

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

WARM YELLOWFIN TUNA SALAD

Medallions of yellowfin tuna served atop angel hair pasta with tomatoes, broccoli, cucumbers & creamy wasabi dressing | 25

FRIED OYSTER POBOY

Crispy fried plump Gulf oysters on freshly baked Leidenheimer French bread with housemade tarragon mayonnaise, sliced tomato, Bibb lettuce & potato chips | 22

BUSTER CRABS

A duo of crispy fried buster crabs served over wilted spinach with roasted garlic cloves & Crystal Hot Sauce butter | 23

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 with a confit of Cipollini onions | served with Yukon Gold Danish blue cheese potato rounds & haricots vert | 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