

Appetizers

DUCK SPRINGROLLS

Two crispy fried springrolls filled with duck confit, shiitake mushrooms, spinach & goat cheese, served with ginger-soy dipping sauce | 15

OVEN ROASTED PORK BELLY

House cured Niman Ranch pork belly with fig preserves, fresh croutons & baby spinach | 10.5

ROASTED MUSHROOM RAGOUT

Shiitake, crimini & Portobello mushrooms oven roasted in Madeira wine cream sauce, served with grilled focaccia bread & goat cheese | 13

SEARED JUMBO SCALLOPS

A duo of pan seared jumbo sea scallops served atop baby arugula drizzled with white truffle oil & shaved Parmigiano-Reggiano | 15

CRISPY FRIED OYSTERS

One half dozen spicy flash fried Louisiana oysters served with smoked bacon & horseradish Hollandaise | 13

BUSTER CRAB

A buster crab dusted with seasoned flour then pan sautéed & served atop wilted spinach, tasso & Crystal Hot Sauce beurre blanc | 15

GARLIC TRUFFLE FRENCH FRIES

Garlic & thyme infused, housemade French fries topped with Pecorino Romano cheese & truffle oil | 11

JUMBO LUMP CRABCAKE

Jumbo Lump Louisiana Blue Crabmeat delicately formed with peppers & onions, pan sautéed to a thin crisp crust served with our classic Ravigote & a petit green salad | 21

Soups & Salads

GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage | 9

SEAFOOD GUMBO

A classic New Orleans gumbo with Gulf shrimp, crabmeat, oysters & okra | 9.5

GUMBO TASTING

A tasting of our Gumbo Ya Ya & Seafood Gumbo | 10

FRENCH ONION SOUP

A classic French onion soup made of thinly sliced sweet onions in a rich, silky broth topped with a French bread crouton & hot bubbly Gruyère cheese | 12

BABY ICEBERG SALAD

Baby iceberg lettuce with sliced red onions, grape tomatoes, pecanwood smoked bacon & Danish bleu cheese topped with Dijon mustard vinaigrette | 9.75

BISTRO SALAD

Tender baby greens, grape tomatoes & spiced pecans tossed with herb vinaigrette topped with shaved Grana Padano cheese | 9

BEET SALAD

Oven roasted red beets drizzled with orange vinaigrette topped with warmed Belle Chevre goat cheese & rainbow micro greens | 12

POACHED PEAR SALAD

Seasonal baby greens with port wine poached pears, dried cranberries & bleu cheese with port wine vinaigrette | 12

... SEASONAL SPECIALS ...

PECAN CRUSTED TROUT MEUNIÈRE

Pecan crusted fillet of trout, pan sautéed, & served with roasted mashed sweet potatoes, haricots vert & Creole meunière butter sauce | 38

VEAL OSSO BUCCO

Slowly braised veal osso bucco served with fresh spaetzel and a natural reduction sauce enhanced with lemon & fresh thyme | 44

Entrées

WOOD GRILLED FISH

Fresh fillet of fish grilled over a wood fire, served with pecan popcorn rice, fresh vegetables of the evening & lemon butter sauce | 31
(add a sauté of jumbo lump crabmeat + 12 additional)

BACON WRAPPED SHRIMP & GRITS

A sauté of pecanwood smoked bacon wrapped jumbo Gulf shrimp served with creamy stone ground yellow grits & red-eye gravy | 29

TRUFFLE BUTTER FILET MIGNON

An 8-ounce wood grilled filet of beef topped with our housemade truffle butter, served with garlic potato rounds & sautéed spinach | 40

BRAISED RABBIT

Tender braised rabbit with apple cider, pecanwood smoked bacon, roasted shallots & shiitake mushrooms, served with mashed potatoes | 42

HONEY GINGER GLAZED PORK CHOP

A 12-ounce pork chop grilled over a wood fire glazed with honey ginger barbecue sauce, served with baby carrots, jasmine rice & a julienne of fresh vegetables | 29

ROASTED GARLIC CHICKEN

An all-natural half of chicken coated with roasted garlic, served with oven-dried Roma tomatoes, roasted garlic cloves, orzo & rosemary infused natural reduction | 29

THE BISTRO BURGER

A 10-ounce wood grilled beef tenderloin burger topped with white cheddar & pecanwood smoked bacon on a freshly baked onion bun, served with homemade Pecorino Romano cheese & truffle oil pommes frites | 26

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, French bread for dipping | 28

RANDY STEIN
General Manager

CINDY BRENNAN
Owner

MICHELLE MCRANEY
Executive Chef