

Thanksgiving Menu

MR. B'S BISTRO
CINDY BRENNAN

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 / 18

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 / 27

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

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

STEAK AU POIVRE

8-ounce peppercorn crusted petit filet of Angus beef, pan seared & 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, SALTED CARAMEL CAKE

With caramel glaze & Maldon sea salt / 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 / 12

BISTRO SALAD

Baby greens, spiced pecans, grated Parmigiano Reggiano & grape tomatoes, herb vinaigrette / 9.5

BABY ICEBERG SALAD

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

POACHED PEAR SALAD

Seasonal baby greens with port wine poached pears, dried cranberries, toasted pecans, bleu 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 BREAST

Roasted black pepper crusted duck breast, leek risotto cake, haricots verts & Duckhorn Merlot natural reduction sauce, garnished with crispy shiitake mushrooms / 30

BOURBON PORK LOIN

Pan seared 9-ounce boneless pork loin served atop oven roasted Brussels sprouts, Brabant potatoes & onion-bacon jam, with natural reduction sauce enhanced with 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/ CAPPUCCINO

CAFÉ AU LAIT / 4



Mr. B's Cocktails



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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

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