

...  Starters  ...

DUCK SPRINGROLLS

Two crispy fried springrolls filled with duck confit, shiitake mushrooms, spinach & goat cheese, served with ginger-soy dipping sauce | 15

CRISPY FRIED OYSTERS

One half dozen spicy flash fried Louisiana oysters served with jalapeño tartar sauce | 14

CARNE E AL FORMAGGIO

A savory array of soft ripened brie & goat milk cheeses, soppressata, finocchiona & Genoa salami with wood grilled ciabatta bread | 14

CATFISH FINGERS

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

JUMBO LUMP CRABCAKE

Jumbo Lump Louisiana blue crabmeat with peppers & onions, pan sautéed to a thin crisp crust, served with classic Ravigote & a petit green salad | 22

GUMBO YA YA

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

BABY ICEBERG SALAD

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

BABY HEIRLOOM TOMATO SALAD

Assorted baby Heirloom tomatoes with pearl mozzarella, drizzled with basil oil | 10

BISTRO SALAD

Baby greens, spiced pecans, grated Grana Padano & grape tomatoes tossed with an herb vinaigrette | 9.5

...  Entrees  ...

WOOD GRILLED FISH

Fresh fillet of fish grilled over a wood fire, served with pecan popcorn rice & fresh vegetables

With lemon butter sauce | 27

With Meunière sauce | 27

(with a sauté of jumbo lump crabmeat +\$12)

SHRIMP & ANDOUILLE BROCHETTES

Gulf shrimp & spicy Andouille sausage with sweet onions, red & green bell peppers, grilled over a wood fire, served with pecan popcorn rice & Creole mustard sauce | 20

VEAL OSCAR

A panéed veal paillard nestled on top of fresh asparagus topped with Jumbo Lump Louisiana crabmeat, finished with Hollandaise | 34

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 | 31

BACON WRAPPED SHRIMP & GRITS

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

CHICKEN PONTALBA

A classic New Orleans dish ~ A pan roasted all natural chicken breast topped with Hollandaise sauce, served with Brabant potatoes, prosciutto & chopped green onions | 21

THE BISTRO BURGER

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

...  Desserts  ...

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

HOT BUTTERED PECAN PIE

Over a drizzle of creamy caramel, topped with vanilla ice cream | 9

LEMON ICE BOX PIE

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

FLOURLESS CHOCOLATE CAKE

A rich chocolate cake with creamy mocha sauce & sweetened condensed milk ice cream, garnished with chocolate bridle | 9

COCKTAIL SPECIALS

1.5 Bloody Marys & Martinis

available each **weekday** for **lunch** with the purchase of entrée

- until 2 pm -

Cocktails

201

Maker's Mark, St. Germain, satsuma liqueur, with a touch of lemon, served up in a rock glass | 12

BLOOD ORANGE MARGARITA

A traditional margarita infused with blood orange puree | 12

CHAMPAGNE ROYALE

Sparkling wine with a touch of Chambord | 12

PEAR COSMOPOLITAN

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

PIMM'S CUP

Pimm's No. 1, ginger ale & a splash of sour | 11

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 | 12

Beers

DOMESTIC BEER

Blue Moon White Ale	5.75
Bud Light	4.75
Coors Light	4.75
Michelob Ultra	5.25
Miller Lite	4.75
Yuengling Traditional Lager	4.5
Abita Amber	5.75

IMPORTED BEER

Heineken	5.75
Stella Artois	5.75
Heineken 0.0 N/A	5.75



Wines

Full wine list available upon request

SPARKLES

Chandon California Brut	12 / 48
Mumm Napa Brut Premier	15 / 60
Schramsberg "Mirabelle" Brut Rosé	17 / 68
Veuve Clicquot Brut Champagne	22 / 88

WHITES

St. Francis Chardonnay, Sonoma	10 / 40
Au Bon Climat Chardonnay, Santa Barbara	15 / 60
Stag's Leap Chardonnay "Karia", Napa	17 / 68
Fess Parker Riesling, Santa Barbara	8 / 32
Morgan Sauvignon Blanc, Monterey	11 / 44
Silverado Sauvignon Blanc, Napa Valley	12 / 48
Hogue Pinot Grigio, Columbia Valley	7 / 28
Foris Moscato, Oregon	9 / 36

ROSÉS

Studio Rosé by Miraval, Vin de Pays	12 / 48
Willamette Valley Vyds. Pinot Noir Rosé	11 / 44

REDS

Broadside Cabernet Sauvignon	10 / 40
Decoy Cabernet Sauvignon, Sonoma	14 / 56
Joseph Carr Cabernet Sauvignon	13 / 52
Alexander Valley Vineyards Merlot	11 / 44
Duckhorn Merlot, Napa	18 / 72
Nielson Pinot Noir, Santa Barbara	11 / 44
Cherry Cove Pinot Noir, Willamette	12 / 48
Conundrum Red Blend, California	10 / 40
Kunde Zinfandel, Sonoma Valley	11 / 44