

Starters

Dinner Menu

MR. B'S BISTRO
CINDY BRENNAN

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

GARLIC TRUFFLE FRIES

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

JUMBO LUMP CRAB & AVOCADO

Fresh Louisiana jumbo lump crabmeat nestled in hydro Bibb lettuce with avocado & roasted red pepper batonnettes, drizzled with Champagne dill vinaigrette, finished with lemon zest & milled pink peppercorns / 19

CRAWFISH & BOUDIN EGGROLL

Boudin eggroll atop Louisiana crawfish tails simmered with sweet yellow & red peppers in Creole Meuniere sauce, garnished with a boiled crawfish & green onions / 19

JUMBO LUMP CRABCAKE

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

SEAFOOD GUMBO

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

GUMBO YA YA

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

SOUP DU JOUR / 13

STRAWBERRY SALAD

Tender baby spinach with avocado, grape tomatoes, torn basil, mozzarella pearls & Louisiana strawberries, tossed in extra virgin olive oil, drizzled with balsamic gastrique, topped with toasted pecans / 16

BISTRO SALAD

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

BABY ICEBERG SALAD

Crisp lettuce wedge, red onions, grape tomatoes, Applewood smoked bacon & Danish bleu cheese, with Dijon vinaigrette / 11

Entrées

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

**with a sauté of jumbo lump crabmeat + \$14*

BLACKENED TUNA

Pan seared yellowfin tuna atop toasted garlic, wilted spinach & fried green tomatoes, surrounded by roasted red pepper butter sauce, garnished with pepper relish medley / 38

ROASTED GARLIC CHICKEN

An all-natural roasted half of Springer Farm chicken with oven dried tomatoes, roasted garlic, orzo, rosemary reduction / 34

CRAWFISH RISOTTO

Fresh Louisiana crawfish sautéed with sweet onions, red & green peppers simmered with creamy Italian arborio rice in rich seafood stock, finished with Parmigiano Reggiano cheese, green onions, & lemon butter sauce, garnished with a boiled crawfish garnish / 36

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style served in their shells with peppery butter sauce, French bread for dipping / 34

BACON WRAPPED SHRIMP & GRITS

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

SEAFOOD EN PAPILOTTE

Mangrove snapper fillet, crabmeat, & simmered buttered leeks topped with sherry béchamel, bay scallops & a duo of jumbo Gulf shrimp, delicately baked in parchment paper / 40

PASTA JAMBALAYA

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

HONEY GINGER GLAZED PORK CHOP

14-ounce pork chop grilled over a wood fire with honey ginger barbeque sauce, baby carrots, jasmine rice & a julienne of fresh vegetables / 35

BISTRO BURGER

A blend of brisket, short rib & chuck, wood grilled & topped with Tillamook extra sharp cheddar, Applewood smoked bacon on a brioche bun, served with crispy pommes frites / 29

FILET MIGNON

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

Desserts

LEMON ICE BOX PIE

In a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 10

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, chocolate sauce / 11

BREAD PUDDING

A Brennan family recipe rich in butter, cream & eggs, served warm with Irish whiskey sauce / 10

WARM WHITE CHOCOLATE BROWNIE

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



GALETTE DE ROIS

French style King Cake ~ Individual gooey butter cake with almond & lemon, topped with cream cheese ice cream, sprinkled with festive carnival sugar / 14

CHOCOLATE SALTED CARAMEL CAKE

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

PECAN PIE

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

ICE CREAM OR SORBET DU JOUR / 7

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