

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

Half dozen spicy flash fried Louisiana oysters served with pecanwood smoked bacon & horseradish Hollandaise | 15

GARLIC TRUFFLE FRIES

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

GUMBO YA YA

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

JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crabmeat with peppers & onions, served with classic Ravigote & a petit green salad | 24

CHILLED CORN & CRAB SOUP

Topped with jumbo lump crabmeat & roasted corn | 14

HEIRLOOM TOMATO SALAD

Baby heirloom tomatoes with fresh mozzarella pearls, drizzled with basil pesto oil, finished with a chiffonade of fresh basil | 10

BABY ICEBERG SALAD

Baby iceberg lettuce with red onions, heirloom tomatoes, pecanwood smoked bacon & Danish bleu cheese, Dijon mustard vinaigrette | 9.75

BISTRO SALAD

Baby greens, spiced pecans, Parmigiano-Reggiano & heirloom tomatoes tossed with herb vinaigrette | 9.5

Entrees

WOOD GRILLED FISH

Fresh fillet of fish grilled over a wood fire, served with pecan popcorn rice & fresh vegetables
(with a sauté of jumbo lump crabmeat +\$14)

With lemon butter sauce | 31

With Meunière sauce | 31

ROASTED GARLIC CHICKEN

An all-natural half of roasted Springer Farm semi-boneless chicken served with oven-dried tomatoes, roasted garlic, orzo pasta & rosemary infused natural reduction | 28

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 & wilted spinach | 51

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

BACON WRAPPED SHRIMP & GRITS

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

LAMB CHOPS

A duo of wood grilled lamb chops served with oven roasted Yukon Gold potatoes & sweet onions, drizzled with an infused olive oil of garlic & fresh herbs, served with vegetable of the evening | 44

THE BISTRO BURGER

A 10-ounce wood grilled burger of brisket, short rib & chuck, with white cheddar & pecanwood smoked bacon on a toasted bun, served with pommes frites | 18

PANKO & PARMESEAN CRUSTED BLACK GROUPER

Crispy panko, chive & Parmesean cheese crusted black grouper with tender asparagus spears & thyme infused butter sauce | 40

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

COCONUT SORBET | 6

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 & raspberry sauce | 9

WARM PEACH COBBLER

Sliced fresh peaches baked with vanilla & sugar in an almond cookie crust, topped with vanilla bean ice cream | 10

CINDY BRENNAN
Owner

RANDY STEIN
General Manager

Cocktails

MR. B'S ORANGE JULIUS

Orange vodka, vanilla & orange juice blended with creamy soft vanilla ice cream | 11

SALTY DOG

Ruby red grapefruit juice & vodka in a salted rim glass | 11

CHAMPAGNE ROYALE

Sparkling wine with a touch of Chambord | 12

BLOOD ORANGE MARGARITA

A traditional margarita infused with blood orange puree | 12

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Maker's Mark, St. Germain, satsum a liqueur, with a touch of lemon, served up in a rock glass | 12

PEAR COSMOPOLITAN

Grey Goose La Poire, triple sec, cranberry juice & lime | 12

PIMM'S CUP

Pimm's No. 1, ginger ale & a splash of sour | 11

BRANDY MILK PUNCH

Brandy, vanilla, creamy soft ice cream, & nutmeg | 12

Beers

DOMESTIC BEER

Blue Moon White Ale	6
Bud Light	5
Coors Light	5
Michelob Ultra	5.5
Miller Lite	5
Yuengling Traditional Lager	5

Abita Amber	6
Abita Big Easy IPA	6

IMPORTED BEER

Heineken	6
Stella Artois	6
Heineken 0.0 N/A	6

Wines

SPARKLES

Chandon California Brut	12 / 48
Mumm Napa Brut Premier	15 / 60
Schramsberg "Mirabelle" Brut Rosé	17 / 68
Billecart-Salmon Brut Reserve Champagne	22 / 88

WHITES

St. Francis Chardonnay, Sonoma	10 / 40
Sonoma-Cutrer Chardonnay, RRR	13 / 52
Hartford Court Chardonnay, RRV	14 / 56
Morgan Sauvignon Blanc, Monterey	11 / 44
Fess Parker Riesling, Santa Barbara	8 / 32
Matanzas Creek, Sauvignon Blanc, Sonoma	10 / 40
Foris Moscato, Oregon	9 / 36

ROSÉS

Willamette Valley Vyds. Pinot Noir Rosé	11 / 44
Copain Rosé "Tous Ensemble" Mendocino	9 / 36

REDS

Broadside Cabernet Sauvignon	10 / 40
Decoy Cabernet Sauvignon, Sonoma	14 / 56
Educated Guess Cabernet, North Coast	12 / 48
Alexander Valley Merlot, Sonoma	12 / 48
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

Specialty Coffees

ESPRESSO 3.75

CAPPUCCINO 4

CAFÉ AU LAIT 4

IRISH COFFEE

Irish Whiskey, sugar, New Orleans dark roasted pure coffee, topped with whipped cream | 9

MR. B'S COFFEE

Amaretto, Grand Marnier & New Orleans dark roasted pure coffee topped with cinnamon whipped cream | 9

"ICED" MR. B'S COFFEE

Amaretto & Grand Marnier blended with local cold brewed coffee, served over ice | 9

WIFI ACCESS

Mr. B's Network: Mr. B's Guest / Password: bistro1979