

## 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

### CRISPY FRIED OYSTERS

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

### 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

### FRIED GREEN TOMATOES & CRAWFISH

Crispy fried slices of green tomatoes topped with Louisiana crawfish tails sautéed in Creole Meunière butter sauce | 13

### GRILLED SHRIMP BORDELAISE

A trio of jumbo Gulf shrimp grilled over a wood fire & finished with classic New Orleans bordelaise sauce | 12

### 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

## 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, oysters & okra | 10

### CRAWFISH MIRLITON SOUP | 8.75

### BISTRO SALAD

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

### 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

### BELLE CHÈVRE GOAT CHEESE SALAD

Warm Belle Chèvre goat cheese served atop lightly dressed arugula with toasted French Bread croutons & sour cherry preserves | 12

## SEASONAL SPECIALS

### CRAWFISH CORN MAQUE CHOUX

A jalapeño stone ground grit cake atop a creamy Louisiana crawfish maque choux of corn, sweet onions & bell peppers | 32

### PAN SAUTEED GROUPEL

Pan sautéed fillet of grouper served with a chive, tarragon risotto cake, finished with smoked tomato butter | 40

### SOFT SHELL CRAB

Crispy soft shell crab deep fried to a golden brown served with boiled new potatoes & vegetable of the evening, with lemon butte sauce | 28

### 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

### BACON WRAPPED SHRIMP & GRITS

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

### 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

## Entrées

### 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

### ROASTED GARLIC CHICKEN

An all-natural half of 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

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**RANDY STEIN**  
General Manager

**CINDY BRENNAN**  
Owner

**MICHELLE MCRANEY**  
Executive Chef