

Out to Lunch

Price of entrée includes your choice of Soup du Jour, Mr. B's Luncheon Salad, Royal Street Salad

STARTERS

MR. B'S LUNCHEON SALAD | OR | ROYAL STREET SALAD
| OR | SOUP DU JOUR

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

ENTREES

BRAISED SHORT RIB RAVIOLI

Hand pressed raviolis filled with tender short rib, onions, carrots and Romano cheese sautéed with sweet onions, roasted butternut squash and crimini mushrooms | finished with thyme butter | 25

PANKO CRUSTED FLOUNDER

Parmesan, chive, and panko crusted fillet of flounder served with oven roasted squash and zucchini | touched with basil butter | 25

ROASTED PORK SANDWICH

Roasted and thinly sliced Southeast Family Farms pork loin and aged Benton's ham with blackberry glazed on warm ciabatta bread with lightly dressed arugula and cranberries | served with root vegetable chips | 23

RED BEANS & RICE (Mondays)

A New Orleans tradition offered on Mondays | Creamy red beans and wood grilled boneless pork chop with fluffy white rice and cornbread | 17

SKIP'S FRIED CHICKEN & MAC (Tuesdays)

Seasoned deep fried crispy chicken with rich creamy sharp cheddar mac and cheese | with mustard and collard greens | 21

Cocktail Specials

1.5 Bloody Marys & Martinis available with the purchase of entree

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

PEAR COSMOPOLITAN

Pear vodka, triple sec, cranberry juice, and lime | 8

MR. B'S ORANGE JULIUS

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

CHAMPAGNE ROYALE

Sparkling wine with a touch of Chambord | 8

MAGNOLIA 75

Magnolia vodka spiked with sparkling wine and a touch of lemony sweetness | 8

THE SIDECAR

Brandy, orange liqueur, and lemon chilled and served up with a sugared rim | 8

Appetizers

CATFISH FINGERS

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

EGGPLANT STICKS

Panéed eggplant deep fried to a golden brown | served with Creole mustard dipping sauce | 7.5

FRIED OYSTERS

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

DUCK SPRINGROLLS

Two housemade springrolls filled with duck confit, shiitake mushrooms, spinach and goat cheese | served with sweet ginger-garlic dipping sauce | 14

COCONUT BEER SHRIMP

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

JUMBO LUMP CRABCAKE

A pan sautéed jumbo lump crabcake served with our classic ravigote sauce | 18

GRILLED FISH OF THE DAY

A wood grilled fillet of fish served with parsley new potatoes, vegetable of the day, and lemon butter sauce | 20

SHRIMP & ANGEL HAIR PASTA

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

ROSEMARY CHICKEN

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

VEAL MILANESE

A panéed veal medallion topped with baby arugula and teardrop tomatoes tossed in lemon and rice wine vinegar garnished with shaved Grana Padano cheese | 21

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 and French bread for dipping | 21

Entrees

THE BISTRO BURGER

A 10-ounce wood grilled beef tenderloin burger topped with white cheddar, and pecanwood smoked bacon on a freshly baked onion bun with mayonnaise served with pommes frites | 18

PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, oven roasted duck and 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

HERB MARINATED FLAP STEAK

Wood grilled and thinly sliced flap steak with a confit of Cipollini onions | served with Yukon Gold Danish blue cheese potato rounds and haricots vert | 25

Desserts

WHITE CHOCOLATE BROWNIE

A warm white chocolate brownie topped with vanilla ice cream and dark chocolate sauce | 8.75

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 and butter, served warm with Irish whiskey sauce | 7

ICE CREAM DU JOUR | 6

LEMON ICE BOX PIE

Served in a graham cracker crust with freshly whipped cream and raspberry sauce | 8.25

CHOCOLATE MOLTEN CUP CAKE

An individually baked rich, chocolate cake with a fudgy center, topped with vanilla ice cream and raspberry coulis | 8.5

HOT BUTTERED PECAN PIE

Over a drizzle of creamy caramel, topped with vanilla ice cream | 8.25

SORBET DU JOUR | 6.5

CINDY BRENNAN
Managing Partner

RANDY STEIN
General Manager

MICHELLE MCRANEY
Executive Chef