

Lunch Menu

APPETIZERS

DUCK SPRINGROLLS

Crispy fried springrolls filled with duck confit, shiitake mushrooms, spinach & goat cheese, ginger-soy dipping sauce / 18

CRISPY FRIED OYSTERS

Half dozen spicy flash fried Louisiana oysters, jalapeño tartar sauce / 18

EGGPLANT STICKS

Crispy fried panéed eggplant served with Creole mustard dipping sauce / 9

OVEN ROASTED PORK BELLY

House cured Niman Ranch pork belly, fig preserves, fresh croutons, baby spinach / 12

JUMBO LUMP CRABCAKE

Classic ravigote sauce, petit green salad / 27

ENTRÉES

ROASTED ROSEMARY CHICKEN

All natural chicken breast, carrots, orzo pasta, natural reduction enhanced with fresh rosemary / 22

THE BISTRO BURGER

10-ounce wood grilled burger of brisket, short rib & chuck, white cheddar cheese, applewood smoked bacon, brioche bun, pommes frites / 18

ASIAN DUCK SALAD

A pepper crusted duck breast served over baby greens & shredded carrots tossed with ginger-soy dressing topped with sesame seeds, crispy won ton strips & spicy peanut sauce / 24

PANEED VEAL & FETTUCCHINE

A panéed veal medallion served with creamy fettuccine Alfredo / 23

EYE-OPENERS

BLOODY MARY / 9

MIMOSA / 9

BRANDY MILK PUNCH / 12

SOUP & SALAD

GUMBO YA YA

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

LOUISIANA SWEET POTATO SOUP

With applewood smoked bacon & toasted pecans / 12

BISTRO SALAD

Baby greens, spiced pecans, grated Grana Padano cheese & grape tomatoes, herb vinaigrette / 9.5

BABY ICEBERG SALAD

Red onions, tomatoes, applewood smoked bacon & Danish bleu cheese, Dijon mustard vinaigrette / 9.75

POACHED PEAR SALAD

Seasonal baby greens, port wine poached pears, toasted pecans, dried cranberries & bleu cheese, port wine vinaigrette / 12

MR. B'S CLASSICS

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce – or – Creole Meunière / 28

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style in their shells, peppery butter sauce, French bread to dip / 32

PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, roasted duck & chicken, fettuccine, buttery duck sauce / 26

SHRIMP & GRITS

Applewood smoked bacon wrapped Gulf shrimp creamy stone ground yellow grits, red eye gravy / 31

DESSERTS

BREAD PUDDING

Served warm with Irish whiskey sauce / 8

PECAN PIE

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

LEMON ICE BOX PIE

Graham cracker crust, freshly whipped cream, raspberry sauce, candied lemon / 9

CHOCOLATE SALTED CARAMEL CAKE

Dark chocolate cake with caramel glaze & Maldon sea salt / 10

PROFITEROLES

Cream puffs filled with vanilla ice cream, chocolate sauce / 11

CHOCOLATE SWIRL ICE CREAM / 7

GREEN APPLE SORBET / 7

MR. B'S BISTRO

CINDY BRENNAN

Mr. B's Cocktails



201

Maker's Mark, St. Germain, satsuma rum, lemon, served up in a rock glass / 12

BLOOD ORANGE MARGARITA

Margarita infused with blood orange puree / 12

CHAMPAGNE ROYALE

Sparkling wine with a touch of Chambord / 12

MR. B'S ORANGE JULIUS

Orange vodka, vanilla, orange juice, creamy soft vanilla ice cream / 12

PEAR COSMOPOLITAN

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

PIMM'S CUP

Pimm's No.1, ginger ale, lemon & lime sour / 11

SALTY DOG

Ruby red grapefruit juice, vodka, salted rim / 9

BRANDY MILK PUNCH

Brandy, vanilla, soft ice cream, nutmeg / 12

Wines By the Glass



SPARKLES

Chandon California Brut / 12

Mumm Napa Brut Premier / 15

Schramsberg "Mirabelle" Brut Rosé / 12

Veuve Clicquot Brut "Yellow Label", Champagne / 22

WHITES

St. Francis Chardonnay / 12

Sonoma-Cutrer Chardonnay / 14

Hartford Court Chardonnay / 14

Au Bon Climat Chardonnay / 15

Fess Parker Riesling / 8

Morgan Sauvignon Blanc / 14

Matanzas Creek Sauvignon Blanc / 10

Hogue Pinot Grigio / 7

Foris Moscato / 9

ROSÉ

Willamette Valley Vyds., Pinot Noir Rosé / 11

REDS

Broadside Cabernet Sauvignon / 10

Decoy Cabernet Sauvignon / 14

Joseph Carr Cabernet Sauvignon / 13

Alexander Valley Merlot / 12

Duckhorn Merlot / 18

Nielson Pinot Noir / 14

Cherry Cove Pinot Noir / 14

XYZin Old Vine Zinfandel / 10

Beers

DOMESTICS

Blue Moon White Ale / 6

Bud Lite / 5

Coors Lite / 5

Michelob Ultra / 5.5

Miller Lite / 5

Yeungling Trad. Lager / 6

Abita Amber / 6

Abita Big Easy IPA / 6

IMPORTS

Heineken / 6

Stella Artois / 6

Specialty Coffees



MR. B'S COFFEE

Amaretto, Grand Marnier, cinnamon whipped cream / 10

"ICED" MR. B'S COFFEE

Amaretto, Grand Marnier, cinnamon whipped cream / 10

IRISH COFFEE

Irish whiskey, sugar, whipped cream / 10

ESPRESSO/ CAPPUCCINO

CAFÉ AU LAIT / 4