Jazz Brunch Menu

MR. B'S BISTRO
CINDY BRENNAN

Eye-Openers

BLOODY MARY
Mr. B's signature recipe
spiked with vodka / 13

BRANDY MILK PUNCH
Brandy & vanilla blended with
creamy soft ice cream / 13

MIMOSA
Sparkling wine with a touch
of orange juice / 13

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 served with
jalapeño tartar sauce / 22

EGGPLANT STICKS
Lightly fried eggplant sticks sprinkled with
Pecorino Romano cheese, with Creole mustard
dipping sauce / 12

JUMBO LUMP CRABCAKE
Jumbo lump crabmeat with peppers & onions,
pan sautéed served with classic ravigote sauce
& a petit green salad / 36

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

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

BABY ICEBERG SALAD
Red onions, grape tomatoes, Applewood
smoked bacon & Danish bleu cheese,
Dijon vinaigrette / 12

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

Entrees

WOOD GRILLED FISH
Fillet of fish of the day grilled over a wood fire
served with pecan popcorn rice & fresh vegetable
Lemon Butter Sauce - or - Creole Meunière / 36
**with a sauté of jumbo lump crabmeat + $16*

STRAWBERRY & BLUEBERRY WAFFLE
House made waffle with Champagne macerated
strawberries & blueberries, Chantilly whipped cream,
toasted pecans & maple syrup / 24

EGGS BENEDICT
Two poached eggs on a toasted English muffin with
Chisesi ham, Hollandaise & haricots verts/ 26

QUICHE LORRAINE & SHRIMP
Julienned spinach & Brie cheese baked into a
savory custard in a flaky crust, topped with a duo of grilled
shrimp, side of grapes & roasted red pepper butter sauce / 30

BARBEQUED SHRIMP
~ A Mr. B's Bistro Classic ~
Gulf shrimp barbequed New Orleans style served in
their shells in 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

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

VEAL FETTUCCINE
Panéed veal medallions & creamy fettuccine
Alfredo with Pecorino Romano cheese / 40

OYSTERS & EGGS FLORENTINE
Creamed spinach leaves surrounded by crispy fried oysters
topped with poached eggs, finished with Creole Hollandaise / 32

CHICKEN PONTALBA
Pan roasted chicken breast with crispy Brabant
potatoes & prosciutto, finished with Hollandaise / 30

STEAK & EGGS
Wood grilled six-ounce steak with truffle butter
scrambled eggs & garlic potato rounds / 47

Desserts

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

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

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

SORBET – or – ICE CREAM DU JOUR / 8

PUMPKIN SPICE CAKE
A slice with cream cheese icing spiked with Cognac, finished
with brown butter anglaise & candied pumpkin seeds / 14

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

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

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