

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

CRAB & ARTICHOKE

Lightly wood grilled half of artichoke filled with a panko, parmesan & chive crust baked to a golden brown, served with Louisiana jumbo lump crabmeat simmered in lemon & chive butter sauce, accompanied by a brûléed lemon / 21

JUMBO LUMP CRABCAKE

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

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

**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 BLUEFIN TUNA & CRAWFISH

Fresh fillet of blackened bluefin tuna atop a savory eggplant relish with onions, garlic & San Marzano tomatoes, finished with lemon butter sauce with Louisiana crawfish tails / 40

BARBEQUED SHRIMP

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

Desserts

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

ICE CREAM – or – SORBET DU JOUR / 8

GUMBO YA YA

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

SEAFOOD GUMBO

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

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

STRAWBERRY RICOTTA SALAD

Louisiana strawberries & baby spinach tossed in creamy balsamic dressing, topped with shaved ricotta salata & toasted pecans / 14

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

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

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