

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

BUSTER CRAB

A crispy fried buster crab atop fresh fettuccine tossed with roasted red peppers, green onions, brown butter & red pepper flakes, sauced with bordelaise butter / 18

GARLIC TRUFFLE FRIES

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

JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, served with classic ravigote sauce & a lightly dressed petit green salad / 33

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

TOMATO SALAD

Yellow beefsteak tomatoes & midnight Roma tomatoes topped with a chiffonade of lemon & lime basil, surrounding lightly dressed arugula with shaved Parmigiano Reggiano cheese, drizzled with Sicilian olive oil, finished with baguette slices with creamy Brie cheese / 12

BISTRO SALAD

Baby greens, spiced pecans, Parmigiano Reggiano cheese & grape tomatoes, tossed with herb vinaigrette / 10.5

BABY ICEBERG SALAD

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

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

ROASTED GARLIC CHICKEN

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

BARBEQUED SHRIMP

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

ØRA KING SALMON

Pan seared fillet of salmon topped with micro leeks & served atop tender caraflex cabbage with garlic & roasted buttered Yukon gold potatoes, served with braised fennel & surrounded by white wine thyme butter sauce / 38

BACON WRAPPED SHRIMP & GRITS

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

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

PASTA JAMBALAYA

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

HONEY GINGER GLAZED PORK CHOP

12-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 served with crispy pommes frites & Béarnaise sauce, finished with a coin of butter / 53

Desserts

LEMON ICE BOX PIE

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

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 DU JOUR / 7

TIRAMISU

Coffee & liqueur soaked ladyfingers layered with whipped cream & mascarpone cheese, sprinkled with cocoa / 12

PECAN PIE

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

WARM WHITE CHOCOLATE BROWNIE

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

BREAD PUDDING

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

~ A 20% gratuity will be added to all parties over six ~