

... 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

CHEESE & MEAT PLATE

A savory array of soft ripened brie & goat milk cheeses, soppressata, finocchiona & Genoa salami with wood grilled ciabatta bread | 14

GARLIC TRUFFLE FRIES

Garlic & thyme infused housemade French fries topped with Pecorino Romano cheese & truffle oil | 12

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

GUMBO YA YA

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

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

BISTRO SALAD

Baby greens, spiced pecans, grated Grana Padano & grape tomatoes tossed with an herb vinaigrette | 9.5

BABY HEIRLOOM TOMATO SALAD

Assorted baby Heirloom tomatoes with pearl mozzarella, drizzled with basil oil | 10

... Entrees ...

WOOD GRILLED FISH

Fresh fillet of fish grilled over a wood fire, served with pecan popcorn rice & fresh vegetables

With lemon butter sauce | 31

With Meunière sauce | 31

(with a sauté of jumbo lump crabmeat +\$12)

HONEY GINGER 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 fresh vegetables | 29

FILET MIGNON

An 8-ounce wood grilled filet of beef topped with our housemade truffle butter, served with garlic potato rounds & vegetable of the day | 44

THE BISTRO BURGER

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

BACON WRAPPED SHRIMP & GRITS

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

AUTUMN CHICKEN

Pan roasted all natural chicken breast served with a mélange of roasted autumn vegetables & thyme infused natural reduction sauce | 24

VEAL & MUSHROOM

A panéed veal paillard nestled atop creamy mushroom ragout, served with a shiitake mushroom risotto cake | 28

LAMB CHOPS

A trio of wood grilled lamb chops served with creamy hash browns, vegetable of the day & natural reduction sauce | 38

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

... 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

Cocktails

201

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

CHAMPAGNE ROYALE

Sparkling wine with a touch of Chambord | 12

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

SALTY DOG

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

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	5.25
Miller Lite	4.75
Yuengling Traditional Lager	4.5
Abita Amber	5.75
Abita Big Easy IPA	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
Morgan Sauvignon Blanc, Monterey	11 / 44
Matanzas Creek, Sauvignon Blanc, Sonoma	10 / 40
Hogue Pinot Grigio, Columbia Valley	7 / 28
Foris Moscato, Oregon	9 / 36

ROSÉS

Studio Rosé by Miraval, Vin de Pays	12 / 48
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
Conundrum Red Blend, California	10 / 40
Kunde Zinfandel, Sonoma Valley	11 / 44

HAPPY HOUR

WEDNESDAYS – SUNDAYS | 3:30 pm – 5:30 pm

... ✈️ SPECIALLY PRICED ✈️ ...

Spirits, Beer, Wine, Snacks

