

## Appetizers

**OVEN ROASTED PORK BELLY**  
HOUSE CURED NIMAN RANCH PORK BELLY WITH FIG  
PRESERVES, FRESH  
CROUTONS & BABY SPINACH  
10.5

**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 SMOKED BACON &  
HORSERADISH HOLLANDAISE  
13.5

**JUMBO LUMP CRABCAKE**  
A PAN SAUTÉED JUMBO LUMP CRABCAKE SERVED  
WITH OUR CLASSIC RAVIGOTE  
18

**ROASTED MUSHROOM RAGOUT**  
SHIITAKE, CRIMINI, & PORTOBELLO  
MUSHROOMS OVEN ROASTED IN MADEIRA WINE  
CREAM SAUCE | SERVED WITH GRILLED  
FOCACCIA BREAD & GOAT CHEESE  
12

**FRIED GREEN TOMATOES**  
CRISPY FRIED GREEN TOMATOES DRIZZLED WITH  
CREOLE MEUNIÈRE SAUCE  
10.5

**GARLIC TRUFFLE FRENCH FRIES**  
GARLIC & THYME INFUSED, HOUSEMADE  
FRENCH FRIES TOPPED WITH PECORINO ROMANO  
CHEESE & TRUFFLE OIL  
11

## Soup

**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  
7.5

**SOUPS 1-1-1**  
A DEMI TASSE TASTING OF OUR THREE SOUPS:  
GUMBO YA YA, SEAFOOD GUMBO,  
SOUP OF THE DAY  
7.5

## 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

**SCALLOP SALAD**  
A DUO OF PAN SEARED JUMBO SEA SCALLOPS SERVED  
ATOP BABY ARUGULA DRIZZLED WITH WHITE TRUFFLE OIL  
& SHAVED PARMIGIANO-REGGIANO  
15

## Entrees

### SOFT SHELL CRAB

CRISPY FRIED SOFT SHELL CRAB WITH TENDER ASPARAGUS  
SPEARS | SERVED WITH LEMON BUTTER  
30

### SAUTÉED FLOUNDER

A PAN SAUTÉED FILLET OF FLOUNDER SERVED ATOP OVEN  
ROASTED ASPARAGUS AND CREAMY RISOTTO  
FINISHED WITH ROASTED YELLOW TOMATO  
BUTTER SAUCE  
35

### BACON WRAPPED SHRIMP WITH STONE GROUND GRITS

A SAUTÉ OF PECAN SMOKED BACON WRAPPED JUMBO  
GULF SHRIMP SERVED WITH CREAMY STONE GROUND  
YELLOW GRITS AND RED-EYE GRAVY  
29

### 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

### ROASTED GARLIC CHICKEN

AN ALL-NATURAL CHICKEN BREAST COATED WITH  
ROASTED GARLIC, SERVED WITH OVEN-DRIED ROMA  
TOMATOES, ROASTED GARLIC CLOVES, ORZO AND  
ROSEMARY INFUSED NATURAL REDUCTION  
26

## Wood Burning Grill

### 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

(SAUTÉ OF JUMBO LUMP CRABMEAT +14)

### HONEY GINGER GLAZED PORK CHOP

A 12-OUNCE PORK CHOP GRILLED OVER A WOOD FIRE  
GLAZED WITH HONEY GINGER BARBEQUED SAUCE,  
SERVED WITH BABY CARROTS, JASMINE RICE, AND 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

### 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  
SERVED HOMEMADE POMMES FRITES WITH PECORINO  
ROMANO CHEESE AND TRUFFLE OIL  
26

## Classic Bistro Dinner

### GUMBO YA YA

A RICH COUNTRY STYLE GUMBO MADE WITH CHICKEN & ANDOUILLE SAUSAGE

### 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

### BREAD PUDDING

A BRENNAN FAMILY RECIPE RICH IN EGGS, CREAM & BUTTER SERVED WARM WITH IRISH WHISKEY SAUCE

3 COURSES | 42

RANDY STEIN  
GENERAL MANAGER

CINDY BRENNAN  
OWNER

MICHELLE MCRANEY  
EXECUTIVE CHEF