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 fries with garlic & thyme, sprinkled with Pecorino Romano cheese, drizzled with truffle oil / 16

JUMBO LUMP CRABCAKE
Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, ravigote sauce & a lightly dressed petit green salad / 36

SEAFOOD GUMBO
A traditional gumbo with Gulf shrimp, crabmeat, & okra / 16

GUMBO YA YA
A rich country style gumbo with chicken & Andouille sausage / 12

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

CORN & CRAB SOUP / 17

BABY ICEBERG SALAD
Crisp lettuce wedge, red onions, grape tomatoes, Applewood smoked bacon & Danish bleu cheese, Dijon vinaigrette / 12

CALVADOS APPLE SALAD
Hydro Bibb & seasonal lettuces tossed with dried cranberries, crumbled goat cheese, shallots, Fuji & Jonagold apples, with Calvados vinaigrette, topped with warm honey & goat cheese in phyllo / 19

Entrees

WOOD GRILLED FISH
Served with pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meunière / 34
**with a sauté of jumbo lump crabmeat + $18*

AMERICAN RED SNAPPER
Seared American red snapper topped with parmesan panko crust, served over a mélange of sautéed sweet onions, sugar snap, snow & English peas, basil, red peppers & carrots, topped with jumbo lump crab in Champagne butter / 50

SEARED SCALLOPS
A trio of pan seared jumbo Maine scallops with grilled asapargus, satsuma segments & ginger Meyer lemon jasmine rice infused with lemongrass, sauced with satsuma Champagne butter, finished with crispy tempura & black sesame seeds / 48

BISTRO BURGER
A blend of brisket, short rib & chuck, grilled & topped with Tillamook extra sharp cheddar, Applewood smoked bacon on a brioche bun, served with pommes frites / 30

BARBEQUED SHRIMP
Gulf shrimp barbequed New Orleans style served in the 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 / 36

ROASTED GARLIC CHICKEN
An all-natural roasted half of Springer Farm chicken with oven dried tomatoes, roasted garlic, orzo, & rosemary reduction / 34

GRILLED PORK TENDERLOIN
Marsala brined pork tenderloin, grilled & served over mushroom risotto, finished with a natural pork reduction & topped with fried shitake mushrooms / 38

HONEY GINGER GLAZED PORK CHOP
14-ounce wood grilled pork chop with honey ginger barbeque sauce, carrots, jasmine rice & a julienne of vegetables / 35

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

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

Desserts

CHOCOLATE MOLTEN CUP CAKE
An individually baked rich, chocolate cake with a fudgy center topped with vanilla ice cream & raspberry coulis / 14

PECAN PIE
Baked in a flaky crust, served over a drizzle of creamy caramel, topped with vanilla ice cream / 11

PROFITEROLES & CHOCOLATE SAUCE
Vanilla ice cream filled cream puffs, drizzled with dark chocolate sauce / 12

ICE CREAM DU JOUR / 8

LEMON ICE BOX PIE
Baked in a graham cracker crust with raspberry sauce & topped with freshly whipped cream / 11

WARM WHITE CHOCOLATE BROWNIE
White & dark chocolate chips baked into a rich confection, vanilla ice cream, dark chocolate sauce / 12

BREAD PUDDING
A Brennan family recipe rich in butter, cream & eggs, served warm with Irish whiskey sauce / 11

SORBET DU JOUR / 8

~ A 20% gratuity will be added to all parties of six or more, no separate checks ~