

Starters

DUCK SPRINGROLLS Duck confit, shiitake mushrooms, spinach, goat cheese, ginger-soy dipping sauce / 18

CRISPY FRIED OYSTERS Six flash fried Gulf oysters, jalapeño tartar sauce / 24

EGGPLANT STICKS Pecorino Romano cheese, Creole mustard dipping sauce / 9

JUMBO LUMP CRABCAKE Classic ravigote sauce, petit green salad / 27

GUMBO YA YA Chicken + Andouille sausage / 10.5

SEAFOOD GUMBO Gulf shrimp, crabmeat + okra / 12

HEIRLOOM TOMATO + MOZZARELLA SALAD Baby arugula, basil pesto, balsamic glaze / 12

BISTRO SALAD Baby greens, spiced pecans, Grana Padano cheese, grape tomatoes, herb vinaigrette / 10.5

ROYAL STREET SALAD Romaine lettuce, bleu cheese, chopped bacon, fresh herb vinaigrette / 10.75

BABY ICEBERG SALAD Red onions, grape tomatoes, bacon, bleu cheese, Dijon mustard vinaigrette / 10.75

Entrées

BACON WRAPPED SHRIMP & GRITS Creamy stone ground yellow grits, red-eye gravy / 33

ROASTED ROSEMARY CHICKEN Carrots, orzo pasta, rosemary natural reduction sauce / 26

GRILLED SHRIMP SALAD Spring lettuces, red onions, cucumbers, tomatoes, Lemon dill vinaigrette, crispy leeks / 24

PASTA JAMBALAYA Gulf shrimp, Andouille sausage, duck + chicken, spinach fettuccine buttery sauce / 28

BARBEQUED SHRIMP Gulf shrimp barbequed New Orleans style, in their shells, peppery butter sauce / 34

PANÉED VEAL MILANESE Lightly dressed baby arugula, heirloom tomatoes, Parmigiano-Reggiano / 26

CRISPY FRIED BUSTER CRABS Creamy corn maque choux, sliced tasso / 25

PEAR + BRIE PANINI Fig preserves + caramelized onions, drizzled with balsamic gastrique, with petit salad / 20

WOOD GRILLED FISH Pecan popcorn rice, fresh vegetables - Lemon Butter Sauce or Creole Meuniere / 28

BISTRO BURGER Brisket, short rib + chuck, white cheddar cheese, bacon, brioche bun, pommes frites / 19.5

PORK BELLY PASTA Smoked pork belly, spinach, roasted onions, sundried tomatoes, fusilli pasta, goat cheese / 24

GRILLED PORK CHOP Honey ginger barbeque sauce, baby carrots, jasmine rice + fresh vegetables / 31

PETIT FILET 6 oz. wood grilled Filet topped with chive butter, shoestring potatoes, garlic aioli / 38

Desserts

ALMOND RUM CAKE With buttermilk ice cream, candied almonds, white chocolate ganache / 12

WARM WHITE CHOCOLATE BROWNIE Vanilla ice cream, dark chocolate sauce / 11

BREAD PUDDING Irish whiskey sauce / 8

PECAN PIE With a drizzle of creamy caramel, vanilla ice cream / 10

LEMON ICE BOX PIE Raspberry sauce, candied lemon, freshly whipped cream / 9

PROFITEROLES + CHOCOLATE SAUCE Vanilla ice cream filled cream puffs, chocolate sauce / 11

DARK CHOCOLATE SALTED CARAMEL CAKE Maldon sea salt / 12

\$1.50
BLOODY MARYS & MARTINIS
 Each weekday until 2 pm, with entrée purchase

MR. B'S BISTRO
 CINDY BRENNAN