MR. B'S BISTRO
CINDY BRENNAN

Lunch Menu

$1.50
HOUSE
BLOODY MARYS & MARTINIS
Wednesday – Friday until 2 pm
With entrée purchase

Starters

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

CRISPY FRIED OYSTERS
Six flash fried Gulf oysters with jalapeño tartar sauce / 22

EGGPLANT STICKS
Breaded & fried eggplant with pecorino romano cheese, Creole mustard dipping sauce / 12

JUMBO LUMP CRABCAKE
Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, served with classic ravigote sauce & a lightly dressed petit green salad / 37

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

SEAFOOD GUMBO
A traditional New Orleans gumbo with shrimp, crabmeat, okra / 15

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

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

Entrees

WOOD GRILLED FISH
With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce - or - Creole Meunière / 34
**with a sauté of jumbo lump crabmeat + $20*

PORK TENDERLOIN
Wood grilled Beeler's Farm pork tenderloin brined with Marsala wine, served with a sauté of black pepper bacon, a julienne of red onions, Yukon Gold Brabant potatoes & a chiffonade of rainbow Swiss chard, finished with apple brandy natural pork reduction & garnished with caramelized buttered apples / 38

ROASTED ROSEMARY CHICKEN
All natural chicken breast roasted with rosemary compound butter, served with baby carrots, orzo pasta & natural reduction enhanced with fresh rosemary / 27

PASTA JAMBALAYA
Gulf shrimp, Andouille sausage, duck & chicken, tossed with spinach fettuccine in a rich buttery sauce / 30

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

BARBEQUED SHRIMP
Gulf shrimp barbequed New Orleans style served in the shells in a peppery butter sauce, French bread to dip / 34

BACON WRAPPED SHRIMP & GRITS
Applewood smoked bacon wrapped jumbo Gulf shrimp creamy stone ground yellow grits, with red eye gravy / 36

BUFFALO CHICKEN SALAD
Strips of fried chicken glazed with honey laced hot sauce, placed atop mixed greens tossed with bleu cheese dressing, tomatoes, pickled carrots & crumbled bleu cheese / 28

CRAB & AVOCADO SALAD
Louisiana jumbo lump crabmeat atop seasonal greens, a julienne of red onions, English cucumbers, local satsuma segments & avocado tossed with Meyer lemon vinaigrette, nestled inside Hydro Bibb lettuce leaves, garnished with marinated crab claws / 32

REDFISH COURT BOUILLON
Cajun style seasoned Louisiana redfish & jumbo shrimp simmered in Creole tomato sauce of aromatic vegetables, herbs & rich seafood broth, served with popcorn rice & green onions / 29

VEAL FETTUCCINE
Panéed veal medallions & creamy fettuccine Alfredo with Pecorino Romano cheese / 38

FILET MIGNON
A six-ounce wood grilled filet mignon topped with housemade truffle butter, served with garlic potato rounds & wilted spinach / 47

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

SORBET DU JOUR / 8

ICE CREAM DU JOUR / 8

CRÈME BRÛLÉE
A rich vanilla custard with a caramelized sugar shell, served with a house made sugar cookie / 13

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

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

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