

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

Half dozen spicy flash fried Louisiana oysters served with pecanwood smoked bacon & horseradish Hollandaise | 15

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 blue crabmeat with peppers & onions, pan sautéed to a thin crisp 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

GARLIC TRUFFLE FRIES

Garlic & thyme infused housemade French fries with Pecorino Romano cheese & truffle oil | 12

GUMBO YA YA

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

BISTRO SALAD

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

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 | 31

With Meunière sauce | 31

ROASTED GARLIC CHICKEN

An all-natural half of roasted Springer Farm semi-boneless chicken served with oven-dried grape tomatoes, roasted garlic cloves, orzo pasta & rosemary infused natural reduction | 28

HONEY GINGER 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

BACON WRAPPED SHRIMP & GRITS

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

VEAL PICATTA

Pan sautéed veal medallions served over cappelletti pasta with shallots, capers, lemon & white wine butter sauce, garnished with caper berries | 32

FILET MIGNON

An 8-ounce wood grilled filet of beef topped with our housemade truffle butter, served with garlic potato rounds & wilted spinach | 42

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

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

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

MICHELLE MCRANEY
Executive Chef

Cocktails

MR. B'S ORANGE JULIUS

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

SALTY DOG

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

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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
Heineken 0.0 N/A	5.75

Wines

Full wine list available upon request

SPARKLES

Chandon California Brut	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

ROSÉS

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
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
XY Zin. Old Vine Zinfandel	10 / 40

Specialty Coffees

ESPRESSO 3.75

CAPPUCCINO 4

CAFÉ AU LAIT 4

IRISH COFFEE

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

MR. B'S COFFEE

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

"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