

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

BUSTER CRABS
A buster crab dusted with seasoned flour then crispy fried & served atop wilted spinach, tasso & Crystal Hot Sauce beurre blanc / 18

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

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 + \$12*

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

BRAISED BONELESS SHORT RIBS
Red wine & thyme braised boneless beef short ribs in a rich onion jus & veal reduction, served over Yukon Gold mashed potatoes, topped with crispy leeks, drizzled with Merlot reduction / 46

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

BARBEQUED SHRIMP
~ A Mr. B's Classic ~
Gulf shrimp barbequed New Orleans style served in their shells with peppery butter sauce, French bread to dip / 34

Desserts

PROFITEROLES & CHOCOLATE SAUCE
Vanilla ice cream filled cream puffs with a drizzle of dark chocolate sauce / 11

PECAN PIE
Baked in a flaky crust & finished with a drizzle of creamy caramel, vanilla ice cream / 10

LEMON ICE BOX PIE
In a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 9

BREAD PUDDING
A Brennan family recipe rich in butter, cream & eggs, served warm with Irish whiskey sauce / 8

GUMBO YA YA
A country style gumbo with chicken & Andouille sausage / 11

SOUP DU JOUR / 11

HOLIDAY APPLE SALAD
Seasonal greens tossed with shaved shallots, dried cherries, Pink Lady apples, applewood smoked bacon, dressed with cinnamon apple balsamic vinaigrette, topped with toasted walnuts, Danish bleu cheese / 13

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

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

PEAR SALAD
Seasonal baby greens with port wine poached pears, dried cranberries & bleu cheese, dressed with port wine vinaigrette, topped with a warm poached half of pear stuffed with bleu cheese & pecans / 18

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

PAN SEARED JUMBO SCALLOPS
A trio of pan seared jumbo scallops surrounding sautéed tender spigarello, citrus segments & red pepper chive jasmine rice, sauced with blood orange Champagne butter & finished with crispy leeks & brunoise of red pepper / 42

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

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 / 32

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

PEPPERMINT BARK CAKE
Flourless chocolate cake covered in dark chocolate ganache, topped with white chocolate mousse & crushed candy canes / 12

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

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

ICE CREAM - or - SORBET DU JOUR / 7

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