



Appetizers

GRILLED SHRIMP BORDELAISE

A trio of jumbo Gulf shrimp grilled over a wood fire & finished with classic New Orleans bordelaise sauce | 10

DUCK SPRINGROLLS

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

CRISPY FRIED OYSTERS

One half dozen spicy flash fried Louisiana oysters served with smoked bacon & horseradish Hollandaise | 14

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 | 22

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

GARLIC TRUFFLE FRENCH FRIES

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

SEARED JUMBO SCALLOPS

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

Soups & Salads

GUMBO YA YA

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

SEAFOOD GUMBO

A classic New Orleans gumbo with Gulf shrimp, crabmeat & okra | 10

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

STRAWBERRY & SPINACH SALAD

Tender spinach leaves tossed with Ponchatoula strawberries & balsamic vinaigrette, topped with ricotta salata cheese | 12

SEASONAL SPECIALS

BRAISED LOUISIANA RABBIT

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

TROUT AMANDINE

A fillet of speckled trout lightly dusted in almond flour, pan sautéed served atop tender asparagus spears, with a seared lemon & brown butter | 34

CRAWFISH & RISOTTO CAKE

A sauté of green & red peppers, sweet onions, vine ripe tomatoes & Louisiana crawfish tails, finished with butter & a dash of cayenne | 35

VEAL CHOP

A 14-ounce wood grilled veal chop served with creamy Brabant potatoes, tender asparagus spears finished with natural reduction sauce | 49

BRAISED SHORT RIBS

Slowly braised boneless beef short ribs enhanced with red wine, served with creamy thyme polenta & grilled portobello mushroom | 46

BLACK GROUPER

A fillet of pan seared black grouper served with lemon thyme jasmine rice, grilled asparagus & roasted red pepper butter sauce, finished with roasted & herbed pepper relish | 42

Entrees

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
(with a sauté of jumbo lump crabmeat +\$13)

BACON WRAPPED SHRIMP & GRITS

A sauté of pecanwood smoked bacon wrapped jumbo Gulf shrimp served with creamy stone ground grits & red-eye gravy | 30

THE BISTRO BURGER

A 10-ounce wood grilled beef tenderloin burger topped fontina cheese on an onion bun & a side of white truffle aioli, served with Pecorino Romano cheese & truffle oil house made pommes frites | 26

HONEY GINGER GLAZED PORK CHOP

A 12-ounce pork chop grilled over a wood fire glazed with honey ginger barbeque sauce, served with baby carrots, jasmine rice & a julienne of fresh vegetables | 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 | 42

ROASTED GARLIC CHICKEN

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

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 | 31