

Dinner Menu

MR. B'S BISTRO
CINDY BRENNAN

Starters

DUCK SPRINGROLLS

Duck confit, shiitake mushrooms, spinach,
goat cheese + ginger-soy dipping sauce / 20

CRISPY FRIED OYSTERS

Six flash fried Gulf oysters with bacon
horseradish Hollandaise / 24

GARLIC TRUFFLE FRIES

Sprinkled with Pecorino Romano cheese,
drizzled with truffle oil / 18

EGGPLANT STICKS

Pecorino Romano cheese, Creole
mustard dipping sauce / 9

PAN SEARED FOIE GRAS

Grilled ciabatta, fig preserves, satsuma segments,
satsuma butter sauce / 19

JUMBO LUMP CRABCAKE

Classic ravigote sauce, petit green salad / 27

GUMBO YA YA

Chicken + Andouille sausage / 10.5

SEAFOOD GUMBO

Gulf shrimp, crabmeat + okra / 12

SOUP DU JOUR

Tuscan roasted garlic / 11

ALMOND CRUSTED GOAT CHEESE SALAD

Bibb + Baby Gem lettuces, shallots, cranberries,
Gala apples, Calvados vinaigrette / 12

POACHED PEAR SALAD

Seasonal baby greens with port wine poached pears, dried
cranberries + bleu cheese, port wine vinaigrette / 12

BISTRO SALAD

Baby greens, spiced pecans, Grana Padano cheese,
grape tomatoes, herb vinaigrette / 10.5

BABY ICEBERG

Red onions, grape tomatoes, bacon, bleu cheese,
Dijon mustard vinaigrette / 10.75

Entrees

WOOD GRILLED FISH

With pecan popcorn rice + fresh vegetables
Lemon Butter Sauce or Creole Meuniere / 32
**with a sauté of jumbo lump crabmeat + \$12*

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style, in
their shells, peppery butter sauce / 34

PARMESEAN + PANKO CRUSTED FLOUNDER

With sugar snap peas, lemon dill butter sauce / 38

PAN SEARED JUMBO SCALLOPS

Rainbow Swiss chard, ginger, satsuma butter
+ satsuma segments / 40

BACON WRAPPED SHRIMP + GRITS

Pecanwood smoked bacon wrapped jumbo
Gulf shrimp with creamy stone ground yellow
grits + red eye gravy / 33

FALL CRAB RAVIOLI

A free-form ravioli filled with squashes, asparagus,
onions, Brussels sprouts, thyme butter sauce +
jumbo lump crabmeat / 38

PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, duck + chicken,
spinach fettuccine with buttery sauce / 28

PEPPER CRUSTED DUCK

Pan seared duck breast, creamy mushroom risotto
topped with Merlot reduction, finished with
natural reduction + crispy fried leeks / 46

ROASTED GARLIC CHICKEN

Oven dried tomatoes, roasted garlic, orzo pasta,
rosemary reduction / 33

PORK CHOP

12 oz. pork chop grilled over a wood fire with honey
ginger barbeque sauce, baby carrots, jasmine
rice + a julienne of fresh vegetables / 31

BISTRO BURGER

Brisket, short rib + chuck, white cheddar cheese,
pecanwood smoked bacon, brioche bun,
served with pommes frites / 25

FILET MIGNON

8 oz. wood grilled filet topped with truffle butter,
garlic potato rounds, wilted spinach / 53

Desserts

PECAN PIE

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

PUMPKIN SPICE CAKE

Brown sugar frosting, orange + vanilla syrup,
candied pumpkin seeds / 11

LEMON ICE BOX PIE

Raspberry sauce, candied lemon,
freshly whipped cream / 9

PROFITEROLES + CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs,
chocolate sauce / 11

BREAD PUDDING

A Brennan family recipe rich in butter, cream
+ eggs, with Irish whiskey sauce / 8

DARK CHOCOLATE SALTED CARAMEL CAKE

Moist fudgy dark chocolate cake topped with
rich caramel, sprinkle of Maldon sea salt / 12

WARM WHITE CHOCOLATE BROWNIE

White + dark chocolate chips baked into a rich
confection, topped with vanilla ice cream,
dark chocolate sauce / 11