

# Out to Lunch

Price of entrée includes your choice of Soup du Jour, Mr. B's Luncheon Salad, Royal Street Salad

## Starters

MR. B'S LUNCHEON SALAD | OR | ROYAL STREET SALAD  
| OR | SOUP DU JOUR

Seafood Gumbo or Gumbo Ya Ya may be substituted for an additional 1.5

## Entrees

### FRIED OYSTER GRATIN

A rich gratin made with creamy Brie cheese, pecanwood smoked bacon, wilted spinach & grilled focaccia topped with crispy fried oysters | 24

### CROQUE MONSUIER

Pan sautéed buttery brioche bread with sliced ham, Gruyère cheese & Dijon mustard, topped with Béchamel sauce | served with sliced Louisiana strawberries | 22

### SPICY SHRIMP ARRABBIATA (Wednesday – Saturday)

Gulf shrimp sautéed with sliced garlic, white wine, red pepper flakes, Italian sausage & san Marzano tomatoes, tossed with fresh linguine pasta & basil leaves | 24

### RED BEANS & RICE (Mondays)

A New Orleans tradition offered on Mondays | Creamy red beans and wood grilled boneless pork chop with fluffy white rice and cornbread | 17

### SKIP'S FRIED CHICKEN & MAC (Tuesdays)

Seasoned deep fried crispy chicken with rich creamy sharp cheddar mac & cheese | with mustard and collard greens | 23

# Cocktail Specials

1.5 Bloody Marys & Martinis available with the purchase of entree

### BLOODY MARY

Mr. B's signature recipe | 1.5

### MARTINI

Served straight up or on the rocks | 1.5

### BLOOD ORANGE MARGARITA

A traditional margarita infused with blood orange puree | 8

### PEAR COSMOPOLITAN

Pear vodka, triple sec, cranberry juice, and lime | 8

### MAGNOLIA 75

Magnolia vodka spiked with sparkling wine and a touch of lemony sweetness | 8

### THE SIDECAR

Brandy, orange liqueur, and lemon chilled and served up with a sugared rim | 8

### BRANDY MILK PUNCH

Brandy, vanilla, and creamy soft ice cream, garnished with nutmeg | 9

# Appetizers

### CATFISH FINGERS

Strips of catfish lightly battered and deep fried to a golden brown, served with tomato tartar sauce | 8

### EGGPLANT STICKS

Panéed eggplant deep fried to a golden brown | served with Creole mustard dipping sauce | 7.5

### FRIED OYSTERS

Six plump Louisiana oysters deep fried | topped with jalapeño tartar sauce | 13

### DUCK SPRINGROLLS

Two housemade springrolls filled with duck confit, shiitake mushrooms, spinach and goat cheese | served with sweet ginger-garlic dipping sauce | 14

### COCONUT BEER SHRIMP

Three Louisiana Gulf shrimp rolled in beer and coconut batter, deep fried and served with Creole marmalade | 9.75

### JUMBO LUMP CRABCAKE

A pan sautéed jumbo lump crabcake served with our classic ravigote sauce | 18

# Soups & Salads

### GUMBO YA YA

A rich country style gumbo made with chicken and Andouille sausage | 8.5

### SEAFOOD GUMBO

A classic New Orleans gumbo with Gulf shrimp, oysters, and okra | 8.75

### SOUP DU JOUR

A seasonal selection from Mr. B's repertoire of soup | 7.5

### MR. B'S LUNCHEON SALAD

Baby greens, spiced pecans, grated Grana Padano and grape tomatoes tossed with an herb vinaigrette | 7.75

### ROYAL STREET SALAD

Whole leaf baby Romaine lettuce tossed with crumbled blue cheese, bacon and fresh herb market vinaigrette | 8.25

### BABY ICEBERG SALAD

Baby iceberg lettuce with sliced red onions, grape tomatoes, pecan smoked bacon and Danish blue cheese topped with Dijon mustard vinaigrette | 9.75

# Entrees

### GRILLED FISH OF THE DAY

A wood grilled fillet of fish served with parsley new potatoes, vegetable of the day, and lemon butter sauce | 20

### SHRIMP & ANGEL HAIR PASTA

A pan sauté of Gulf shrimp served atop angel hair pasta tossed with garlic and herb rich butter sauce | 18.5

### ROSEMARY CHICKEN

An all-natural chicken breast roasted with rosemary compound butter served with baby carrots, orzo pasta and a natural reduction sauce enhanced with fresh rosemary | 18

### VEAL MILANESE

A panéed veal medallion topped with baby arugula and teardrop tomatoes tossed in lemon and rice wine vinegar garnished with shaved Grana Padano cheese | 21

### MR. B'S BARBEQUED SHRIMP

A Mr. B's signature dish | Gulf shrimp barbequed New Orleans style, served in the shells with peppery butter sauce and French bread for dipping | 21

### THE BISTRO BURGER

A 10-ounce wood grilled beef tenderloin burger topped with white cheddar, and pecanwood smoked bacon on a freshly baked onion bun with mayonnaise served with pommes frites | 18

### PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, oven roasted duck and chicken tossed with spinach fettuccine in a rich buttery sauce | 18

### CREOLE CATFISH

Cornmeal crusted fillet of catfish served with creamy black-eye peas seasoned with Andouille sausage | 18.75

### HERB MARINATED FLAP STEAK

Wood grilled and thinly sliced flap steak  
Tabasco Brand Pepper Sauce® onion rings | 25

# Desserts

### WHITE CHOCOLATE BROWNIE

A warm white chocolate brownie topped with vanilla ice cream and dark chocolate sauce | 8.75

### PROFITEROLES & CHOCOLATE SAUCE

Cream puffs filled with rich vanilla ice cream, topped with chocolate sauce | 7.5

### BREAD PUDDING

A Brennan family recipe rich in eggs, cream and butter, served warm with Irish whiskey sauce | 7

### ICE CREAM DU JOUR | 6

### LEMON ICE BOX PIE

Served in a graham cracker crust with freshly whipped cream and raspberry sauce | 8.25

### CHOCOLATE MOLTEN CUP CAKE

An individually baked rich, chocolate cake with a fudgy center, topped with vanilla ice cream and raspberry coulis | 8.5

### HOT BUTTERED PECAN PIE

Over a drizzle of creamy caramel, topped with vanilla ice cream | 8.25

### SORBET DU JOUR | 6.5

RANDY STEIN  
General Manager

CINDY BRENNAN  
Owner

MICHELLE MCRANEY  
Executive Chef