

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

FRIED GREEN TOMATOES & CRAWFISH

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

WOOD GRILLED FISH

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

With lemon butter sauce | 27

With Meunière sauce | 27

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

VEAL OSCAR

A panéed veal paillard nestled on top of fresh asparagus topped with jumbo lump Louisiana crabmeat, finished with Hollandaise | 36

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

WARM YELLOWFIN TUNA SALAD

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

HAM & CHEESE PANINI

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

PETIT FILET MIGNON & EGGS

A four ounce wood grilled petit filet served with truffle butter scrambled eggs & fresh vegetables | 32

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

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

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

Entrees

BACON WRAPPED SHRIMP & GRITS

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

EGGS BENEDICT

Two poached eggs on an open-faced English muffin with Morrell ham, topped with Hollandaise sauce, served with vegetable of the day | 22

CHICKEN PONTALBA

A classic New Orleans dish | A pan roasted all natural chicken breast topped with Hollandaise, served with Brabant potatoes, prosciutto & sliced green onions | 22

OYSTERS & EGGS FLORENTINE

Creamed spinach leaves surrounded by crispy fried oysters topped with a duo of poached eggs, finished with Herbsaint Hollandaise | 24

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

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

Eye-Openers

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

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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

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
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