

OUT TO LUNCH

Price of entrée includes your choice of a starter

Starters

MR. B'S LUNCHEON SALAD ROYAL STREET SALAD

Seafood Gumbo or Gumbo Ya Ya may be substituted for an additional | 1.5



Entrées

BLACKENED TUNA

Pan seared blackened fillet of tuna with green onion popcorn rice & haricots verts, finished with smoked tomato butter | 27

PANKO CRUSTED DRUM

Parmesan & panko crusted fillet of drum atop haricots verts touched with roasted red pepper butter | 25

PORK TENDERLOIN

Wood grilled pork tenderloin with roasted shallot puree & oven roasted carrots, finished with balsamic glaze | 24

RED BEANS & RICE (Mondays)

A New Orleans tradition offered on Mondays ~ Creamy red beans & a wood grilled boneless pork chop with fluffy white rice & cornbread | 17

SKIP'S FRIED CHICKEN & MAC (Tuesdays)

Seasoned deep fried crispy chicken with rich creamy sharp cheddar mac & cheese, with mustard & collard greens | 23

Cocktail Specials

Monday thru Friday

1.5 Bloody Marys & Martinis available with the purchase of entrée

BLOODY MARY

Mr. B's signature recipe | 1.5

MARTINI

Served straight up or on the rocks | 1.5

201

Maker's Mark, St. Germain, satsuma liqueur, with a touch of lemon, served up in a rock glass | 10

BLOOD ORANGE MARGARITA

A traditional margarita infused with blood orange puree | 11

CHAMPAGNE ROYALE

Sparkling wine with a touch of Chambord | 10

MR. B'S ORANGE JULIUS

Orange vodka, vanilla, & orange juice blended with creamy soft vanilla ice cream | 11

PEAR COSMOPOLITAN

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

SALTY DOG

A favorite of C.B.D. | Ruby red grapefruit juice & vodka in a salted rim glass | 9

BRANDY MILK PUNCH

Brandy, vanilla, creamy soft ice cream, nutmeg | 10

Appetizers

CATFISH FINGERS

Strips of catfish lightly battered & deep fried to a golden brown, served with tomato tartar sauce | 8

EGGPLANT STICKS

Crispy fried panéed eggplant served with Creole mustard dipping sauce | 7.5

FRIED OYSTERS

Six plump Louisiana Gulf oysters deep fried topped with jalapeño tartar sauce | 13

DUCK SPRINGROLLS

Two housemade springrolls filled with duck confit, shiitake mushrooms, spinach & goat cheese, served with sweet ginger-garlic dipping sauce | 15

GRILLED SHRIMP BORDELAISE

A trio of jumbo Gulf shrimp grilled over a wood fire & finished with classic New Orleans bordelaise sauce | 12

JUMBO LUMP CRABCAKE

Jumbo lumps of local blue crab delicately formed with peppers & onions, pan sautéed served with our classic ravigote & a petit green salad | 21

Soups & Salads

GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage | 8.5

SEAFOOD GUMBO

A classic New Orleans gumbo with Gulf shrimp, oysters, & okra | 8.75

MR. B'S LUNCHEON SALAD

Baby greens, spiced pecans, grated Grana Padano & grape tomatoes tossed with an herb vinaigrette | 7.75

ROYAL STREET SALAD

Whole leaf baby Romaine lettuce tossed with crumbled blue cheese, bacon & fresh herb market vinaigrette | 8.25

BABY ICEBERG SALAD

Baby iceberg lettuce with sliced red onions, grape tomatoes, pecan smoked bacon & Danish blue cheese topped with Dijon mustard vinaigrette | 9.75

Entrées

GRILLED FISH OF THE DAY

A wood grilled fillet of fish served with parsley new potatoes, vegetable of the day, & lemon butter sauce | 23

SHRIMP & ANGEL HAIR PASTA

A pan sauté of Gulf shrimp served atop angel hair pasta tossed with garlic & herb rich butter sauce | 18.5

ROSEMARY CHICKEN

An all-natural chicken breast roasted with rosemary compound butter served with baby carrots, orzo pasta & natural reduction sauce enhanced with fresh rosemary | 18

PANEED VEAL & FETTUCCHINE

A panéed veal medallion served with creamy fettuccine Alfredo | 23

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 | 21

THE BISTRO BURGER

A 10-ounce wood grilled beef tenderloin burger topped with white cheddar, pecanwood smoked bacon, Bibb lettuce, red onion & a tomato slice on a freshly baked onion bun, served with pommes frites | 18

PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, oven roasted duck & chicken tossed with spinach fettuccine in a rich buttery sauce | 18

CREOLE CATFISH

Cornmeal crusted fillet of catfish served with creamy black-eye peas seasoned with Andouille sausage | 18.75

BACON WRAPPED SHRIMP & GRITS

A sauté of pecan smoked bacon wrapped jumbo Gulf shrimp served with creamy stone ground yellow grits & red-eye gravy | 29

Dessert

CRÈME BRÛLÉE

Rich, creamy custard with a caramelized sugar topping garnished with fresh blueberries | 8

PROFITEROLES & CHOCOLATE SAUCE

Cream puffs filled with rich vanilla ice cream, topped with chocolate sauce | 7.5

BREAD PUDDING

A Brennan family recipe rich in eggs, cream & butter, served warm with Irish whiskey sauce | 7

ICE CREAM OF THE DAY | 6

TRES LECHES CAKE

A yellow sponge cake soaked with three milks, served with freshly whipped cream | 9

CHOCOLATE MOLTEN CUP CAKE

An individually baked rich, chocolate cake with a fudgy center, topped with vanilla ice cream & raspberry coulis | 8.5

HOT BUTTERED PECAN PIE

Over a drizzle of creamy caramel, topped with vanilla ice cream | 8.25

SORBET OF THE DAY | 6.5

RANDY STEIN
General Manager

CINDY BRENNAN
Owner

MICHELLE MCRANEY
Executive Chef