

APPETIZERS

Grilled Shrimp Bordelaise

A trio of jumbo Gulf shrimp grilled over a wood fire & finished with classic New Orleans bordelaise sauce | 15

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 | 12

Smoked Soft Shell Crab

A pan sautéed soft shell crab lightly smoked, served with lemon parsley brown butter | 16

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

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 | 13.5

Fried Green Tomatoes & Crawfish

Crispy fried green tomatoes sauced with Louisiana crawfish tails in Creole Meunière | 16

Garlic Truffle French Fries

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

SOUPS & SALADS

Gumbo Ya Ya

A rich country style gumbo made with chicken & Andouille sausage | 8.5

Seafood Gumbo

A classic New Orleans gumbo with Gulf shrimp, crabmeat, oysters & okra | 8.75

Soup du Jour

A seasonal selection from Mr. B's repertoire of classic soups | 7.75

Soups 1-1-1

A demi-tasse tasting of our three soups: Gumbo Ya Ya, Seafood Gumbo & Soup du Jour | 8.5

Baby Iceberg Salad

Baby iceberg lettuce with sliced red onions, grape tomatoes, pecanwood smoked bacon & Danish blue 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

Creole Tomato Salad

Louisiana Creole tomatoes served with extra virgin olive oil, balsamic vinegar reduction & shaved Parmigiano Reggiano | 9.75
with jumbo lump crabmeat + 15

SEASONAL SPECIALS

Grilled Gulf Swordfish

Grilled Swordfish served atop oven roasted heirloom & Creole tomatoes in white wine butter sauce | 32

Pepper Crusted Duck Breast

A pepper crusted Jurgielewicz Farm Pekin duck breast served with Meyer lemon jasmine rice, Azul Dulce blueberry jam & natural reduction sauce | 34

Crab Ravioli

A free-form ravioli filled with Louisiana jumbo lump crabmeat, oven roasted sweet onions & Chanterelle mushrooms in sauternes butter sauce | 31

ENTREES

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

Roasted Garlic Chicken

An all-natural chicken breast coated with roasted garlic, served with oven-dried Roma tomatoes, roasted garlic cloves, orzo & rosemary infused natural reduction | 26

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

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

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 | 29
with a sauté of jumbo lump crabmeat + 15

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

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 | 39

Vegetable Melange

A grilled portobello mushroom with a seasonal selection of fresh vegetables
*vegetarian option topped with smoked tomato butter & pecorino cheese
*vegan option drizzled with extra virgin olive oil | 27

RANDY STEIN
General Manager

CINDY BRENNAN
Owner

MICHELLE MCRANEY
Executive Chef