

Lunch Menu

MR. B'S BISTRO
CINDY BRENNAN

Starters

DUCK SPRINGROLLS

Duck confit, shiitake mushrooms, spinach, goat cheese + ginger-soy dipping sauce / 20

CRISPY FRIED OYSTERS

Six flash fried Gulf oysters with jalapeño tartar sauce / 24

EGGPLANT STICKS

Pecorino Romano cheese, Creole mustard dipping sauce / 9

JUMBO LUMP CRABCAKE

Classic ravigote sauce, petit green salad / 27

SEAFOOD GUMBO

Gulf shrimp, crabmeat + okra / 12

SOUP DU JOUR

Tuscan roasted garlic / 11

GUMBO YA YA

Chicken + Andouille sausage / 10.5

ALMOND CRUSTED

GOAT CHEESE SALAD

Bibb + Baby Gem lettuces, shallots, cranberries, Gala apples, Calvados vinaigrette / 12

POACHED PEAR SALAD

Seasonal baby greens with port wine poached pears, dried cranberries + bleu cheese, port wine vinaigrette / 12

BISTRO SALAD

Baby greens, spiced pecans, Grana Padano cheese, grape tomatoes, herb vinaigrette / 10.5

BABY ICEBERG SALAD

Red onions, grape tomatoes, bacon, bleu cheese, Dijon mustard vinaigrette / 10.75

Entrees

WOOD GRILLED FISH

With pecan popcorn rice + fresh vegetables
Lemon Butter Sauce or Creole Meuniere / 28
**with a sauté of jumbo lump crabmeat + \$12*

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style, in their shells, peppery butter sauce / 34

TROUT AMANDINE

Fresh fillet of trout topped with sliced almonds in brown butter, with asparagus spears / 33

BACON WRAPPED SHRIMP + GRITS

Pecanwood smoked bacon wrapped jumbo Gulf shrimp with creamy stone ground yellow grits + red eye gravy / 33

BISTRO BURGER

Brisket, short rib + chuck, white cheddar cheese, pecanwood smoked bacon, brioche bun, served with pommes frites / 19.5

PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, duck + chicken, spinach fettuccine with buttery sauce / 28

PANÉED VEAL

Panéed veal medallions with creamy fettuccine Alfredo / 26

ASIAN DUCK SALAD

Peppered duck breast, baby greens, carrots, jicama, ginger-soy dressing, won tons, peanut sauce / 26

SEARED AIRLINE CHICKEN BREAST

Brussels sprouts, squash + potatoes, thyme brandy reduction / 26

PORK CHOP

12 oz. pork chop grilled over a wood fire with honey ginger barbeque sauce, baby carrots, jasmine rice + a julienne of fresh vegetables / 31

PETIT FILET MIGNON

6 oz. wood grilled filet topped with chive butter, shoestring potatoes, roasted red pepper aioli / 38

Desserts

PECAN PIE

With a drizzle of creamy caramel, vanilla ice cream / 10

PUMPKIN SPICE CAKE

Brown sugar frosting, orange + vanilla syrup, candied pumpkin seeds / 11

LEMON ICE BOX PIE

Raspberry sauce, candied lemon, freshly whipped cream / 9

PROFITEROLES + CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, chocolate sauce / 11

BREAD PUDDING

A Brennan family recipe rich in butter, cream + eggs, with Irish whiskey sauce / 8

DARK CHOCOLATE SALTED CARAMEL CAKE

Moist fudgy dark chocolate cake topped with rich caramel, sprinkle of Maldon sea salt / 12

WARM WHITE CHOCOLATE BROWNIE

White + dark chocolate chips baked into a rich confection, topped with vanilla ice cream, dark chocolate sauce / 11