

## Out to Lunch

Price of entrée includes your choice of Soup du Jour, Mr. B's Luncheon Salad, or Royal Street Salad

### STARTERS

**MR. B'S LUNCHEON SALAD | OR | ROYAL STREET SALAD  
| OR | SOUP DU JOUR**

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

### ENTREES

#### SKIP'S FRIED CHICKEN & MAC

Seasoned deep fried crispy chicken with rich creamy sharp cheddar mac and cheese | with mustard and collard greens | 21

#### BONELESS PORK LOIN

Wood grilled Kurobuta boneless pork loin with cayenne sweet potato rounds and haricots vert | finished with Steen's Cane Syrup natural reduction | 24

#### MUFFOLETTA PANINI

Mortadella, ham, Genoa salami, provolone cheese and olive salad pressed on freshly baked ciabatta | with house made potato chips | 21

#### PANKO & CITRUS CRUSTED DRUM

A fillet of drum crusted with crispy panko breadcrumbs and seasonal citrus with Yukon Gold potato and roasted cauliflower puree served with Brussels sprouts and drizzled with lemon oil | 25

## Cocktail Specials

1.5 Bloody Marys & Martinis available with the purchase of entree

### BLOODY MARY

Mr. B's signature recipe | 1.5

### MARTINI

Served straight up or on the rocks | 1.5

### BLOOD ORANGE MARGARITA

A traditional margarita infused with blood orange puree | 8

### PEAR COSMOPOLITAN

Pear vodka, triple sec, cranberry juice, and lime | 8

### MR. B'S ORANGE JULIUS

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

### CHAMPAGNE ROYALE

Sparkling wine with a touch of Chambord | 8

### MAGNOLIA 75

Magnolia vodka spiked with sparkling wine and a touch of lemony sweetness | 8

### THE SIDECAR

Brandy, orange liqueur, and lemon chilled and served up with a sugared rim | 8

## Appetizers

### CATFISH FINGERS

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

### EGGPLANT STICKS

Panéed eggplant deep fried to a golden brown | served with Creole mustard dipping sauce | 7.5

### FRIED OYSTERS

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

### DUCK SPRINGROLLS

Two housemade springrolls filled with duck confit, shiitake mushrooms, spinach and goat cheese | served with sweet ginger-garlic dipping sauce | 14

### COCONUT BEER SHRIMP

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

### JUMBO LUMP CRABCAKE

A pan sautéed jumbo lump crabcake served with our classic ravigote sauce | 18

## Soups & Salads

### GUMBO YA YA

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

### SEAFOOD GUMBO

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

### SOUP OF THE DAY

A seasonal selection from Mr. B's repertoire of soup | 7.5

### MR. B'S LUNCHEON SALAD

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

### ROYAL STREET SALAD

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

### BABY ICEBERG SALAD

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

## Entrees

### GRILLED FISH OF THE DAY

A wood grilled fillet of fish served with parsley new potatoes, vegetable of the day, and lemon butter sauce | 20

### SHRIMP & ANGEL HAIR PASTA

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

### ROSEMARY CHICKEN

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

### PANÉED VEAL & FETTUCCINE

A panéed veal medallion served with creamy fettuccine Alfredo | 21

### MR. B'S BARBEQUED SHRIMP

A Mr. B's signature dish | Gulf shrimp barbecued New Orleans style, served in the shells with peppery butter sauce and French bread for dipping | 21

### THE BISTRO BURGER

A 10-ounce wood grilled beef tenderloin burger topped with white cheddar, and pecanwood smoked bacon on a freshly baked onion bun with mayonnaise served with pommes frites | 18

### PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, oven roasted duck and 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

### HERB MARINATED FLAP STEAK

Wood grilled and thinly sliced flap steak with a confit of Cipollini onions | served with Yukon Gold Danish blue cheese potato rounds and haricots vert | 25

## Desserts

### WHITE CHOCOLATE BROWNIE

A warm white chocolate brownie topped with vanilla ice cream and dark chocolate sauce | 8.75

### 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 and butter, served warm with Irish whiskey sauce | 7

### ICE CREAM OF THE DAY | 6

### LEMON ICE BOX PIE

Served in a graham cracker crust with freshly whipped cream and raspberry sauce | 8.25

### CHOCOLATE MOLTEN CUP CAKE

An individually baked rich, chocolate cake with a fudgy center, topped with vanilla ice cream and 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

**CINDY BRENNAN**  
Managing Partner

**RANDY STEIN**  
General Manager

**MICHELLE MCRANEY**  
Executive Chef