

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

FRIED GREEN TOMATOES & CRAWFISH

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

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

CHILLED CORN & CRAB SOUP

Topped with jumbo lump crabmeat & roasted corn | 14

GUMBO YA YA

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

BISTRO SALAD

Baby greens, spiced pecans, 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

CREOLE TOMATO SALAD

Sliced Creole tomatoes layered with fresh mozzarella atop balsamic glaze topped with pesto & garnished with a chiffonade of basil | 12

Entrees

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)

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

BREAKFAST BOWL

House smoked beef brisket served over roasted corn grits, topped with a fried egg, finished with chipotle butter | 24

PETIT FILET MIGNON & EGGS

A four ounce wood grilled petit filet served with truffle butter scrambled eggs & fresh vegetables | 35

THE BISTRO BURGER

A 10-ounce wood grilled burger of brisket, short rib & chuck topped with white cheddar & pecanwood smoked bacon 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

BACON WRAPPED SHRIMP & GRITS

A sauté of pecanwood smoked bacon wrapped jumbo Gulf shrimp with creamy stone ground yellow 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

GRILLED SHRIMP SALAD

Wood grilled Louisiana Gulf shrimp with baby greens, fresh mint, Louisiana blueberries, sliced toasted almonds & ricotta salata cheese, dressed with Meyer lemon vinaigrette | 23

CHICKEN PONTALBA

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

VEAL MILANESE

Paneed veal topped with lightly dressed baby arugula & cherry tomatoes, garnished with Parmigiano-Reggiano cheese | 23

GRILLED PORK TENDERLOIN

Wood grilled pork tenderloin medallions served with creamy corn maque choux, garnished with lightly dressed baby arugula | 22

Desserts

BREAD PUDDING

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

WARM BLUEBERRY COBBLER

Fresh local blueberries baked with vanilla & sugar, topped with almond streussel, finished with freshly whipped Chantilly cream | 10

PROFITEROLES & CHOCOLATE SAUCE

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

COCONUT SORBET | 6

PECAN PRALINE ICE CREAM | 6

HOT BUTTERED PECAN PIE

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

WHITE CHOCOLATE BROWNIE

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

LEMON ICE BOX PIE

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

DULCE DE LECHE FLAN

Chilled creamy milk custard sweetened with house made Dulce de Leche | 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

BLOOD ORANGE MARGARITA

A traditional margarita infused with blood
orange puree | 12

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

BLOODY MARY

Mr. B's exclusive recipe spiked with vodka | 9

MIMOSA

Sparkling wine with a splash of orange juice | 9

BRANDY MILK PUNCH

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

Beers

DOMESTIC BEER

Blue Moon White Ale	6
Bud Light	5
Coors Light	5
Michelob Ultra	5.5
Miller Lite	5
Yuengling Traditional Lager	5

Abita Amber 6

Abita Big Easy IPA 6

IMPORTED BEER

Heineken 6

Stella Artois 6

Heineken 0.0 N/A 6

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
Billecart-Salmon Brut Reserve Champagne	22 / 88

WHITES

St. Francis Chardonnay, Sonoma	10 / 40
Sonoma-Cutrer Chardonnay RRR	13 / 52
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
Educated Guess Cabernet, North Coast	12 / 48
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