

Lunch Menu

APPETIZERS

DUCK SPRINGROLLS

Crispy fried springrolls filled with duck confit, shiitake mushrooms, spinach & goat cheese, ginger-soy dipping sauce / 15

CRISPY FRIED OYSTERS

Half dozen spicy flash fried Louisiana oysters, jalapeño tartar sauce / market price

OVEN ROASTED PORK BELLY

House cured Niman Ranch pork belly, fig preserves, fresh croutons, baby spinach / 12

JUMBO LUMP CRABCAKE

Classic ravigote sauce, petit green salad / 29

ENTRÉES

ROASTED ROSEMARY CHICKEN

All natural chicken breast, carrots, orzo pasta, natural reduction enhanced with fresh rosemary / 22

ALASKAN SALMON

Grilled over a wood fire, with Yukon Gold potatoes & leeks, haricots verts, sauced with citrus dill / 26

THE BISTRO BURGER

10-ounce wood grilled burger of brisket, short rib & chuck, white cheddar cheese, pecanwood smoked bacon, brioche bun, pommes frites / 18

BUFFALO CHICKEN SALAD

Strips of fried chicken glazed with honey-laced hot sauce, mixed greens, pickled carrots, crumbled bleu cheese, bleu cheese dressing / 22

GRILLED CHICKEN PANINI

With sliced Granny Smith apples, pecanwood smoked bacon, Brie cheese, caramelized shallots deglazed with brandy, pressed on freshly baked bread, with root vegetable chips / 18

COCKTAIL SPECIALS

\$1.50

BLOODY MARYS & MARTINIS

Each Weekday, with Entrée Purchase
Until 2:00 pm

SOUP & SALAD

GUMBO YA YA

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

BISTRO SALAD

Baby greens, spiced pecans, grated Grana Padano cheese & grape tomatoes, herb vinaigrette / 9.5

ROASTED BUTTERNUT SQUASH SOUP

Garnished with toasted thyme spiced pecans / 10

BABY ICEBERG SALAD

Red onions, grape tomatoes, pecanwood smoked bacon & Danish bleu cheese, Dijon mustard vinaigrette / 9.75

WARM GOAT CHEESE SALAD

Bibb & Baby Gem lettuces, shaved shallots, dried cranberries, Gala apples, tossed with Calvados vinaigrette, topped with a coin of warmed honey goat cheese crusted with toasted almonds / 12

MR. B'S CLASSICS

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce – or – Creole Meunière / 28

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style in their shells, peppery butter sauce, French bread to dip / 32

PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, roasted duck & chicken, spinach fettuccine, buttery duck sauce / 26

SHRIMP & GRITS

Pecanwood smoked bacon wrapped Gulf shrimp creamy stone ground yellow grits, red eye gravy / 31

DESSERTS

BREAD PUDDING

Served warm with Irish whiskey sauce / 8

PECAN PIE

Over a drizzle of creamy caramel, vanilla ice cream / 10

LEMON ICE BOX PIE

Graham cracker crust, freshly whipped cream, raspberry sauce, candied lemon / 9

DARK CHOCOLATE CAKE

Chocolate ganache, Grand Marnier, macerated orange supremes / 10

PROFITEROLES

Cream puffs filled with vanilla ice cream, chocolate sauce / 11

PEACH MINT JULEP SORBET / 7

MR. B'S BISTRO

CINDY BRENNAN



MR. B'S BISTRO

