

Lunch Menu

\$1.50
HOUSE
BLOODY MARYS & MARTINIS
Wednesday – Friday until 2 pm
with entrée purchase

Starters

DUCK SPRINGROLLS

Crispy fried springrolls of duck confit, shiitake mushrooms, spinach, goat cheese & ginger-soy dipping sauce / 20

EGGPLANT STICKS

Breaded & fried eggplant with Pecorino Romano cheese, Creole mustard dipping sauce / 9

CRISPY FRIED OYSTERS

Six flash fried Gulf oysters with jalapeño tartar sauce / 22

JUMBO LUMP CRABCAKE

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

GUMBO YA YA

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

SOUP DU JOUR / 11

SEAFOOD GUMBO

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

BABY ICEBERG SALAD

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

BISTRO SALAD

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

POACHED PEAR SALAD

Seasonal baby greens with port wine poached pears, dried cranberries & bleu cheese, dressed with port wine vinaigrette, garnished with roasted pecans / 14

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

Entrées

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meunière / 32
**with a sauté of jumbo lump crabmeat + \$12*

ROASTED ROSEMARY CHICKEN

Oven roasted rosemary infused airline chicken breast over roasted Yukon Gold Brabant potatoes, butternut squash, a julienne of red onions, sage & brown butter, served with haricots verts, sauced with natural reduction / 29

BACON, APPLE & CHEDDAR PANINI

Panini pressed brioche with Tillamook sharp cheddar cheese, Granny Smith & Pink Lady apples, French grain mustard, roasted jalapeños, applewood smoked bacon, & sweet onions, served with housemade chips / 25

BARBEQUED SHRIMP

~ A Mr. B's Classic ~

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

BACON WRAPPED SHRIMP & GRITS

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

SHRIMP BORDELAISE

Jumbo Gulf shrimp sautéed with sweet onions & roasted red peppers simmered in a white wine garlic buttery sauce with lemon zest & fresh angel hair pasta, topped with green onions / 32

PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, duck & chicken, tossed with spinach fettuccine in a rich buttery sauce / 30

VEAL FETTUCINE

Panéed veal medallions with creamy fettuccine Alfredo with Pecorino Romano cheese / 26

BISTRO BURGER

A blend of Brisket, short rib & chuck, with white cheddar cheese & Applewood smoked bacon, on a freshly baked brioche bun, served with crispy pommes frites / 25

PETIT FILET

Wood grilled 6 oz. filet of beef with roasted Yukon Gold potatoes, tender asparagus, port wine raisin sauce / 44

Desserts

LEMON ICE BOX PIE

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

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, served warm with Irish whiskey sauce / 8

ICE CREAM DU JOUR - or - SORBET / 7

PEPPERMINT BARK CAKE

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

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, chocolate sauce / 11

PECAN PIE

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

CHOCOLATE SALTED CARAMEL CAKE

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

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