

# OUT TO LUNCH

## Specials

Price of entrée includes your choice of a starter

### STARTERS

**Mr. B's Luncheon Salad • Royal Street Salad • Soup du Jour**

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

### ENTREES

#### Fried Oyster Salad

Crispy fried plump oysters served over Bibb & spring lettuces tossed in Meyer lemon basil vinaigrette, served with shaved red onions & Beefsteak tomato wedges | 21

#### Grilled Pork Tenderloin

Wood grilled Beeler's pork tenderloin served over creamy field peas & blistered Swiss chard slaw tossed in bacon vinaigrette | 24

#### Red Beans & Rice (Mondays)

A New Orleans tradition offered on Mondays | Creamy red beans & a wood grilled boneless pork loin 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

#### 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

#### Coconut Beer Shrimp

Three Louisiana Gulf shrimp rolled in beer & coconut batter & deep fried served with Creole marmalade | 9.75

#### Grilled Fish of the Day

A wood grilled fillet of fish served with parsley new potatoes, vegetable of the day, & lemon butter sauce | 22

#### 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

#### Veal Milanese

A panéed veal medallion topped with baby arugula & Creole tomatoes tossed in lemon & rice wine vinegar garnished with shaved Grana Padano cheese | 22

#### 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

#### 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

#### Sorbet of the Day | 6.5

## COCKTAIL SPECIALS

1.5 Bloody Marys & Martinis available with the purchase of entrée

#### Bloody Mary

Mr. B's signature recipe | 1.5 (weekdays)

#### Martini

Served straight up or on the rocks | 1.5 (weekdays)

#### Blood Orange Margarita

A traditional margarita infused with blood orange puree | 8

#### Mr. B's Orange Julius

Orange vodka, vanilla, & orange juice blended with creamy soft vanilla ice cream | 9.5

#### Pear Cosmopolitan

Grey Goose La Poire vodka, triple sec, cranberry juice, & lime | 10

#### Vodka Lemonade

Refreshing lemonade spiked with vodka | 7.5

#### Salty Dog

A favorite of CBD | Ruby red grapefruit juice & vodka in a salted rim glass | 8.5

#### Brandy Milk Punch

Brandy, vanilla, and creamy soft ice cream, garnished with nutmeg | 9

## 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

#### Soup of the Day

A seasonal selection from Mr. B's repertoire of soup | 8.25

#### 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

#### 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

#### Petit Filet Mignon

Wood grilled petit filet mignon served over whole leaf baby lettuces drizzled with balsamic gastrique | topped with crumbled Oregon blue cheese & crispy fried sweet onions | 27

## ENTREES

## DESSERTS

#### Cheesecake

Traditional New York style cheesecake with sour cream topping served with Azul Dulce blueberry sauce | 9.75

#### 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

#### Three Berry Cobbler

Blackberries, blueberries, & raspberries baked with an almond shortbread topping served with vanilla ice cream | 9.75

**RANDY STEIN**  
General Manager

**CINDY BRENNAN**  
Owner

**MICHELLE MCRANEY**  
Executive Chef