



## ... → Appetizers → ...

### **DUCK SPRINGROLLS**

Two crispy fried springrolls filled with duck confit, itake 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

### **GARLIC TRUFFLE FRENCH FRIES**

Garlic & thyme infused housemade French fries topped with Pecorino Romano cheese & truffle oil | 11

### **FRIED GREEN TOMATOES & CRAWFISH**

Crispy fried slices of green tomatoes topped with Louisiana crawfish tails sautéed in Creole Meunière butter sauce | 12

### **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

### **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 | 22

## ... → 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

### **BISTRO SALAD**

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

### **WARM BRIE SALAD**

Warm brie cheese served atop puff pastry with Louisiana blueberry compote, baby arugula & finished with a drizzle of Three Brothers Farm pure cane syrup | 12

### **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 & MOZARELLA SALAD**

Sliced local Creole tomatoes & fresh mozzarella cheese drizzled with basil oil, garnished with micro greens | 10

## ... → Entrees → ...

### **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

(add a sauté of jumbo lump crabmeat + 14 additional)

### **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

### **SOFT SHELL CRAB**

Deep fried crispy soft shell crab served atop a creamy maque choux of corn, sweet onions & bell peppers | 34

### **TROUT AMANDINE**

A fresh fillet of trout dusted with almond flour & pan sautéed, finished with toasted almonds & brown butter, served with asparagus spears | 37

### **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

### **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

### **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 → ...

### **CRÈME BRÛLÉE**

Rich, creamy custard with a caramelized sugar topping garnished with fresh blackberries | 8

### **PROFITEROLES & CHOCOLATE SAUCE**

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

### **ICE CREAM OF THE DAY | 7**

### **BREAD PUDDING**

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

### **THREE BERRY COBLER**

Blackberries, blueberries & raspberries baked with an almond shortbread topping, served with vanilla ice cream | 10

### **CHOCOLATE MOLTEN CUP CAKE**

An individually baked rich, chocolate cake with a fudgy center, topped with vanilla ice cream & raspberry coulis | 9.75

### **HOT BUTTERED PECAN PIE**

Over a drizzle of creamy caramel, topped with vanilla ice cream | 8.5

### **SORBET OF THE DAY | 7.5**

**RANDY STEIN**  
General Manager

**CINDY BRENNAN**  
Owner

**MICHELLE MCRANEY**  
Executive Chef