

Appetizers

CATFISH FINGERS

Strips of catfish lightly battered & deep fried to a golden brown, served with tomato tartar sauce | 8

GRILLED SHRIMP BORDELAISE

A trio of jumbo Gulf shrimp grilled over a wood fire & finished with classic New Orleans bordelaise sauce | 12

EGGPLANT STICKS

Crispy fried panéed eggplant served with Creole mustard dipping sauce | 7.5

FRIED OYSTERS

Six plump Louisiana Gulf oysters deep fried topped with jalapeño tartar sauce | 14

DUCK SPRINGROLLS

Two housemade springrolls filled with duck confit, shiitake mushrooms, spinach & goat cheese, served with sweet ginger-garlic dipping sauce | 15

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

Entrées

GRILLED FISH OF THE DAY

A wood grilled fillet of fish served with parsley new potatoes, vegetable of the day & lemon butter sauce | 23

THE BISTRO BURGER

A 10-ounce wood grilled beef tenderloin burger topped with white cheddar, pecanwood smoked bacon, Bibb lettuce, red onion & a tomato slice on a freshly baked onion bun, served with pommes frites | 18

VEAL MILANESE

A panéed veal paillard topped with lightly dressed baby arugula & grape tomatoes, garnished with Parmigiano-Reggiano cheese | 23

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 | 24

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, oysters & okra | 10

MR. B'S LUNCHEON SALAD

Baby greens, pecans, grated Grana Padano & grape tomatoes tossed with an herb vinaigrette | 7.75

BABY ICEBERG SALAD

Baby iceberg lettuce with sliced red onions, grape tomatoes, pecansmoked bacon & Danish bleu cheese topped with Dijon mustard vinaigrette | 9.75

ROYAL STREET SALAD

Whole leaf baby Romaine lettuce tossed with bleu cheese, bacon & fresh herb market vinaigrette | 8.25

PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, oven roasted duck & chicken tossed with spinach fettuccine in a rich buttery sauce | 18

ROSEMARY CHICKEN

An all-natural Springer Mountain chicken breast roasted with rosemary compound butter served with baby carrots, orzo pasta & natural reduction sauce enhanced with fresh rosemary | 18

SHRIMP & ANGEL HAIR PASTA

A pan sauté of Gulf shrimp served atop angel hair pasta tossed with garlic & herb rich butter sauce | 18.5



RESTAURANT WEEK

2 courses for \$20 | September 9 – 14, 2019 | Excluding Sundays

STARTERS

Price of entrée includes your choice of

MR. B'S LUNCHEON SALAD – or TOMATO BASIL SOUP

Seafood Gumbo or Gumbo Ya Ya may be substituted for \$2 additional

ENTRÉES

RED BEANS & RICE

A New Orleans tradition offered on Mondays | Creamy red beans & a wood grilled boneless pork chop with fluffy white rice & cornbread

CLAMS LINGUINE

Steamed clams surrounded by garlic & parsley linguine in garlic, clam & white wine butter sauce

BRISKET & MAC

Slow roasted beef brisket with baked goat cheese, Fontina, white cheddar & chive elbow macaroni

BISTRO FISH

A fresh fillet of fish | pan sautéed or blackened | served with a mélange of fresh vegetables, garnished with a seared lemon

\$1.50 BLOODY MARYS • MARTINIS

available **weekdays** with the purchase of entrée



RANDY STEIN
General Manager

CINDY BRENNAN
Owner

MICHELLE MCRANEY
Executive Chef