

Dinner Menu

APPETIZERS

DUCK SPRINGROLLS

Crispy fried springrolls filled with duck confit, shiitake mushrooms, spinach & goat cheese, ginger-soy dipping sauce / 15

CRISPY FRIED OYSTERS

Six spicy flash fried Gulf oysters, pecanwood smoked bacon horseradish Hollandaise / market price

OVEN ROASTED PORK BELLY

House cured Niman Ranch pork belly, fig preserves, fresh croutons, baby spinach / 12

GARLIC TRUFFLE FRIES

Garlic & thyme infused housemade French fries, Pecorino Romano cheese, truffle oil / 12

JUMBO LUMP CRABCAKE

Classic ravigote sauce, petit green salad / 29

WOOD BURNING GRILL

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce – or – Creole Meunière / 32

HONEY GINGER PORK CHOP

12-ounce pork chop grilled over a wood fire, honey ginger barbeque sauce, baby carrots, jasmine rice, julienne of fresh vegetables / 30

THE BISTRO BURGER

10-ounce wood grilled burger of brisket, short rib & chuck, white cheddar cheese, pecanwood smoked bacon, brioche bun, pommes frites / 18

FILET MIGNON

8-ounce wood grilled filet of beef topped with housemade truffle butter, garlic potato rounds, wilted spinach / 55

DESSERTS

BREAD PUDDING

Served warm with Irish whiskey sauce / 8

PECAN PIE

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

LEMON ICE BOX PIE

Graham cracker crust, freshly whipped cream, raspberry sauce, candied lemon / 9

DARK CHOCOLATE CAKE

Chocolate ganache, Grand Marnier, macerated orange supremes / 10

PROFITEROLES

Cream puffs filled with vanilla ice cream, dark chocolate sauce / 11

PEACH MINT JULEP

SORBET / 7

SOUPS & SALAD

GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage / 9.5

ROASTED BUTTERNUT SQUASH SOUP

With toasted thyme spiced pecans / 10

BISTRO SALAD

Baby greens, spiced pecans, grated Grana Padano cheese & grape tomatoes, herb vinaigrette / 9.5

BABY ICEBERG SALAD

Red onions, grape tomatoes, pecanwood smoked bacon & Danish bleu cheese, Dijon vinaigrette / 9.75

WARM GOAT CHEESE SALAD

Bibb & Baby Gem lettuces, shaved shallots, dried cranberries, Gala apples, tossed with Calvados vinaigrette, topped with a coin of warmed honey goat cheese crusted with toasted almonds / 12

ENTRÉES

SHRIMP & GRITS

Pecanwood smoked bacon wrapped Gulf shrimp creamy stone ground yellow grits, red eye gravy / 31

ROASTED GARLIC CHICKEN

Semi boneless chicken, oven dried tomatoes, roasted garlic, orzo pasta, rosemary infused reduction / 28

PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, oven roasted duck & chicken, spinach fettuccine, buttery duck sauce / 26

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style in their shells, peppery butter sauce, French bread to dip / 32

VEAL PICATTA

A trio of pan sautéed veal medallions, Tagliolini pasta, shallots, capers, lemon, white wine butter sauce / 30

CRISPY FRIED SOFT SHELL CRAB

grilled asparagus spears, roasted red pepper butter / 33

PAN SEARED SNAPPER

With a fall medley of oven roasted vegetables, browned butter, garnished with fried sage leaves / 35

SPECIALTY COFFEES

MR. B'S COFFEE

Amaretto, Grand Marnier, cinnamon whipped cream / 10

"ICED" MR. B'S COFFEE

Amaretto, Grand Marnier, cinnamon whipped cream / 10

IRISH COFFEE

Irish whiskey, sugar, whipped cream / 10

ESPRESSO/ CAPPUCCINO

CAFÉ AU LAIT / 4



MR. B'S BISTRO

