



# RESTAURANT WEEK

*New Orleans*

2 courses / \$20

## STARTERS

**Mr. B's Luncheon Salad • Royal Street Salad**

Seafood Gumbo or Gumbo Ya Ya may be substituted for an additional | 1.5

## ENTREES

**Shrimp & Andouille Brochettes**

Wood grilled Gulf shrimp, spicy Andouille sausage & sweet bell peppers served with onion popcorn rice & Creole mustard sauce

**Blackened Tuna**

Blackened yellowfin tuna served over creamed spinach surrounded by crispy fried Gulf oysters

**Pork Chop**

A 10-ounce pork chop grilled over a wood fire glazed with fig preserves, served with lightly dressed arugula & a bleu cheese stuffed fig

## APPETIZERS

**Catfish Fingers**

Strips of catfish lightly battered & deep fried to a golden brown, served with tomato tartar sauce | 8

**Eggplant Sticks**

Crispy fried panéed eggplant served with Creole mustard dipping sauce | 7.5

**Fried Oysters**

Six plump Louisiana Gulf oysters deep fried topped with jalapeño tartar sauce | 13

**Duck Springrolls**

Two housemade springrolls filled with duck confit, shiitake mushrooms, spinach & goat cheese | served with sweet ginger-garlic dipping sauce | 15

**Coconut Beer Shrimp**

Three Louisiana Gulf shrimp rolled in beer & coconut batter & deep fried served with Creole marmalade | 9.75

**Jumbo Lump Crabcake**

Jumbo lumps of local blue crab delicately formed with peppers & onions, pan sautéed to a thin crisp crust served with our classic Ravigote & a petit green salad | 17

**Grilled Fish of the Day**

A wood grilled fillet of fish served with parsley new potatoes, vegetable of the day, & lemon butter sauce | 23

**Shrimp & Angel Hair Pasta**

A pan sauté of Gulf shrimp served atop angel hair pasta tossed with garlic & herb rich butter sauce | 18.5

**Rosemary Chicken**

An all-natural chicken breast roasted with rosemary compound butter served with baby carrots, orzo pasta & natural reduction sauce enhanced with fresh rosemary | 18

**Veal Milanese**

A panéed veal medallion topped with baby arugula & grape tomatoes tossed in lemon & rice wine vinegar garnished with shaved Grana Padano cheese | 22

**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 | 21

## DESSERTS

**Crème Brûlée**

Rich, creamy custard with a caramelized sugar topping garnished with fresh blueberries | 8

**Profiteroles & Chocolate Sauce**

Cream puffs filled with rich vanilla ice cream, topped with chocolate sauce | 7.5

**Bread Pudding**

A Brennan family recipe rich in eggs, cream & butter, served warm with Irish whiskey sauce | 7

**Ice Cream of the Day** | 6

## COCKTAIL SPECIALS

1.5 Bloody Marys & Martinis available with the purchase of entrée

**Bloody Mary**

Mr. B's signature recipe | 1.5

**Martini**

Served straight up or on the rocks | 1.5

**Blood Orange Margarita**

A traditional margarita infused with blood orange puree | 8

**Mr. B's Orange Julius**

Orange vodka, vanilla, & orange juice blended with creamy soft vanilla ice cream | 9.5

**Pear Cosmopolitan**

Grey Goose La Poire vodka, triple sec, cranberry juice, & lime | 10

**Vodka Lemonade**

Refreshing lemonade spiked with vodka | 7.5

**Salty Dog**

A favorite of CBD | Ruby red grapefruit juice & vodka in a salted rim glass | 8.5

**Brandy Milk Punch**

Brandy, vanilla, and creamy soft ice cream, garnished with nutmeg | 9

## SOUPS & SALADS

**Gumbo Ya Ya**

A rich country style gumbo made with chicken & Andouille sausage | 8.5

**Seafood Gumbo**

A classic New Orleans gumbo with Gulf shrimp, oysters, & okra | 8.75

**Soup of the Day**

A seasonal selection from Mr. B's repertoire of soup | 8.25

**Mr. B's Luncheon Salad**

Baby greens, spiced pecans, grated Grana Padano & grape tomatoes tossed with an herb vinaigrette | 7.75

**Royal Street Salad**

Whole leaf baby Romaine lettuce tossed with crumbled blue cheese, bacon & fresh herb market vinaigrette | 8.25

**Baby Iceberg Salad**

Baby iceberg lettuce with sliced red onions, grape tomatoes, pecan smoked bacon & Danish blue cheese topped with Dijon mustard vinaigrette | 9.75

## ENTREES

**The Bistro Burger**

A 10-ounce wood grilled beef tenderloin burger topped with white cheddar, pecanwood smoked bacon, Bibb lettuce, red onion & a tomato slice on a freshly baked onion bun | served with pommes frites | 18

**Pasta Jambalaya**

Gulf shrimp, Andouille sausage, oven roasted duck & chicken tossed with spinach fettuccine in a rich buttery sauce | 18

**Creole Catfish**

Cornmeal crusted fillet of catfish served with creamy black-eye peas seasoned with Andouille sausage | 18.75

**Bacon Wrapped Shrimp & Grits**

A sauté of pecan smoked bacon wrapped jumbo Gulf shrimp served with creamy stone ground yellow grits & red-eye gravy | 29

**RANDY STEIN**  
General Manager

**CINDY BRENNAN**  
Owner

**MICHELLE MCRANEY**  
Executive Chef