

APPETIZERS

Oven Roasted Pork Belly

House cured Niman Ranch pork belly with fig preserves, fresh croutons & baby spinach | 10.5

Jumbo Lump Crabcake

Jumbo lumps of local blue crab delicately formed with peppers & onions, pan sautéed to a thin crisp crust served with our classic Ravigote & a petit green salad | 17

Buster Crab

A buster crab dusted with seasoned flour then pan sautéed & served atop wilted spinach, tasso & Crystal Hot Sauce beurre blanc | 15

Seared Scallops

A duo of pan seared jumbo sea scallops sprinkled with crispy fried shiitake mushrooms, drizzled with white truffle oil | 16

Duck Springrolls

Two crispy fried springrolls filled with duck confit, shiitake mushrooms, spinach & goat cheese, served with ginger-soy dipping sauce | 15

Garlic Truffle French Fries

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

Crispy Fried Oysters

One half dozen spicy flash fried Louisiana oysters served with smoked bacon & horseradish Hollandaise | 13

Tuna Wontons

A trio of seared rare yellowfin tuna topped crispy wontons drizzled with wasabi dressing | 14

SOUPS & SALADS

Gumbo Ya Ya

A rich country style gumbo made with chicken & Andouille sausage | 9

Seafood Gumbo

A classic New Orleans gumbo with Gulf shrimp, crabmeat, oysters & okra | 9.5

Gumbo Tasting

A tasting of our Gumbo Ya Ya & Seafood Gumbo | 10

Tomato Soup

A brothy soup of crushed tomatoes, sweet onions & garlic topped with smoked Gulf shrimp, touched with a dollop of basil mascarpone cheese | 10

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

Bistro Salad

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

Bleu Cheese Stuffed Fig Salad

A trio of warmed Danish bleu cheese stuffed figs served atop thinly sliced prosciutto & baby arugula, finished with a balsamic reduction | 9.75



RESTAURANT WEEK

September 10 – 16, 2018 • 3 courses / \$39

STARTERS

Oven Roasted Pork Belly • Bistro Salad • Fried Green Tomatoes & Jalapeño Tartar

ENTREES

Soft Shell Crab

Deep fried crispy Louisiana soft shell crab served over creamy corn macque choux

Blackened Tuna

Blackened fillet of yellowfin tuna served atop a creamy risotto cake, touched with sundried tomato butter & green onions

DESSERTS

Hot Buttered Pecan Pie • Bread Pudding

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 + 12 additional)

The Bistro Burger

A 10-ounce wood grilled beef tenderloin burger topped with white cheddar & pecanwood smoked bacon on a freshly baked onion bun, served with homemade Pecorino Romano cheese, & truffle oil pommes frites | 26

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 vegetables | 29

Bacon Wrapped Shrimp & Grits

A sauté of pecan smoked bacon wrapped jumbo Gulf shrimp served with creamy stone ground yellow grits & red-eye gravy | 29

Truffle Butter Filet Mignon

An 8-ounce wood grilled fillet of beef topped with our housemade truffle butter, served with garlic potato rounds, & sautéed spinach | 39

Roasted Garlic Chicken

An all-natural half of chicken coated with roasted garlic, served with oven-dried Roma tomatoes, roasted garlic cloves, orzo & 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 | 28

RANDY STEIN
General Manager

CINDY BRENNAN
Owner

MICHELLE MCRANEY
Executive Chef