

## Starters

### 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 jalapeño tartar sauce | 14

### MARINATED CHEESE PLATE

Extra virgin olive oil marinated sheep & goat milk fresh cheese, with grilled ciabatta bread & baby arugula tossed with dried apricots & figs | 14

### JUMBO LUMP CRABCAKE

Jumbo lump Louisiana crabmeat with peppers & onions, pan sautéed to a thin crust, served with classic Ravigote & a petit green salad | 24

### FRIED GREEN TOMATOES & CRAWFISH

Crispy fried green tomatoes topped with Louisiana crawfish tails sautéed in chipotle butter, garnished with green onions | 12

### GUMBO YA YA

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

### BISTRO SALAD

Baby greens, spiced pecans, grated Grana Padano & grape tomatoes tossed with herb vinaigrette | 9.5

### 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

### SPINACH & STRAWBERRY SALAD

Tender baby spinach leaves tossed with local strawberries & balsamic vinaigrette, topped with ricotta salata cheese | 10

## Entrees

### WOOD GRILLED FISH

Fresh fillet of fish grilled over a wood fire, served with pecan popcorn rice & fresh vegetables

*(with a sauté of jumbo lump crabmeat +\$14)*

With lemon butter sauce | 27

With Meunière sauce | 27

### VEAL PICATTA

Pan sautéed veal medallion served over cappelletti pasta with shallots, capers, lemon & white wine butter sauce, garnished with caper berries | 23

### HAM & CHEESE PANINI

Thinly sliced Black Forest ham & Hawthorne Creek Creamery Swiss cheese on freshly baked Leidehmeimer French bread with spicy Dijon mustard, served with a salad of arugula, asparagus tips & sugar snap peas, dressed with garlic Creole vinaigrette | 18

### ROSEMARY CHICKEN

An all-natural chicken breast roasted with rosemary compound butter served with vegetables, orzo pasta & natural reduction sauce enhanced with fresh rosemary | 22

### 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

### BACON WRAPPED SHRIMP & GRITS

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

### BUFFALO CHICKEN SALAD

Strips of fried chicken glazed with honey laced hot sauce, placed atop mixed greens, tossed with bleu cheese dressing, with pickled carrots & crumbled bleu cheese | 19

### PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, oven roasted duck & chicken tossed with spinach fettuccine in a rich buttery sauce | 20

### THE BISTRO BURGER

A 10-ounce wood grilled all beef burger with cheddar, pecanwood smoked bacon, Bibb lettuce, red onion & tomato on a freshly baked onion bun, served with pommes frites | 18

### WARM YELLOWFIN TUNA SALAD

Medallions of yellowfin tuna served warm atop angel hair pasta with tomatoes, broccoli, cucumbers & creamy wasabi dressing | 23

## Desserts

### BREAD PUDDING

A Brennan family recipe rich in eggs, cream & butter, served warm with Irish whiskey sauce | 8

### PROFITEROLES & CHOCOLATE SAUCE

Cream puffs filled with rich vanilla ice cream, topped with chocolate sauce | 9

### WHITE CHOCOLATE BROWNIE

A warm white chocolate brownie topped with vanilla ice cream & dark chocolate sauce | 9

### HOT BUTTERED PECAN PIE

Over a drizzle of creamy caramel, topped with vanilla ice cream | 9

### LEMON ICE BOX PIE

Served in a graham cracker crust with freshly whipped cream & raspberry sauce | 9

RANDY STEIN  
General Manager

CINDY BRENNAN  
Owner

MICHELLEMCRANEY  
Executive Chef

## Cocktail Specials

1.5 Bloody Marys & Martinis available each weekday for lunch  
with the purchase of entrée - until 2 pm -

## Cocktails

### MR. B'S ORANGE JULIUS

Orange vodka, vanilla & orange juice  
blended with creamy soft vanilla ice cream | 11

### SALTY DOG

A favorite of C.B.D ~ Ruby red grapefruit  
juice & vodka in a salted rim glass | 11

### CHAMPAGNE ROYALE

Sparkling wine with a touch of Chambord | 12

### BRANDY MILK PUNCH

Brandy, vanilla, creamy soft ice cream, nutmeg | 12

### 201

Maker's Mark, St. Germain, satsuma liqueur, with  
a touch of lemon, served up in a rock glass | 12

### PEAR COSMOPOLITAN

Grey Goose La Poire, triple sec,  
Cranberry juice & lime | 12

### PIMM'S CUP

Pimm's No. 1, ginger ale & a splash of sour | 11

### BLOOD ORANGE MARGARITA

A traditional margarita infused with  
blood orange puree | 12

## Beers

### DOMESTIC BEER

Blue Moon White Ale 5.75  
Bud Light 4.75  
Coors Light 4.75  
Michelob Ultra 5.25  
Miller Lite 4.75  
Yuengling Traditional Lager 4.5

Abita Amber 5.75

Abita Big Easy IPA 5.75

### IMPORTED BEER

Heineken 5.75

Stella Artois 5.75

## Wines

Full wine list available upon request

### SPARKLES

Chandon California Bru 12 / 48  
Mumm Napa Brut Premier 15 / 60  
Schramsberg "Mirabelle" Brut Rosé 17 / 68  
Veuve Clicquot Brut Champagne 22 / 88

### WHITES

St. Francis Chardonnay, Sonoma 10 / 40  
Au Bon Climat Chardonnay, Santa Barbara 15 / 60  
Hartford Court Chardonnay, RRV 14 / 56  
Fess Parker Riesling, Santa Barbara 8 / 32  
Morgan Sauvignon Blanc, Monterey 11 / 44  
Matanzas Creek, Sauvignon Blanc, Sonoma 10 / 40  
Luna Pinot Grigio, California 8 / 32  
Foris Moscato, Oregon 9 / 36

### ROSÉ

Willamette Valley Vyds. Pinot Noir Rosé 11 / 44  
Copain Rosé "Tous Ensemble" Mendocino 9 / 36

### REDS

Broadside Cabernet Sauvignon 10 / 40  
Decoy Cabernet Sauvignon, Sonoma 14 / 56  
Joseph Carr Cabernet Sauvignon 13 / 52  
Alexander Valley Merlot, Sonoma 12 / 48  
Benziger Merlot, Sonoma 10 / 40  
Duckhorn Merlot, Napa 18 / 72  
Nielson Pinot Noir, Santa Barbara 11 / 44  
Cherry Cove Pinot Noir, Willamette 12 / 48  
Marietta "OVR" Old Vine Red Blend 11 / 44  
XYZin, Old Vine Zinfandel 10 / 40

## Specialty Coffees

ESPRESSO 3.75

### IRISH COFFEE

Irish Whiskey, simple syrup, New  
Orleans dark roasted pure coffee,  
topped with whipped cream | 9

CAPPUCCINO 4

### MR. B'S COFFEE

Amaretto, Grand Marnier & New  
Orleans dark roasted pure coffee  
topped with cinnamon  
whipped cream | 9

CAFÉ AU LAIT 4

### "ICED" MR. B'S COFFEE

Amaretto & Grand Marnier  
blended with local cold  
brewed coffee, served  
over ice | 9

### WIFI ACCESS

Mr. B's Network: Mr. B's Guest / Password: bistro1979