

# Appetizers

## BUTTERMILK FRIED FROG LEGS

A TRIO OF LOUISIANA FROG LEGS DEEP FRIED TO A GOLDEN BROWN TOSSED WITH FRESH GARLIC & HERB BUTTER | SERVED WITH GRILLED FOCACCIA BREAD

18

## FRIED GREEN TOMATOES

CRISPY FRIED GREEN TOMATOES DRIZZLED WITH CREOLE MEUNIÈRE SAUCE

10.5

## DUCK SPRINGROLLS

TWO CRISPY FRIED SPRINGROLLS FILLED WITH DUCK CONFIT, SHIITAKE MUSHROOMS, SPINACH, & GOAT CHEESE | SERVED WITH GINGER SOY DIPPING SAUCE

15

## ROASTED MUSHROOM RAGOUT

SHIITAKE, CRIMINI, & PORTOBELLO MUSHROOMS OVEN ROASTED IN MADEIRA WINE CREAM SAUCE | SERVED WITH GRILLED FOCACCIA BREAD & GOAT CHEESE

12

## OVEN ROASTED PORK BELLY

HOUSE CURED NIMAN RANCH PORK BELLY WITH FIG PRESERVES, FRESH CROUTONS & BABY SPINACH

10.5

## CRISPY FRIED OYSTERS

ONE HALF DOZEN SPICY FLASH FRIED LOUISIANA OYSTERS SERVED WITH SMOKED BACON & HORSERADISH HOLLANDAISE

13.5

## GARLIC TRUFFLE FRENCH FRIES

GARLIC & THYME INFUSED, HOUSEMADE FRENCH FRIES TOPPED WITH PECORINO ROMANO CHEESE & TRUFFLE OIL

11

## JUMBO LUMP CRABCAKE

JUMBO LUMPS OF LOCAL BLUE CRAB DELICATELY FORMED WITH A BIT OF PEPPERS & ONIONS, PAN SAUTÉED TO A THIN CRISP CRUST SERVED WITH OUR CLASSIC RAVIGOTE & A PETIT GREEN SALAD

18

# Soup

## GUMBO YA YA

A RICH COUNTRY STYLE GUMBO MADE WITH CHICKEN & ANDOUILLE SAUSAGE

9

## SEAFOOD GUMBO

A CLASSIC NEW ORLEANS GUMBO WITH GULF SHRIMP, CRABMEAT, OYSTERS, OKRA

9.5

## SOUP OF THE DAY

A SEASONAL SELECTION FROM MR. B'S REPERTOIRE OF CLASSIC SOUPS

7.5

## SOUPS 1-1-1

A DEMI TASSE TASTING OF OUR THREE SOUPS: GUMBO YA YA, SEAFOOD GUMBO, SOUP OF THE DAY

7.5

# Salads

## BABY ICEBERG SALAD

BABY ICEBERG LETTUCE WITH SLICED RED ONIONS, GRAPE TOMATOES, PECANWOOD SMOKED BACON & DANISH BLUE CHEESE TOPPED WITH DIJON MUSTARD VINAIGRETTE

9.75

## BISTRO SALAD

TENDER BABY GREENS, GRAPE TOMATOES & SPICED PECANS TOSSED WITH HERB VINAIGRETTE TOPPED WITH SHAVED GRANA PADANO CHEESE

9

## SCALLOP SALAD

A DUO OF PAN SEARED JUMBO SEA SCALLOPS SERVED ATOP BABY ARUGULA DRIZZLED WITH WHITE TRUFFLE OIL & SHAVED PARMIGIANO-REGGIANO

15

## Entrees

### BACON WRAPPED SHRIMP & GRITS

A SAUTÉ OF PECAN SMOKED BACON WRAPPED JUMBO GULF SHRIMP SERVED WITH CREAMY STONE GROUND YELLOW GRITS AND RED-EYE GRAVY  
29

### ROASTED GARLIC CHICKEN

AN ALL-NATURAL CHICKEN BREAST COATED WITH ROASTED GARLIC, SERVED WITH OVEN-DRIED ROMA TOMATOES, ROASTED GARLIC CLOVES, ORZO AND ROSEMARY INFUSED NATURAL REDUCTION  
26

### MR. B'S BARBEQUED SHRIMP

A MR. B'S SIGNATURE DISH GULF SHRIMP BARBEQUED NEW ORLEANS STYLE, SERVED IN THE SHELLS WITH PEPPERY BUTTER SAUCE & FRENCH BREAD FOR DIPPING  
28

### PANKO CRUSTED SHEEPHEAD & CRABMEAT

LEEK & PANKO BREADCRUMB CRUSTED FILLET OF SHEEPHEAD SERVED WITH JUMBO LUMP CRABMEAT TOSSED IN LEMON BUTTER SERVED WITH VEGETABLE OF THE EVENING  
43

### SHORT RIB RAVIOLI

A FREE-FORM RAVIOLI FILLED WITH BONELESS BEEF SHORTRIB, SWEET ONIONS, BABY CARROTS, & CRIMINI MUSHROOMS, FINISHED WITH THYME BUTTER SAUCE  
44

## Wood Burning Grill

### WOOD GRILLED FISH

FRESH FILLET OF FISH GRILLED OVER A WOOD FIRE, SERVED WITH PECAN POPCORN RICE, FRESH VEGETABLES OF THE EVENING & LEMON BUTTER SAUCE  
29  
(SAUTÉ OF JUMBO LUMP CRABMEAT +14)

### HONEY GINGER GLAZED PORK CHOP

A 12-OUNCE PORK CHOP GRILLED OVER A WOOD FIRE GLAZED WITH HONEY GINGER BARBEQUED SAUCE, SERVED WITH BABY CARROTS, JASMINE RICE, AND A JULIENNE OF VEGETABLES  
28

### TRUFFLE BUTTER FILET MIGNON

AN 8-OUNCE WOOD GRILLED FILET OF BEEF TOPPED WITH OUR HOUSEMADE TRUFFLE BUTTER, SERVED WITH GARLIC POTATO ROUNDS, & SAUTÉED SPINACH  
39

### VEGETABLE MELANGE

A GRILLED PORTOBELLO MUSHROOM WITH A SEASONAL SELECTION OF FRESH VEGETABLES  
\*VEGETARIAN OPTION TOPPED WITH SAGE BUTTER & PECORINO CHEESE  
\*VEGAN OPTION DRIZZED WITH EXTRA  
27

### THE BISTRO BURGER

A 10-OUNCE WOOD GRILLED BEEF TENDERLOIN BURGER TOPPED WITH WHITE CHEDDAR AND PECANWOOD SMOKED BACON ON A FRESHLY BAKED ONION BUN SERVED HOMEMADE POMMES FRITES WITH PECORINO ROMANO CHEESE AND TRUFFLE OIL  
26

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## Classic Bistro Dinner

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### GUMBO YA YA

A RICH COUNTRY STYLE GUMBO MADE WITH CHICKEN & ANDOUILLE SAUSAGE

### MR. B'S BARBEQUED SHRIMP

A MR. B'S SIGNATURE DISH GULF SHRIMP BARBEQUED NEW ORLEANS STYLE, SERVED IN THE SHELLS WITH PEPPERY BUTTER SAUCE & FRENCH BREAD FOR DIPPING

### BREAD PUDDING

A BRENNAN FAMILY RECIPE RICH IN EGGS, CREAM & BUTTER SERVED WARM WITH IRISH WHISKEY SAUCE

3 COURSES | 42

RANDY STEIN  
GENERAL MANAGER

CINDY BRENNAN  
OWNER

MICHELLE MCRANEY  
EXECUTIVE CHEF