

Starters

DINNER MENU

DUCK SPRING ROLLS Crispy fried springrolls filled with duck confit, shiitake mushrooms, spinach & goat cheese, ginger-soy dipping sauce / 18

CRISPY FRIED OYSTERS Six flash fried Gulf oysters with bacon horseradish Hollandaise / 24

GARLIC TRUFFLE FRIES Garlic & thyme infused housemade French fries, sprinkled with Pecorino Romano cheese, drizzled with truffle oil / 14

GRILLED SHRIMP A trio of grilled shrimp surrounded by wood grilled ciabatta bread with ricotta & mascarpone cheeses topped with roasted pepper relish / 14

EGGPLANT STICKS With Pecorino Romano cheese, Creole mustard dipping sauce / 9

CRAWFISH IN PUFF PASTRY Buttery puff pastry filled with Louisiana crawfish tails sautéed with peppers, chopped green onions, finished with thyme & tomato cream / 14

JUMBO LUMP CRABCAKE Classic ravigote sauce, petit green salad / 27

GUMBO YA YA A rich country style gumbo made with chicken & Andouille sausage / 10.5

SEAFOOD GUMBO A classic New Orleans gumbo with Gulf shrimp, crabmeat, okra / 12

BISTRO SALAD Baby greens, spiced pecans, grated Grana Padano cheese & grape tomatoes, herb vinaigrette / 10.5

BABY ICEBERG SALAD Red onions, grape tomatoes, bacon & Danish bleu cheese, Dijon vinaigrette / 10.75

ROYAL STREET SALAD Whole leaf baby Romaine lettuce, bleu cheese, bacon & fresh herb vinaigrette / 10.75

Entrees

SHRIMP & GRITS Applewood smoked bacon wrapped Gulf shrimp served beside creamy stone ground yellow grits, finished with red eye gravy / 33

ROASTED GARLIC CHICKEN Semi boneless chicken, oven dried tomatoes, roasted garlic, orzo pasta, rosemary infused reduction / 28

TROUT AMANDINE Pan sautéed trout with toasted almonds, brown butter & fresh parsley, served with haricots verts, red pepper & green onion jasmine rice / 31

CRAWFISH RAVIOLI A free-form ravioli filled with Louisiana crawfish tails, a sauté of sweet onions, red & green peppers, & tomatoes, finished with sweet butter sauce / 34

PASTA JAMBALAYA Gulf shrimp, Andouille sausage, oven roasted duck & chicken tossed with spinach fettuccine, in a rich buttery sauce / 26

BARBEQUED SHRIMP Gulf shrimp barbequed New Orleans style in their shells, peppery butter sauce, French bread for dipping / 34

WOOD GRILLED FISH With pecan popcorn rice & vegetables Lemon Butter Sauce – or – Creole Meunière / 32

HONEY GINGER PORK CHOP 12-ounce pork chop grilled over a wood fire, honey ginger barbeque sauce, baby carrots, jasmine rice, julienne of fresh vegetables / 30

THE BISTRO BURGER Wood grilled burger of brisket, short rib & chuck, white cheddar cheese, Applewood smoked bacon, brioche bun, pommes frites / 25

FILET MIGNON 8-ounce wood grilled filet topped with truffle butter, garlic potato rounds, wilted spinach / 53

Desserts

CARAMEL CUP CUSTARD Classic New Orleans dessert, creamy sweetened milk custard, garnished with strawberries / 9

WHITE CHOCOLATE BROWNIE A warm white chocolate brownie with vanilla ice cream & chocolate sauce / 11

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

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

PROFITEROLES & CHOCOLATE SAUCE Vanilla ice cream filled cream puffs, chocolate sauce / 11

DARK CHOCOLATE SALTED CARAMEL CAKE Chocolate cake with caramel glaze & Maldon sea salt / 12

BREAD PUDDING Served warm with Irish whiskey sauce / 8

Mr. B's Cocktails



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Bourbon, St. Germain, satsuma rum, orange,
served up in a rock glass / 12

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

PEAR COSMOPOLITAN

Grey Goose La Poire, triple sec, cranberry & lime / 12

PIMM'S CUP

Pimm's No.1, ginger ale, lemon & lime sour / 11

SALTY DOG

Ruby red grapefruit juice, vodka, salted rim / 9

BRANDY MILK PUNCH

Brandy, vanilla, soft ice cream, nutmeg / 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

Hartford Court Chardonnay / 14

Sonoma-Cutrer Chardonnay / 14

Fess Parker Riesling / 8

Matanzas Creek Sauvignon Blanc / 10

Morgan Sauvignon Blanc / 14

Foris Moscato / 9

Seaglass Pinot Grigio / 9

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

ROSÉ

Willamette Valley Vyds., Pinot Noir Rosé / 11

Bravium Rosé of Pinot Noir / 16

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

IRISH COFFEE

Irish whiskey, sugar, whipped cream / 10

ESPRESSO/ CAPPUCINO

CAFÉ AU LAIT / 4