

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

Entrées

CRAWFISH & GRITS

Sautéed Louisiana crawfish tails with sweet onions, peppers & diced vine ripe tomatoes finished with butter | served over stone ground yellow grits | 24

BLACKENED REDFISH

A fresh fillet of Creole seasoned blackened redfish served over rich creamed spinach | 25

MUFFULETTA PANINI

Mortadella, ham, Genoa salami, provolone cheese & house made olive salad pressed on freshly baked ciabatta | served with house made chips | 22

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 | 15

COCONUT BEER SHRIMP

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

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, & okra | 8.75

SOUP DU JOUR

A seasonal selection from Mr. B's repertoire of soup | 8.25

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

Entrées

GRILLED FISH OF THE DAY

A wood grilled fillet of fish served with parsley new potatoes, vegetable of the day, and lemon butter sauce | 22

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

PANÉED VEAL & FETTUCCINE

A panéed veal medallion served with creamy fettuccine Alfredo | 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

CRÈME BRÛLÉE

Rich, creamy custard with a caramelized sugar topping garnished with Ponchatoula strawberries | 8

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

SORBET DU JOUR | 6.5

TRES LECHEs CAKE

A yellow sponge cake soaked with three milks, served with whipped cream & topped with fresh Ponchatoula strawberries | 8

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

THREE BERRY COBBLER

Blackberries, blueberries, & raspberries baked with almond shortbread topping served with vanilla ice cream | 9.75

RANDY STEIN
General Manager

CINDY BRENNAN
Owner

MICHELLE MCRANEY
Executive Chef