

# 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

### CRISPY FRIED OYSTERS

Six flash fried Gulf oysters topped with bacon & horseradish Hollandaise / 22

### GARLIC TRUFFLE FRIES

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

### JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab formed into a cake 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

### PEACH SALAD

Fresh Chilton county peaches, Bibb & crispy Baby Gem lettuces, tossed with creamy balsamic dressing, savory red onions & toasted almonds, finished with a warm honey & goat cheese coin / 12

### 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

## 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*

### BACON WRAPPED SHRIMP & GRITS

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

### 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

### 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, spinach fettuccine with buttery sauce / 28

### SOFT SHELL CRAB

A crispy fried soft shell crab over fresh corn maque choux, topped with jumbo lump crabmeat in lemon butter / 42

### BARBEQUED SHRIMP

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

### BLUEFIN TUNA

A fresh fillet of blackened bluefin tuna over thyme jasmine rice & wood grilled yellow squash, finished with pepper relish & charred onion aioli / 46

### 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

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

## Dessert

### SNICKERDOODLE CRÈME BRÛLÉE

Cinnamon sugar infused creamy egg custard with a brûléed shell, garnished with a snickerdoodle cookie / 12

### LEMON ICE BOX PIE

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

### PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, chocolate sauce / 11

### PECAN PIE

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

### CHOCOLATE SALTED CARAMEL CAKE

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

### BREAD PUDDING

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

### WARM WHITE CHOCOLATE BROWNIE

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

### CREAM CHEESE ICE CREAM / 7