBET DU JOUR / 7

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