

... 🍴 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

GUMBO YA YA

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

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

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

CARNE E AL FORMAGGIO

A savory array of marinated sheep & goat milk cheese, capicola, Genoa salami with wood grilled ciabatta bread | 14

... 🍴 Entrees 🍴 ...

WOOD GRILLED FISH

Fresh fillet of fish grilled over a wood fire, served with parsley new potatoes, fresh vegetables

With lemon butter sauce | 27

With Meunière sauce | 27

VEAL OSCAR

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

BACON WRAPPED SHRIMP & GRITS

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

STEAK & EGGS

A 14-ounce prime ribeye steak grilled over a wood fire, served with truffle butter scrambled eggs & parsley new potatoes | 42

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

EGGS BENEDICT

Two poached eggs on an open-faced toasted English muffin with Morrell ham, topped with Hollandaise sauce, served with vegetable of the day | 22

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 | 24

SEARED SCALLOP SALAD

A trio of pan seared jumbo scallops drizzled with truffle oil, atop lightly dressed arugula finished with shaved Parmigiano-Reggiano | 24

SEAFOOD TACO TRIO

Spicy boiled shrimp, avocado & fire roasted tomato salsa; Blackened yellowfin tuna, baby arugula & wasabi; Smoked salmon, baby greens, red onion, capers & horseradish sour cream ~ served in flour tortillas | 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



GAMEDAY COCKTAIL

"THE SAINT"

Vodka & St. Germain elderflower liqueur topped with crisp sparkling wine & a squeeze of refreshing citrusy lemon

\$5

Cocktails

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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

SALTY DOG

A favorite of C.B.D. | Ruby red grapefruit juice & vodka in a salted rim glass | 9

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

CHAMPAGNE ROYALE

Sparkling wine with a touch of Chambord | 12

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	4.75
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
Dry Creek Sauvignon Blanc, Sonoma	10 / 40
Morgan Sauvignon Blanc, Monterey	11 / 44
Hogue Pinot Grigio, Columbia Valley	7 / 28
Foris Moscato, Oregon	9 / 36

ROSÉS

Cline Mouvèdre Rosé, Contra Costa	9 / 36
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
Conumdrum Red Blend, California	10 / 40
Kunde Zinfandel, Sonoma Valley	11 / 44

RANDY STEIN
General Manager

CINDY BRENNAN
Owner

MICHELLE MCRANEY
Executive Chef