

# Appetizers

## FRIED GREEN TOMATOES

Crispy fried green tomato slices in Creole  
Meunière sauce  
10.5

## DUCK SPRINGROLLS

Two crispy fried springrolls filled with  
duck confit, shiitake mushrooms, spinach,  
& goat cheese | served with ginger  
soy dipping sauce  
15

## ROASTED MUSHROOM RAGOUT

Shiitake, crimini, & portobello mushrooms oven  
roasted in Madeira wine cream sauce | served with  
grilled focaccia bread & goat cheese  
12

## OVEN ROASTED PORK BELLY

House cured Niman Ranch pork belly with fig  
preserves, fresh croutons & baby spinach  
10.5

## CRISPY FRIED OYSTERS

One half dozen spicy flash fried Louisiana  
oysters served with smoked bacon &  
horseradish Hollandaise  
13.5

## GRILLED SHRIMP BORDELAISE

A trio of jumbo Gulf shrimp grilled over a  
wood fire and finished with classic New  
Orleans bordelaise sauce  
15

## GARLIC TRUFFLE FRENCH FRIES

Garlic & thyme infused, housemade French fries topped  
with Pecorino romano cheese & truffle oil  
11

# Soups

## GUMBO YA YA

A rich country style gumbo made with  
chicken & Andouille sausage  
9

## SEAFOOD GUMBO

A classic New Orleans gumbo with Gulf  
shrimp, crabmeat, oysters, okra  
9.5

## SOUP OF THE DAY

A seasonal selection from  
Mr. B's repertoire of classic soups  
8.25

## SOUPS 1-1-1

A demi-tasse tasting of our three soups:  
Gumbo Ya Ya, Seafood Gumbo,  
Soup of the Day  
8.25

# Salads

## BABY ICEBERG SALAD

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

## BISTRO SALAD

Tender baby greens, grape tomatoes &  
spiced pecans tossed with herb vinaigrette  
topped with shaved Grana Padano cheese  
9

## HEIRLOOM TOMATO SALAD

Baby heirloom tomatoes tossed with mixed  
greens & extra virgin olive oil | finished with  
shaved ricotta salata  
9.75

# Seasonal Specials

## SEARED JUMBO SCALLOPS

Pan seared Maine scallops served with squid ink pasta, haricots vert, & sauternes butter sauce

42

## GRILLED VEAL RIBEYE

An eight ounce veal ribeye grilled over a wood fire, served atop a roasted portobello mushroom, Brabant potatoes, & goat brie cheese finished with natural reduction sauce

36

## TROUT PECAN

A fresh fillet of trout dusted with flour & pan sautéed served with haricots vert & sauced with Creole Menuière butter

32

## GRILLED MAHI MAHI & CRAWFISH

A fillet of mahi mahi grilled over a wood fire served with fresh asparagus & Louisiana crawfish tails tossed in smoked tomato butter sauce

35

# Entrees

## 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

## ROASTED GARLIC CHICKEN

An all-natural chicken breast coated with roasted garlic, served with oven-dried Roma tomatoes, roasted garlic cloves, orzo & rosemary infused natural reduction

26

## 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

28

## THE BISTRO BURGER

A 10-ounce wood grilled beef tenderloin burger topped with white cheddar & pecanwood smoked bacon on a freshly baked onion bun, served with homemade pommes frites, Pecorino Romano cheese, & truffle oil

26



## THE MR. B'S BISTRO COOKBOOK:

Simply Legendary Recipes from New Orleans's Favorite French Quarter Restaurant

By Cindy Brennan

## WOOD GRILLED FISH

Fresh fillet of fish grilled over a wood fire, served with pecan popcorn rice, fresh vegetables of the evening & lemon butter sauce

29

## HONEY GINGER GLAZED PORK CHOP

A 12-ounce pork chop grilled over a wood fire glazed with honey ginger barbeque sauce, served with baby carrots, jasmine rice, & a julienne of vegetables

28

## TRUFFLE BUTTER FILET MIGNON

An 8-ounce wood grilled filet of beef topped with our housemade truffle butter, served with garlic potato rounds, & sautéed spinach

39

## VEGETABLE MELANGE

A grilled portobello mushroom with a seasonal selection of fresh vegetables  
\*vegetarian option topped with smoked tomato butter & pecorino cheese

\*vegan option drizzled with extra virgin olive oil

27

Randy Stein  
General Manager

Cindy Brennan  
Owner

Michelle McRaney  
Executive Chef