

Dinner Menu

Starters

DUCK SPRINGROLLS

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

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

CURED SALMON

In-house citrus & herb cured Atlantic salmon served with a brunoise of red onions, minced egg whites, capers, goat cheese, chive crème fraîche & toasted French baguette croutons, finished with English cucumbers & smoked trout caviar / 14

JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, served with classic ravigote sauce & a lightly dressed petit green salad / 36

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 / 14

SOUP DU JOUR / 11

BISTRO CAPRESE

Light dressed spring greens topped with sliced seasonal tomatoes, mozzarella pearls, basil pesto & balsamic gastrique, finished with fresh black pepper / 15

BISTRO SALAD

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

BABY ICEBERG SALAD

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

Entrées

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meunière / 33

SEARED JUMBO SCALLOPS

A trio of pan seared jumbo Maine scallops with crawfish risotto of sautéed sweet onions, peppers & herbs, surrounded by red pepper chive butter sauce, garnished with crispy sweet corn / 48

ROASTED GARLIC CHICKEN

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

PASTA JAMBALAYA

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

PORK TENDERLOIN

Wood grilled pork tenderloin served with creamy mascarpone white stone ground grits, topped with a sauté of blue oyster mushrooms, shallots in pork glacé / 32

BARBEQUED SHRIMP

~ A Mr. B's Classic ~

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

BACON WRAPPED SHRIMP & GRITS

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

SOFT SHELL CRAB

A crispy fried soft shell crab over fresh corn maque choux, with lemon butter sauce / 35

SHEEPSHEAD & CRAWFISH

Pan seared blackened sheepshead served with Louisiana crawfish tails simmered in roasted yellow pepper chervil butter sauce, lemon thyme jasmine rice, haricots verts, garnished with a boiled crawfish / 42

BISTRO BURGER

A blend of brisket, short rib & chuck, wood grilled & topped with white cheddar, Applewood smoked bacon on a brioche bun, served with crispy pommes frites / 28

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

FILET MIGNON

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

Desserts

LEMON ICE BOX PIE

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

WARM WHITE CHOCOLATE BROWNIE

White & dark chocolate chips baked into a rich confection, 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, vanilla ice cream / 10

RASPBERRY GOOEY BUTTER CAKE

Ooey gooey butter cake baked with raspberry Chambord swirl in an almond & lemon zest cookie crust, topped with vanilla ice cream & fresh raspberries / 12

BREAD PUDDING

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

PROFITEROLES & CHOCOLATE SAUCE

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

ICE CREAM DU JOUR / 7