

# Dinner Menu

MR. B'S BISTRO

CINDY BRENNAN

## Starters

### DUCK SPRINGROLLS

Crispy fried springrolls of duck confit, shiitake mushrooms, spinach, goat cheese & ginger-soy dipping sauce / 20

### JUMBO SEA SCALLOPS

A duo of pan seared jumbo sea scallops served atop baby arugula drizzled with white truffle oil & shaved Parmigiano Reggiano / 24

### CRISPY FRIED OYSTERS

Flash fried plump Gulf oysters topped with bacon & horseradish Hollandaise / 22

### GARLIC TRUFFLE FRIES

Hand cut crispy fried French fries sprinkled with Pecorino Romano cheese, drizzled with truffle oil / 16

### JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, served with classic ravigote sauce & a lightly dressed petit green salad / 27

### 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

### AUTUMN SALAD

Seasonal greens & julienne red onion, tossed with roasted Brussel Sprouts, butternut squash, turnips, tossed with sherry vinaigrette, garnished with crumbled feta, toasted pumpkin seeds, red pepper curls / 14

### BABY ICEBERG SALAD

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

### BISTRO SALAD

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

## Entrées

### WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables  
Lemon Butter Sauce or Creole Meuniere / 33  
*\*with a sauté of jumbo lump crabmeat + \$14*

### PAN SEARED TRIPLETAIL & SHRIMP

Herb crusted fillet of tripletail served over a savory chive risotto cake with roasted red pepper thyme butter sauce & haricots verts, surrounded by a trio of jumbo grilled shrimp / 35

### MISSISSIPPI RABBIT

Wood grilled rabbit tenderloin & rabbit leg braised with brandy, apple cider, Applewood smoked bacon & roasted shallots, with shiitake mushrooms, served with roasted garlic mashed potatoes / 52

### BRAISED SHORT RIB

Red wine & thyme braised boneless short rib served with Yukon Gold mashed potatoes topped with caramelized onions, accompanied by roasted baby carrots and natural reduction with sautéed crimini & shiitake mushrooms / 40

### BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style served in their shells with Worcestershire spiked peppery butter sauce, with French bread for dipping / 34

### BACON WRAPPED SHRIMP & GRITS

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

### PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, duck & chicken, tossed with spinach fettuccine in a rich with buttery sauce / 32

### ROASTED GARLIC CHICKEN

An all-natural roasted half of Springer Farm chicken with oven dried tomatoes, roasted garlic, orzo, rosemary reduction / 33

### 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 / 32

### BISTRO BURGER

A blend of Brisket, short rib & chuck, grilled & served with white cheddar cheese, Applewood smoked bacon on a brioche bun, served with crispy pommes frites / 25

### FILET MIGNON

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

## Desserts

### PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, dark chocolate sauce / 11

### LEMON ICE BOX PIE

In a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 9

### BREAD PUDDING

A Brennan family recipe rich in butter, cream & eggs, with Irish whiskey sauce / 8

### TROPICAL SORBET / 7

### CHOCOLATE PEANUT BUTTER CRUNCH ICE CREAM / 7

### PUMPKIN SPICE CAKE

Topped with brown sugar icing & candied pumpkin seeds, finished with pumpkin Crèmeaux / 11

### WARM WHITE CHOCOLATE BROWNIE

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

### CHOCOLATE SALTED CARAMEL CAKE

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

### PECAN PIE

With a drizzle of creamy caramel, topped with vanilla ice cream / 10