# 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 / 18

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

### JUMBO LUMP CRABCAKE
Classic ravigote sauce, petit green salad / 25

## ENTRÉES

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

### BOUDIN STUFFED QUAIL
House made boudin stuffed quail wrapped in Applewood smoked bacon, lightly grilled, served atop Southern style smothered greens / 24

### PANÉED VEAL & FETTUCCINE
A panéed veal medallion served with creamy fettuccine Alfredo / 23

### PORK & EGGS
Wood grilled pork loin with Bourbon glaze, crispy onions, potato hash, & a fried egg / 25

### BUFFALO CHICKEN SALAD
Strips of fried chicken glazed with honey laced hot sauce, atop mixed greens, tossed with bleu cheese dressing, pickled carrots & crumbled bleu cheese / 23

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

## EYE-OPENERS

BLOODY MARY / 9

MIMOSA / 9

BRANDY MILK PUNCH / 12

MR. B'S BISTRO

CINDY BRENNAN

## SOUP & SALAD

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

### BISTRO SALAD
Baby greens, spiced pecans, grated Parmigiano Reggiano & grape tomatoes, herb vinaigrette / 9.5

### BABY ICEBERG SALAD
Red onions, grape tomatoes, Applewood smoked bacon & Danish bleu cheese, Dijon mustard vinaigrette / 9.75

### STRAWBERRY & SPINACH SALAD
Spinach leaves tossed with Ponchatoula strawberries & balsamic vinaigrette, with ricotta salata cheese / 12

## 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

### BACON WRAPPED SHRIMP & GRITS
Applewood 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

### MARDI GRAS CHEESECAKE
Traditional cinnamon swirl cheesecake with festive Mardi Gras icing / 12

### STRAWBERRY SHORTCAKE
A freshly baked cream biscuit filled with Louisiana strawberries, topped with freshly whipped cream / 12

### BREAD PUDDING
Served warm with Irish whiskey sauce / 8

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

### DARK CHOCOLATE SALTED CARAMEL CAKE
Chocolate cake with caramel glaze & Maldon sea salt/ 10

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

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

CHERRY VANILLA SORBET / 7

DULCE DE LECHE ICE CREAM / 7

# Mr. B's Eye-Openers

### BRANDY MILK PUNCH
Brandy, vanilla, soft ice cream, nutmeg / 12

### BLOODY MARY
Mr. B's signature blend spiked with vodka / 9

### MIMOSA / 9
Crisp sparkling Cava with a touch of orange juice

### BLOOD ORANGE MARGARITA
Margarita infused with blood orange puree / 12

### CHAMPAGNE ROYALE
Sparkling wine with a touch of Chambord / 12

### MR. B'S ORANGE JULIUS
Orange vodka, vanilla, orange juice, creamy soft vanilla ice cream / 12

# Wines By the Glass

### SPARKLES
Chandon California Brut / 12
Mumm Napa Brut Premier / 15
Schramsberg "Mirabelle" Brut Rosé / 17

### WHITES
St. Francis Chardonnay / 12
Sonoma-Cutrer Chardonnay / 14
Hartford Court Chardonnay / 14
Fess Parker Riesling / 8
Morgan Sauvignon Blanc / 14
Matanzas Creek Sauvignon Blanc /10
Foris Moscato / 9

### ROSÉ
Willamette Valley Vyds., Pinot Noir Rosé / 11

### REDS
Broadside Cabernet Sauvignon / 10
Decoy Cabernet Sauvignon / 14
Joseph Carr Cabernet Sauvignon / 13
Alexander Valley Merlot / 12
Duckhorn Merlot / 18
Nielson Pinot Noir /14
Cherry Cove Pinot Noir / 14
XYZin Old Vine Zinfandel / 10

# Beers

### DOMESTICS
Blue Moon White Ale/6
Bud Lite / 5
Coors Lite / 5
Michelob Ultra / 5.5
Miller Lite / 5
Yeungling Trad. Lager / 6
Abita Amber / 6

### IMPORTS
Heineken / 6
Stella Artois / 6

# Specialty Coffees

### MR. B'S COFFEE
Amaretto, Grand Marnier, cinnamon whipped cream / 10

### "ICED" MR. B'S COFFEE
Amaretto, Grand Marnier, cinnamon whipped cream / 10

### IRISH COFFEE
Irish whiskey, sugar, whipped cream / 10

### ESPRESSO/ CAPPUCCINO
### CAFÉ AU LAIT / 4