

...  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

GARLIC TRUFFLE FRIES

Garlic & thyme infused housemade French fries 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

MARINATED CHEESE PLATE

Extra virgin olive oil marinated sheep & goat milk fresh cheese, with grilled ciabatta bread & baby arugula tossed with dried apricots & figs | 14

...  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)

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

ROASTED GARLIC CHICKEN

An all-natural roasted Tanglewood Farms chicken served with oven-dried grape tomatoes, roasted garlic cloves, orzo pasta & rosemary infused natural reduction | 26

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

BACON WRAPPED SHRIMP & GRITS

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

VEAL & CRABMEAT

A pan sautéed veal paillard topped with jumbo lump crabmeat, served with spinach fettuccine & smoked tomato butter 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

LAMB CHOPS

A trio of wood grilled lamb chops served with creamy hash browns, vegetable of the day & natural reduction sauce | 40

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

...  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



CARNIVAL TRES LECHES CAKE

Three milk soaked sponge cake topped with freshly whipped chantilly cream sprinkled with festive carnival sugar | 11

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

BLOOD ORANGE MARGARITA

A traditional margarita infused with blood orange puree | 12

CHAMPAGNE ROYALE

Sparkling wine with a touch of Chambord | 12

BRANDY MILK PUNCH

Brandy, vanilla, creamy soft ice cream, nutmeg | 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

Ruby red grapefruit juice & vodka in a salted rim glass | 9

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Maker's Mark, St. Germain, satsuma liqueur, with a touch of lemon, served up in a rock glass | 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
La Crema Chardonnay, RRV	14 / 56
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
Marietta "OVR" Old Vine Red Blend	11 / 44
XY Zin, Old Vine Zinfandel	10 / 40