

Sunday Lunch Menu

APPETIZERS

DUCK SPRINGROLLS

Crispy fried springrolls filled with duck confit, shiitake mushrooms, spinach & goat cheese, ginger-soy dipping sauce / 18

CRISPY FRIED OYSTERS

Half dozen spicy flash fried Louisiana oysters, jalapeño tartar sauce / MP

OVEN ROASTED PORK BELLY

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

EGGPLANT STICKS

Crispy fried panéed eggplant served with Creole mustard dipping sauce / 7.5

JUMBO LUMP CRABCAKE

Classic ravigote sauce, petit green salad / MP

ENTRÉES

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce – or – Creole Meunière / 28

BARBEQUED SHRIMP

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

QUICHE LORRAINE

Pecanwood smoked bacon, leeks & Gruyère cheese baked in a savory egg custard with a flaky crust, with a lightly dressed petit salad / 22

ALASKAN SALMON

Grilled over a wood fire, with Yukon Gold potatoes & leeks, haricots verts, sauced with citrus dill / 26

THE BISTRO BURGER

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

ASIAN DUCK SALAD

A pepper crusted duck breast served over baby greens & shredded carrots tossed with ginger-soy dressing topped with sesame seeds, crispy won ton strips & spicy peanut sauce / 24

GRILLED CHICKEN PANINI

With sliced Granny Smith apples, pecanwood smoked bacon, Brie cheese, caramelized shallots deglazed with brandy, pressed on freshly baked bread, with root vegetable chips / 18

EYE-OPENERS

BLOODY MARY / 9

MIMOSA / 9

BRANDY MILK PUNCH / 12

SOUP & SALAD

GUMBO YA YA

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

ROASTED RED PEPPER & GOAT CHEESE SOUP

Garnished with crumbled goat cheese / 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 mustard vinaigrette / 9.75

ROYAL STREET SALAD

Whole leaf baby Romaine lettuce tossed with crumbled bleu cheese, chopped pecanwood smoked bacon & fresh herb market vinaigrette / 9.75

MR. B'S BRUNCH CLASSICS

EGGS BENEDICT

Two poached eggs on an open-faced English muffin with Morrell ham & Hollandaise sauce, vegetable of the day / 22

SHRIMP & GRITS

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

CHICKEN PONTALBA

Pan roasted chicken breast, Brabant potatoes, prosciutto, Hollandaise sauce, green onions / 24

PETIT FILET MIGNON & EGGS

Four-ounce wood grilled petit filet mignon, truffle butter scrambled eggs, fresh vegetables / 36

DESSERTS

BREAD PUDDING

Served warm with Irish whiskey sauce / 8

PECAN PIE

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

DARK CHOCOLATE CAKE

Chocolate ganache, Grand Marnier, macerated orange supremes / 10

LEMON ICE BOX PIE

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

PROFITEROLES

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



MR. B'S BISTRO

