

Dinner Menu

APPETIZERS

DUCK SPRINGROLLS

Crispy fried springrolls filled with duck confit, shiitake mushrooms, spinach & goat cheese, ginger-soy dipping sauce / 18

CRISPY FRIED OYSTERS

Six spicy flash fried Gulf oysters, Applewood smoked bacon horseradish Hollandaise / 18

GARLIC TRUFFLE FRIES

Garlic & thyme infused housemade French fries, Pecorino Romano cheese, truffle oil / 14

EGGPLANT STICKS

Panéed eggplant sprinkled with Pecorino Romano cheese, served with Creole mustard dipping sauce / 9

JUMBO LUMP CRABCAKE

Classic ravigote sauce, petit green salad / 27

ENTRÉES

BRAISED SHORT RIB

Slowly braised boneless short rib infused with thyme, served with creamy herb polenta, roasted carrots & natural reduction / 34

SHRIMP & GRITS

Applewood smoked bacon wrapped Gulf shrimp creamy stone ground yellow grits, red eye gravy / 31

PEPPER CRUSTED DUCK BREAST

Roasted pepper crusted duck breast with creamy mushroom risotto drizzled with port wine reduction, served with haricots verts, natural reduction sauce, garnished with crispy leeks / 30

BRANDY & APPLE CIDER

BRAISED RABBIT

Tender rabbit braised with apple cider, Applewood smoked bacon, roasted shallots & shiitake mushrooms, served with garlic mashed potatoes / 38

ROASTED GARLIC CHICKEN

Semi boneless chicken, oven dried tomatoes, roasted garlic, orzo pasta, rosemary infused reduction / 28

PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, oven roasted duck & chicken, fettuccine, buttery duck sauce / 26

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style in their shells, peppery butter sauce, French bread for dipping / 32

SOUPS & SALAD

GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage / 9.5

POTATO & LEEK SOUP / 10

BISTRO SALAD

Baby greens, spiced pecans, grated Grana Padano cheese & grape tomatoes, herb vinaigrette / 9.5

BABY ICEBERG SALAD

Red onions, grape tomatoes, Applewood smoked bacon & Danish bleu cheese, Dijon vinaigrette / 9.75

POACHED PEAR SALAD

Baby greens, port wine poached pears, toasted pecans, dried cranberries & bleu cheese, port wine vinaigrette / 12

WOOD BURNING GRILL

WOOD GRILLED FISH

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

HONEY GINGER PORK CHOP

12-ounce pork chop grilled over a wood fire, honey ginger barbeque sauce, baby carrots, jasmine rice, julienne of fresh vegetables / 30

THE BISTRO BURGER

10-ounce wood grilled burger of brisket, short rib & chuck, white cheddar cheese, Applewood smoked bacon, brioche bun, pommes frites / 18.5

FILET MIGNON

8-ounce wood grilled filet topped with truffle butter, garlic potato rounds, wilted spinach / 51

DESSERTS



KING CAKE CHEESECAKE

Traditional cinnamon swirl cheesecake with festive Mardi Gras icing / 12

BREAD PUDDING

Served warm with Irish whiskey sauce / 8

PECAN PIE

Over a drizzle of creamy caramel, vanilla ice cream / 10

DARK CHOCOLATE SALTED Caramel CAKE

Chocolate cake with caramel glaze & Maldon sea salt / 10

LEMON ICE BOX PIE

Raspberry sauce, whipped cream, candied lemon / 9

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, chocolate sauce / 11

DULCE DE LECHE ICE CREAM / 7

CHERRY VANILLA SORBET / 7

Mr. B's Cocktails



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Maker's Mark, St. Germain, satsuma rum, lemon,
served up in a rock glass / 12

BLOOD ORANGE MARGARITA

Margarita infused with blood orange puree / 12

CHAMPAGNE ROYALE

Sparkling wine with a touch of Chambord / 12

MR. B'S ORANGE JULIUS

Orange vodka, vanilla, orange juice, creamy soft vanilla ice cream / 12

PEAR COSMOPOLITAN

Grey Goose La Poire, triple sec, cranberry & lime / 12

PIMM'S CUP

Pimm's No.1, ginger ale, lemon & lime sour / 11

SALTY DOG

Ruby red grapefruit juice, vodka, salted rim / 9

BRANDY MILK PUNCH

Brandy, vanilla, soft ice cream, nutmeg / 12

Wines By the Glass



SPARKLES

Mumm Napa Brut Premier / 15

Schramsberg "Mirabelle" Brut Rosé / 17

WHITES

St. Francis Chardonnay / 12

Hartford Court Chardonnay / 14

Au Bon Climat Chardonnay / 15

Fess Parker Riesling / 8

Morgan Sauvignon Blanc / 14

Matanzas Creek Sauvignon Blanc / 10

Foris Moscato / 9

ROSÉ

Willamette Valley Vyds., Pinot Noir Rosé / 11

REDS

Broadside Cabernet Sauvignon / 10

Decoy Cabernet Sauvignon / 14

Joseph Carr Cabernet Sauvignon / 13

Alexander Valley Merlot / 12

Duckhorn Merlot / 18

Nielson Pinot Noir / 14

Cherry Cove Pinot Noir / 14

XYZin Old Vine Zinfandel / 10

Beers

DOMESTICS

Blue Moon White Ale / 6

Bud Lite / 5

Coors Lite / 5

Michelob Ultra / 5.5

Miller Lite / 5

Yeungling Trad. Lager / 6

Abita Amber / 6

IMPORTS

Heineken / 6

Stella Artois / 6

Specialty Coffees



MR. B'S COFFEE

Amaretto, Grand Marnier, cinnamon whipped cream / 10

"ICED" MR. B'S COFFEE

Amaretto, Grand Marnier, cinnamon whipped cream / 10

IRISH COFFEE

Irish whiskey, sugar, whipped cream / 10

ESPRESSO / CAPPUCCINO

CAFÉ AU LAIT / 4