

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

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

CHILLED CORN & CRAB SOUP

Topped with jumbo lump crabmeat & roasted corn | 14

HEIRLOOM TOMATO SALAD

Baby heirloom tomatoes with fresh mozzarella pearls, drizzled with basil pesto oil, finished with a chiffonade of fresh basil | 10

BISTRO SALAD

Baby greens, spiced pecans, grated Parmigiano-Reggiano cheese & heirloom tomatoes tossed with herb vinaigrette | 9.5

BABY ICEBERG SALAD

Baby iceberg lettuce with red onions, heirloom tomatoes, pecanwood smoked bacon & Danish bleu cheese, Dijon mustard vinaigrette | 9.75

Entrees

WOOD GRILLED FISH

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

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

With lemon butter sauce | 27

With Meunière sauce | 27

PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, oven roasted duck & chicken tossed with spinach fettuccine in a rich buttery sauce | 22

ROSEMARY CHICKEN

An all-natural chicken breast roasted with rosemary compound butter served with vegetables, orzo pasta & natural reduction sauce enhanced with fresh rosemary | 22

THE BISTRO BURGER

A 10-ounce wood grilled burger of brisket, short rib & chuck with white cheddar, pecanwood smoked bacon, Bibb lettuce, red onion & tomato on an onion bun, with pommes frites | 18

BACON WRAPPED SHRIMP & GRITS

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

ITALIAN SAUSAGE PASTA

A sauté of local sweet Italian sausage, sliced toasted garlic, sweet onion, red & yellow peppers tossed with linguine pasta, finished with shaved Pecorino Romano cheese | 25

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

PROSCIUTTO & FIG SALAD

Thinly sliced Prosciutto di Parma topped with Louisiana figs & arugula tossed in balsamic Dijon vinaigrette, finished with shaved Parmigiano-Reggiano cheese | 21

MR. B'S BARBEQUED SHRIMP

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

PROFITEROLES & CHOCOLATE SAUCE

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

WARM PEACH COBBLER

Sliced fresh peaches baked with vanilla & sugar in an almond cookie crust, topped with vanilla bean ice cream | 10

BREAD PUDDING

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

LEMON ICE BOX PIE

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

COCONUT SORBET | 6

CINDY BRENNAN
Owner

RANDY STEIN
General Manager

Cocktail Specials

1.5 Bloody Marys & Martinis available each weekday for lunch
with the purchase of entrée - until 2 pm -

Cocktails

201

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

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

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

Wines

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
Morgan Sauvignon Blanc, Monterey 11 / 44
Fess Parker Riesling, Santa Barbara 8 / 32
Matanzas Creek, Sauvignon Blanc, Sonoma 10 / 40
Foris Moscato, Oregon 9 / 36

ROSÉ

Willamette Valley Vyd. 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 Sauv, 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

CAPPUCCINO 4

CAFÉ AU LAIT 4

IRISH COFFEE

Irish Whiskey, simple syrup, New
Orleans dark roasted pure coffee,
topped with whipped cream | 9

MR. B'S COFFEE

Amaretto, Grand Marnier & New
Orleans dark roasted pure coffee
topped with cinnamon
whipped cream | 9

"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