

Dinner Menu

MR. B'S BISTRO
CINDY BRENNAN

Starters

DUCK SPRINGROLLS

Duck confit, shiitake mushrooms, spinach, goat cheese & ginger-soy dipping sauce / 20

CRISPY FRIED OYSTERS

Six flash fried Gulf oysters with bacon horseradish Hollandaise / 22

CRAWFISH IN PUFF PASTRY

Louisiana crawfish tails sautéed with red & green peppers & sweet onions simmered with tomato thyme cream, served in flaky pastry / 16

GARLIC TRUFFLE FRIES

Sprinkled with Pecorino Romano cheese, drizzled with truffle oil / 16

FRIED JUMBO FROG LEGS

Buttermilk marinated crispy fried frog legs topped with garlic parsley butter / 18

JUMBO LUMP CRABCAKE

Classic ravigote sauce, petit green salad / 27

SOUP DU JOUR / 12

GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage / 10.5

SEAFOOD GUMBO

A traditional New Orleans gumbo made with Gulf shrimp, crabmeat & okra / 12

SHAMROCK SALAD

Baby gem, hydro watercress & Bibb lettuces with sugar snap peas & fresh mint, tossed with lemon dill vinaigrette, with avocado & pistachio Romesco / 12

SPINACH & STRAWBERRY SALAD

Baby spinach & Louisiana strawberries tossed with balsamic vinegar dressing, finished with shaved ricotta salata cheese / 12

BABY ICEBERG SALAD

Red onions, grape tomatoes, Applewood smoked bacon & Danish bleu cheese, Dijon vinaigrette / 11

BISTRO SALAD

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

Entrees

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meuniere / 32

**with a sauté of jumbo lump crabmeat + \$14*

ROASTED GARLIC CHICKEN

Oven dried tomatoes, roasted garlic, orzo pasta, rosemary reduction / 33

PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, duck & chicken, spinach fettuccine with buttery sauce / 28

BISTRO BURGER

Brisket, short rib & chuck, white cheddar cheese, bacon, brioche bun, served with crispy pommes frites / 25

SHEEPSHEAD & CRAWFISH

Creole seasoned & pan seared sheepshead, sautéed Louisiana crawfish tails in chervil butter sauce, served with lemon thyme jasmine rice, haricots verts / 38

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style served in their shells with peppery butter sauce, French bread to dip / 34

BACON WRAPPED SHRIMP & GRITS

Pecanwood smoked bacon wrapped jumbo Gulf shrimp with creamy stone ground yellow grits & red eye gravy / 33

PAN SEARED TUNA

Blackened yellowfin tuna atop chive jasmine rice, topped with roasted herb & pepper relish, surrounded by basil butter / 37

HONEY GINGER GLAZED PORK CHOP

12-ounce pork chop grilled over a wood fire with honey ginger barbeque sauce, baby carrots, jasmine rice & a julienne of fresh vegetables / 31

FILET MIGNON

8-ounce wood grilled filet topped with truffle butter, served with garlic potato rounds, wilted spinach / 53

Desserts

CHOCOLATE SALTED CARAMEL CAKE

Moist fudgy dark chocolate cake topped with rich caramel, sprinkle of Maldon sea salt / 12

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, chocolate sauce / 11

WARM WHITE CHOCOLATE BROWNIE

White & dark chocolate chips baked into a rich confection, topped with vanilla ice cream, dark chocolate sauce / 11

STRAWBERRY & LEMON CAKE

Fresh Louisiana strawberries atop lemony butter cake, with scoop of Creole Cream cheese ice cream / 12

BREAD PUDDING

A Brennan family recipe rich in butter, cream & eggs, with 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