

# 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

### SEARED SCALLOP SALAD

A trio of jumbo sea scallops with baby Romaine, Arugula & Bibb lettuces, blueberries & toasted almonds tossed with dill dressing | 26

### GRILLED MAHI MAHI

A fresh fillet of wood grilled mahi mahi topped with oven roasted grape tomatoes, asparagus tips, & Meyer lemon butter | 25

### 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

### MR. B'S ORANGE JULIUS

Orange vodka, vanilla, & orange juice blended with creamy soft vanilla ice cream | 9.5

### PEAR COSMOPOLITAN

Grey Goose La Poire vodka, triple sec, cranberry juice, and lime | 10

### VODKA LEMONADE

Refreshing lemonade spiked with vodka | 7.5

### SALTY DOG

A favorite of CBD | Ruby red grapefruit juice & vodka in a salted rim glass | 8.5

### 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

# 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 | 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

### VEAL MILANESE

A panéed veal medallion topped with baby arugula & grape tomatoes tossed in lemon & 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

### SPINALIS STEAK

Wood grilled spinalis served over whole leaf baby lettuces drizzled with balsamic gastrique | topped with crumbled Oregon blue cheese & crispy fried sweet onions | 27

# 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

**RANDY STEIN**  
General Manager

**CINDY BRENNAN**  
Owner

**MICHELLE MCRANEY**  
Executive Chef

### CHEESECAKE

Traditional New York style cheesecake with sour cream topping served with Azul Dulce blueberry sauce | 9.75

### 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 COBLER

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