

# 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

**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 batonettes, drizzled with Champagne dill vinaigrette, finished with lemon zest & milled pink peppercorns / 19

**OYSTER STEW**  
Plump Louisiana oysters simmered with Brabant potatoes, buttered leeks, red pepper flakes in Herbsaint & thyme cream, finished with green onions / 22

**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**

**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*

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

**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

**BLACKENED SHEEPSHEAD & CRAWFISH**  
Fresh fillet of blackened sheepshead atop a savory eggplant relish with onions, garlic, & San Marzano tomatoes, finished with lemon butter sauce with Louisiana crawfish tails / 38

**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

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

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

**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

**CHOCOLATE CHIP CHEESECAKE**  
Rich creamy cheesecake with dark chocolate chips, finished with macerated strawberries / 13

**LEMON ICE BOX PIE**  
In a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 11

**PROFITEROLES & CHOCOLATE SAUCE**  
Vanilla ice cream filled cream puffs, chocolate sauce / 12

**BREAD PUDDING**  
A Brennan family recipe rich in butter, cream & eggs, served warm with Irish whiskey sauce / 11

**WARM WHITE CHOCOLATE BROWNIE**  
White & dark chocolate chips baked into a rich confection, vanilla ice cream, dark chocolate sauce / 12

**CHOCOLATE SALTED CARAMEL CAKE**  
Moist fudgy dark chocolate cake topped with rich caramel, sprinkle of Maldon sea salt / 13

**PECAN PIE**  
Baked in a flaky crust, served over a drizzle of creamy caramel, topped with vanilla ice cream / 11

**ICE CREAM OR SORBET DU JOUR / 8**

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