

# 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 / 16

**SEARED JUMBO SCALLOPS**  
Pan seared jumbo sea scallops served atop  
baby arugula drizzled with white truffle oil  
& shaved Parmigiano-Reggiano / 18

**JUMBO LUMP CRABCAKE**  
Classic ravigote sauce, petit green salad / 27

**SOUP OF THE DAY**  
Spinach & Boursin cheese / 11

**GUMBO YA YA**  
Chicken & Andouille sausage / 10.5

**SEAFOOD GUMBO**  
Gulf shrimp, crabmeat & okra / 12

**ROASTED BEET SALAD**  
Red beets, shaved shallots, with lightly  
dressed arugula & seasonal greens, drizzled  
with maple balsamic glaze, topped with goat  
cheese, toasted walnuts / 12

**BABY ICEBERG SALAD**  
Red onions, grape tomatoes, Applewood smoked  
bacon & Danish bleu cheese, Dijon vinaigrette / 11

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

**ROYAL STREET SALAD**  
Romaine lettuce, bleu cheese, chopped bacon,  
fresh herb 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 + \$14*

**BACON WRAPPED SHRIMP & GRITS**  
Pecanwood smoked bacon wrapped jumbo Gulf  
shrimp with creamy stone ground yellow  
grits & red eye gravy / 33

**ROASTED GARLIC CHICKEN**  
Oven dried tomatoes, roasted garlic, orzo pasta,  
rosemary reduction / 33

**PASTA JAMBALAYA**  
Gulf shrimp, Andouille sausage, duck & chicken,  
spinach fettuccine with buttery sauce / 28

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

**PARMESAN & PANKO CRUSTED FLOUNDER**  
With roasted asparagus, jasmine rice with sundried  
tomatoes & basil, finished with citrus butter / 40

**LOBSTER RAVIOLI**  
Free form ravioli filled with Maine lobster, crimini  
mushrooms, asparagus, English peas & sweet  
onions, finished with Champagne butter / 52

**BISTRO BURGER**  
Brisket, short rib & chuck, white cheddar cheese, bacon,  
brioche bun, served with pommes frites / 25

**HONEY GINGER GLAZED PORK CHOP**  
12-ounce pork chop grilled over a wood fire with honey  
ginger barbeque sauce, baby carrots, jasmine  
rice & a julienne of fresh vegetables / 31

**FILET MIGNON**  
8-ounce wood grilled filet topped with truffle butter,  
served with garlic potato rounds, wilted spinach / 53

## Desserts

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

**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

**LEMON ICE BOX PIE**  
Raspberry sauce, candied lemon,  
freshly whipped cream / 9



**GALETTE DE ROIS**  
French style King Cake ~ Individual gooey butter  
cake with almond & lemon, topped with Creole  
cream cheese ice cream, sprinkled with  
festive carnival sugar / 12

**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