

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

BEEF TENDERLOIN CARPACCIO

THINLY SLICED BEEF TENDERLOIN TOPPED WITH BABY ARUGULA, PARMIGIANO-REGGIANO, & PORCINO OIL

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

SAUTÉED BLACK GROUPER

A FILLET OF PAN SAUTEED BLACK GROUPER
SERVED ATOP ROASTED AUTUMN VEGETABLES
FINISHED WITH PORCINI OIL

36

BACON WRAPPED SHRIMP & STONE GROUND 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

VEGETABLE MELANGE

A GRILLED PORTOBELLO MUSHROOM WITH A SEASONAL
SELECTION OF FRESH VEGETABLES

*VEGETARIAN OPTION TOPPED WITH SAGE BUTTER &
PECORINO CHEESE

*VEGAN OPTION DRIZZLED WITH EXTRA
VIRGIN OLIVE OIL

27

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)

WOOD GRILLED VEAL CHOP

A 14 OUNCE MILK FED VEAL CHOP GRILLED
OVER A WOOD FIRE SERVED WITH SAVORY
LEEK, GOAT CHEESE, AND BRIOCHE BREAD
PUDDING FINISHED WITH NATURAL REDUCTION
SAUCE & VEGETABLE OF THE EVENING

52

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

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

Classic Bistro Dinner

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