



MR. B'S BISTRO

Cindy Brennan

LUNCH

Monday thru Saturday / September 11 – 16, 2017
11:30 am – 2:00 pm

Starters

LUNCHEON SALAD

baby greens, spiced pecans, grated grana padano cheese and grape tomatoes tossed with herb vinaigrette

SOUP DU JOUR

a seasonal selection from mr. b's repertoire of classic soups

CATFISH FINGERS

strips of catfish lightly battered and deep fried to a golden brown served with tomato tartar sauce

Entrees

OPEN FACED PANKO SHRIMP SANDWICH

pan sautéed panko crusted shrimp served atop roasted red peppers and fresh mozzarella on grilled focaccia bread, drizzled with basil aioli and balsamic gastrique and topped with a chiffonade of fresh basil ~ served a petit salad of mixed greens in herb vinaigrette

GULF FISH AMANDINE

a fillet of pan sautéed gulf fish with toasted slivered almonds in brown butter served with haricots vert

BUFFALO CHICKEN SALAD

strips of fried chicken glazed with honey laced hot sauce placed atop mixed greens tossed with blue cheese dressing topped with pickled carrots and crumbled blue cheese

\$20

201 Royal Street • French Quarter • 504-523-2078 • www.mrbsbistro.com



MR. B'S BISTRO

September 11 – 16, 2017
5:30 pm

Dinner Specials

Starters

FRIED GREEN TOMATOES
Creole Menuière sauce

SOUP DU JOUR

BISTRO SALAD
Baby greens, grape tomatoes, and spiced pecans
herb vinaigrette, with shaved Grana Padano cheese

Entrees

MARINATED LAMB CHOPS
Spicy arugula and watercress in red wine vinegar
shine with grape tomatoes and Feta cheese

BLACKENED GULF FISH
Over Creole style stewed okra and tomatoes

HONEY GINGER GLAZED PORK CHOP
Glazed with honey ginger barbeque sauce, baby
carrots, jasmine rice, and vegetables

SALMON EN PAPILOTE
Öra King Salmon baked in Fata paper with sweet
onions, fresh dill, and Yukon Gold potatoes

Desserts

LEMON ICED BOX PIE
In a graham cracker crust with raspberry sauce

BREAD PUDDING
Served warm with Irish whiskey sauce

SORBET DU JOUR

\$39

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