

## 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 / 34

### 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 / 10.5

### SEAFOOD GUMBO

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

### CORN & CRAB SOUP / 14

### 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 / 10.5

## Entrées

### WOOD GRILLED FISH

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

### SALMON SALAD

Wood grilled Scottish salmon over mixed lettuces tossed with lemon dill vinaigrette, English cucumbers, red onions, grape tomatoes & orange segments / 26

### 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 TRIPLETAIL

A fillet of herb crusted of tripletail served with jasmine rice, roasted Holland peppers & citrus glaze & citrus segments / 32

### BARBEQUED SHRIMP

~ A Mr. B's Bistro 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

### 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

### 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

### 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

### 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

### ICE CREAM – or – SORBET DU JOUR / 7

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