

OUT TO LUNCH

Price of entrée includes your choice of

MR. B'S LUNCHEON SALAD

or

ROYAL STREET SALAD

Seafood Gumbo or Gumbo Ya Ya may be substituted for 2 additional



Entrées

MARINATED SHRIMP SALAD

Spicy boiled shrimp marinated with red onions, roasted yellow peppers, & chives in Creole mustard vinaigrette, served atop hydro watercress & arugula, finished with thinly sliced tomatoes | 22

REDFISH PECAN

Pan sautéed fillet of redfish sauced with Creole Meunière, served with haricots verts, finished with spiced pecans | 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

1.5 Bloody Marys & Martinis available each **weekday** with the purchase of entrée

BLOODY MARY

Mr. B's signature recipe | 1.5

MARTINI

Served straight up or on the rocks | 1.5

Starters

CATFISH FINGERS

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

GRILLED SHRIMP BORDELAISE

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

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 | 14

DUCK SPRINGROLLS

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

JUMBO LUMP CRABCAKE

Jumbo Lump Louisiana Blue Crabmeat delicately formed with peppers & onions, pan sautéed to a thin crisp crust served with our classic Ravigote & a petit green salad | 22

GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage | 9.5

SEAFOOD GUMBO

A classic New Orleans gumbo with Gulf shrimp, crabmeat & okra | 10

MR. B'S LUNCHEON SALAD

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

BABY ICEBERG SALAD

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

ROYAL STREET SALAD

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

Entrees

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, capers & herb rich butter sauce | 18.5

PANEED VEAL & FETTUCCHINE

A panéed veal medallion served with creamy fettuccine Alfredo | 23

BACON WRAPPED SHRIMP & GRITS

A sauté of pecanwood smoked bacon wrapped jumbo Gulf shrimp served with creamy stone ground yellow grits & red-eye gravy | 30

PASTA JAMBALAYA

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

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

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

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 | 24

Dessert

BREAD PUDDING

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

PROFITEROLES & CHOCOLATE SAUCE

Cream puffs filled with rich vanilla ice cream, topped with chocolate sauce | 9

WHITE CHOCOLATE BROWNIE

A warm white chocolate brownie topped with vanilla ice cream & dark chocolate sauce | 9

HOT BUTTERED PECAN PIE

Over a drizzle of creamy caramel, topped with vanilla ice cream | 8.5

TRES LECHES CAKE

Three milk soaked sponge cake topped with citrus marinated Ponchatoula strawberries & freshly whipped cream, sprinkled with candied almonds | 11

CHOCOLATE MOLTEN CUP CAKE

An individually baked rich, chocolate cake with a fudgy center, topped with vanilla ice cream & raspberry coulis | 10

LEMON ICE BOX PIE

Served in a graham cracker crust with freshly whipped cream & raspberry sauce | 9

ICE CREAM OF THE DAY | 7

SORBET OF THE DAY | 7.5

RANDY STEIN
General Manager

CINDY BRENNAN
Owner

MICHELLE MCRANEY
Executive Chef