

... 🌿 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 blue crabmeat with peppers & onions, pan sautéed to a thin crisp crust, served with classic Ravigote & a petit green salad | 22

GUMBO YA YA

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

BABY HEIRLOOM TOMATO SALAD

Assorted baby Heirloom tomatoes with pearl mozzarella, drizzled with basil oil | 10

CARNE E AL FORMAGGIO

A savory array of marinated sheep & goat milk cheeses, soppressata, finocchiona & Genoa salami with wood grilled ciabatta bread | 14

... 🌿 Entrees 🌿 ...

WOOD GRILLED FISH

Fresh fillet of fish grilled over a wood fire, served with parsley new potatoes, fresh vegetables

With lemon butter sauce | 27

With Meunière sauce | 27

(with a sauté of jumbo lump crabmeat +\$12)

VEAL OSCAR

A panéed veal paillard nestled on top of fresh asparagus topped with Jumbo Lump Louisiana crabmeat, finished with Hollandaise | 34

SEARED SCALLOP SALAD

A trio of pan seared jumbo scallops drizzled with truffle oil, atop lightly dressed arugula, finished with shaved Parmigiano-Reggiano | 24

SEAFOOD TACO TRIO

Spicy boiled shrimp, avocado & fire roasted tomato salsa; Blackened yellowfin tuna, baby arugula & wasabi; Smoked salmon, baby greens, red onion, capers & horseradish sour cream ~ served in flour tortillas | 21

CHICKEN PONTALBA

A classic New Orleans dish ~ A pan roasted all natural chicken breast topped with Hollandaise sauce, served with Brabant potatoes, prosciutto & chopped green onions | 21

THE BISTRO BURGER

A 10-ounce wood grilled all beef burger with white cheddar, pecanwood smoked bacon, Bibb lettuce, red onion & tomato on a freshly baked onion bun, served 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

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 🌿 ...

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

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 and raspberry sauce | 9

RANDY STEIN
General Manager

CINDY BRENNAN
Owner

MICHELLE MCRANEY
Executive Chef

COCKTAIL SPECIALS

1.5 Bloody Marys & Martinis

available each **weekday** for **lunch** with the purchase of entrée

- until 2 pm -

Cocktails

201

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

BLOOD ORANGE MARGARITA

A traditional margarita infused with blood orange puree | 12

CHAMPAGNE ROYALE

Sparkling wine with a touch of Chambord | 12

PEAR COSMOPOLITAN

Grey Goose La Poire, triple sec, cranberry, & lime | 12

PIMM'S CUP

Pimm's No. 1, ginger ale & a splash of sour | 11

SALTY DOG

A favorite of C.B.D. | Ruby red grapefruit juice & vodka in a salted rim glass | 9

BRANDY MILK PUNCH

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

Beers

DOMESTIC BEER

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|-----------------------------|------|
| 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 |

IMPORTED BEER

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| Heineken | 5.75 |
| Stella Artois | 5.75 |
| Heineken 0.0 N/A | 5.75 |



Wines

Full wine list available upon request

SPARKLES

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| Chandon California Brut | 12 / 48 |
| Mumm Napa Brut Premier | 15 / 60 |
| Schramsberg "Mirabelle" Brut Rosé | 17 / 68 |
| Veuve Clicquot Brut Champagne | 22 / 88 |

WHITES

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| St. Francis Chardonnay, Sonoma | 10 / 40 |
| Au Bon Climat Chardonnay, Santa Barbara | 15 / 60 |
| Stag's Leap Chardonnay "Karia", Napa | 17 / 68 |
| Fess Parker Riesling, Santa Barbara | 8 / 32 |
| Dry Creek Sauvignon Blanc, Sonoma | 10 / 40 |
| Morgan Sauvignon Blanc, Monterey | 11 / 44 |
| Hogue Pinot Grigio, Columbia Valley | 7 / 28 |
| Foris Moscato, Oregon | 9 / 36 |

ROSÉS

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| Studio Rosé by Miraval, Vin de Pays | 12 / 48 |
| Willamette Valley Vyds. Pinot Noir Rosé | 11 / 44 |

REDS

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| Broadside Cabernet Sauvignon | 10 / 40 |
| Decoy Cabernet Sauvignon, Sonoma | 14 / 56 |
| Joseph Carr Cabernet Sauvignon | 13 / 52 |
| Alexander Valley Vineyards Merlot | 11 / 44 |
| Duckhorn Merlot, Napa | 18 / 72 |
| Nielson Pinot Noir, Santa Barbara | 11 / 44 |
| Cherry Cove Pinot Noir, Willamette | 12 / 48 |
| Conundrum Red Blend, California | 10 / 40 |
| Kunde Zinfandel, Sonoma Valley | 11 / 44 |