

# OUT TO LUNCH

Price of entrée includes your choice of a starter

## Starters

### MR. B'S LUNCHEON SALAD or ROYAL STREET SALAD

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



## Entrées

### BOILED SHRIMP SALAD

Spicy boiled Gulf shrimp tossed with ravigote served atop a bed of lightly dressed mixed greens, red onions, grape tomatoes, & roasted corn | 24

### CRAWFISH COUVILLION

Louisiana crawfish tails stewed in a broth of tomato & bell pepper served over garlic parsley pasta | 24

### PANKO CRUSTED DRUM

A fresh fillet of pan sautéed panko & parmesan crusted drum served with Parisian zucchini & squash, finished with basil butter | 26

### 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

## Appetizers

### 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 | 13

### DUCK SPRINGROLLS

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

### 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

### VEAL MILANESE

A panéed veal paillard topped with lightly dressed baby arugula & grape tomatoes, garnished with Parmigiano-Reggiano cheese | 23

### 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

### CRÈME BRÛLÉE

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

### LEMON ICE BOX PIE

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

### ICE CREAM OF THE DAY | 7

## Entrées



1979 - 2019

## 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

## Soups & Salads

### 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, oysters & okra | 10

### OYSTER ARTICHOKE SOUP | 9

### 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

### PASTA JAMBALAYA

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

### WARM YELLOWFIN TUNA SALAD

Medallions of yellowfin tuna served warm atop angel hair pasta with tomatoes, broccoli, cucumbers & creamy wasabi dressing | 25

### 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

### 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

### THREE BERRY COBBLER

Blackberries, blueberries & raspberries baked with an almond shortbread topping, served with vanilla ice cream | 10

### CHOCOLATE MOLTEN CUP CAKE

An individually baked rich, chocolate cake with a fudgy center, topped with vanilla ice cream & raspberry coulis | 9.75

### HOT BUTTERED PECAN PIE

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

### SORBET OF THE DAY | 7.5

**RANDY STEIN**  
General Manager

**CINDY BRENNAN**  
Owner

**MICHELLE MCRANEY**  
Executive Chef