

Appetizers

GRILLED SHRIMP BORDELAISE

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

OVEN ROASTED PORK BELLY

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

CRISPY FRIED OYSTERS

One half dozen spicy flash fried Louisiana oysters served with smoked bacon & horseradish Hollandaise | 14

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 | 21

DUCK SPRINGROLLS

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

ROASTED MUSHROOM RAGOUT

Shiitake, crimini & Portobello mushrooms oven roasted in Madeira wine cream sauce, served with grilled focaccia bread & goat cheese | 13

GARLIC TRUFFLE FRENCH FRIES

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

SEARED JUMBO SCALLOPS

A duo of pan seared jumbo sea scallops served atop baby arugula drizzled with white truffle oil & shaved Parmigiano-Reggiano | 15

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, crabmeat, oysters & okra | 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



RESTAURANT WEEK

September 9 – 15, 2019 | 3 courses for \$39

Starters

PORK BELLY | TOMATO BASIL SOUP | BISTRO SALAD

Entrees

PAU SAUTÉED GROUPEL

A fresh fillet of pan sautéed grouper over a confit of sweet onions, red onions, leeks & thyme, garnished with crispy fried shiitake mushrooms

SHORT RIB

Slow roasted boneless beef short rib in a red wine enhanced reduction sauce, served with mashed potatoes

SHRIMP & SCALLOPS

A trio of wood grilled jumbo Gulf shrimp & a duo of pan seared scallops with roasted zucchini & squash with smoked tomato butter

Desserts

BREAD PUDDING | PECAN PIE

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

(with a sauté of jumbo lump crabmeat + \$13)

BACON WRAPPED SHRIMP & GRITS

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

TRUFFLE BUTTER FILET MIGNON

An 8-ounce wood grilled filet of beef topped with our housemade truffle butter, served with garlic potato rounds & sautéed spinach | 40

MR. B'S BARBEQUED SHRIMP

A Mr. B's signature dish | Gulf shrimp barbecued New Orleans style, served in the shells with peppery butter sauce, French bread for dipping | 31

HONEY GINGER GLAZED PORK CHOP

A 12-ounce pork chop grilled over a wood fire glazed with honey ginger barbecue sauce, served with baby carrots, jasmine rice & a julienne of fresh vegetables | 29

ROASTED GARLIC CHICKEN

An all-natural roasted half of Springer Farms chicken served with oven-dried Roma tomatoes, roasted garlic cloves, orzo pasta & rosemary infused natural reduction | 29

GRILLED LAMB

A duo of double cut lamb chops grilled over a wood fire, with a ragout of eggplant, roasted onion, tomato & sheep & goat cheese, finished with natural reduction sauce | 43

THE BISTRO BURGER

A 10-ounce wood grilled beef tenderloin burger topped fontina cheese on an onion bun & a side of white truffle aioli, served with Pecorino Romano cheese & truffle oil house made pommes frites | 26

RANDY STEIN
General Manager

CINDY BRENNAN
Owner

MICHELLE MCRANEY
Executive Chef