

Thanksgiving Menu

APPETIZERS

DUCK SPRINGROLLS

Crispy fried springrolls filled with duck confit, shiitake mushrooms, spinach & goat cheese, ginger-soy dipping sauce / 15

CRISPY FRIED OYSTERS

Six spicy flash fried Gulf oysters, pecanwood smoked bacon horseradish Hollandaise / market price

OVEN ROASTED PORK BELLY

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

GARLIC TRUFFLE FRIES

Garlic & thyme infused housemade French fries Pecorino Romano cheese, truffle oil / 12

JUMBO LUMP CRABCAKE

Classic ravigote sauce, petit green salad / market price

MR. B'S CLASSICS

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce – or Meunière Sauce / 32

MR. B'S BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style served in the shells with peppery butter sauce, French bread for dipping / 32

SHRIMP & GRITS

Pecanwood smoked bacon wrapped jumbo Gulf shrimp with creamy stone ground grits, red-eye gravy / 31

STEAK AU POIVRE

Six-ounce peppercorn crusted petit filet of Angus beef, grilled over a wood fire, served with classic brandy cream sauce, bistro style pommes frites / 44

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

DARK CHOCOLATE CAKE

Chocolate ganache, Grand Marnier, macerated orange supremes / 10

PROFITEROLES

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

APPLE CRUMB CAKE

Baked Granny Smith apples with cinnamon crumb topping, vanilla ice cream / 11

SOUPS & SALADS

GUMBO YA YA

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

ROASTED BUTTERNUT SQUASH SOUP

Garnished with toasted thyme spiced pecans / 10

BISTRO SALAD

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

POACHED PEAR SALAD

Seasonal baby greens with port wine poached pears, dried cranberries & blue cheese, port wine vinaigrette / 11

THANKSGIVING CLASSICS

ROASTED TURKEY

Roasted free range Tanglewood Farm turkey with sausage & cornbread dressing, mashed sweet potatoes, haricots verts, cranberry relish & housemade gravy / 42

PEPPER CRUSTED DUCK

Pan seared duck breast served atop creamy risotto tossed with pecanwood smoked duck, natural reduction sauce enhanced with port wine / 38

BOURBON PORK LOIN

Pan seared nine-ounce boneless pork loin served atop oven roasted Brussels sprouts, Brabant potatoes & onion-bacon jam, with natural reduction sauce enhanced with Kentucky Bourbon / 40

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/ CAPPUCINO

CAFÉ AU LAIT / 4



MR. B'S BISTRO

CINDY BRENNAN



MR. B'S BISTRO

