

# Dinner Menu

**MR. B'S BISTRO**  
CINDY BRENNAN

## Starters

### DUCK SPRINGROLLS

Crispy fried springrolls of duck confit, shiitake mushrooms, spinach, goat cheese & ginger-soy dipping sauce / 20

### CRISPY FRIED OYSTERS

Flash fried plump Gulf oysters topped with bacon & horseradish Hollandaise / 22

### GARLIC TRUFFLE FRIES

Hand cut crispy fried French fries sprinkled with Pecorino Romano cheese, drizzled with truffle oil / 16

### BEEF CARPACCIO

Thinly sliced beef tenderloin topped with upland cress dressed with porcini oil & Burgundy balsamic vinegar, garnished with shaved shallots, Asher crumbled bleu cheese, fried shiitake mushrooms & toasted walnuts / 22

### ROASTED MUSHROOM RAGOUT

Shiitake, crimini & Portobello mushrooms oven roasted in Madeira wine cream sauce, served with grilled Tuscan baguette & goat cheese / 16

### JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, served with classic ravigote sauce & a lightly dressed petit green salad / 32

### GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage / 11

### SEAFOOD GUMBO

A traditional New Orleans gumbo made with Gulf shrimp, crabmeat & okra / 14

### SOUP DU JOUR / 11

### BISTRO SALAD

Baby greens, spiced pecans, Parmigiano Reggiano cheese & grape tomatoes, tossed with herb vinaigrette / 11

### BABY ICEBERG SALAD

Red onions, grape tomatoes, Applewood smoked bacon & Danish bleu cheese tossed with Dijon vinaigrette / 11

### APPLE & PROSCUITTO SALAD

Seasonal greens tossed with shaved shallots, dried cranberries, Cosmo apples & dressed with Sicilian olive oil, atop Proscuitto di Parma drizzled with apple aged balsamic vinegar, topped with crumbled stilton cheese & toasted walnuts / 19

## Entrees

### WOOD GRILLED FISH

Fresh filet of fish grilled over a wood fire, served with pecan popcorn rice & fresh vegetables

*Lemon Butter Sauce or Creole Meunière / 33*

### PANKO CRUSTED TROUT & CRABMEAT

A local fillet of pan seared trout crusted with fresh dill & parmesan panko served with a sauté of Louisiana Swiss chard, sweet onions & satsumas, finished with jumbo lump crabmeat in Champagne butter / 46

### STUFFED WHOLE FLOUNDER

Whole flounder stuffed with bay scallops, trout, crab claw meat & buttered leeks in sherry bechamel, topped with a panko chive parmesan crust & a trio of marinated wood grilled shrimp / 49

### BISTRO BURGER

A blend of brisket, short rib & chuck, wood grilled & topped with white cheddar, Applewood smoked bacon on a brioche bun, served with crispy pommes frites / 28

### BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style served in their shells with peppery butter sauce, French bread to dip / 34

### BACON WRAPPED SHRIMP & GRITS

Applewood smoked bacon wrapped jumbo Gulf shrimp with creamy stone ground yellow grits & red eye gravy / 33

### PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, duck & chicken, tossed with spinach fettuccine in a rich buttery sauce / 32

### GRILLED VEAL TENDERLOIN

Wood grilled veal tenderloin served with wild mushroom risotto & roasted asparagus spears, finished with veal demi glace, garnished with fried shiitake mushrooms / 56

### ROASTED GARLIC CHICKEN

An all-natural roasted half of Springer Farm chicken with oven dried tomatoes, roasted garlic, orzo, rosemary reduction / 33

### HONEY GINGER GLAZED PORK CHOP

12-ounce pork chop grilled over a wood fire with honey ginger barbeque sauce, baby carrots, jasmine rice & a julienne of fresh vegetables / 32

### FILET MIGNON

An 8-ounce wood grilled filet topped with truffle butter, served with garlic potato rounds & wilted spinach / 53

## Desserts

### PUMPKIN SPICED BUTTER CAKE

Cream cheese & pumpkin spiced filled gooey butter cake with a pecan cookie crust, topped with vanilla ice cream & a drizzle of creamy caramel / 12

### LEMON ICE BOX PIE

In a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 9

### BREAD PUDDING

A Brennan family recipe rich in butter, cream & eggs, served warm with Irish whiskey sauce / 8

### ICE CREAM -or- SORBET DU JOUR / 7

### WARM WHITE CHOCOLATE BROWNIE

White & dark chocolate chips baked into a rich confection, vanilla ice cream, dark chocolate sauce / 11

### PECAN PIE

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

### CHOCOLATE SALTED CARAMEL CAKE

Moist fudgy dark chocolate cake topped with rich caramel, sprinkle of Maldon sea salt / 12

### PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, chocolate sauce / 11

~ A 20% gratuity will be added to all parties of six or more ~