

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

GULF SHRIMP CROSTINIS

Whipped mascarpone, ricotta, & Pecorino Romano cheeses topped with roasted herb pepper relish, drizzled with Sicilian olive oil & topped with micro leeks, surrounded by wood grilled Gulf shrimp, & toasted French baguette croutons / 21

JUMBO LUMP CRABCAKE

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

SEAFOOD GUMBO

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

GUMBO YA YA

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

SOUP DU JOUR / 13

BEET & CITRUS SALAD

Seasonal greens tossed with pickled red onions, dressed with Cabernet balsamic vinaigrette, topped with toasted walnuts & crumbled goat cheese, served with sliced blood oranges, golden beets & a buttered toasted goat cheese crouton / 16

BISTRO SALAD

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

BABY ICEBERG SALAD

Crisp lettuce wedge, red onions, grape tomatoes, Applewood smoked bacon & Danish bleu cheese, with Dijon vinaigrette / 11

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

**with a sauté of jumbo lump crabmeat + \$14*

SHRIMP & TUNA

Local lightly blackened fillet of tuna served atop rainbow Swiss chard, sautéed with fresh ginger, surrounded by satsuma segments & satsuma butter sauce, garnished with a duo of grilled shrimp, garnished with crispy popcorn rice / 42

HONEY GINGER GLAZED PORK CHOP

14-ounce pork chop grilled over a wood fire with honey ginger barbeque sauce, baby carrots, jasmine rice & a julienne of fresh vegetables / 35

BARBEQUED SHRIMP

~ A Mr. B's Bistro Classic ~

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

ROASTED GARLIC CHICKEN

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

PASTA JAMBALAYA

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

BISTRO BURGER

A blend of brisket, short rib & chuck, wood grilled & topped with Tillamook extra sharp cheddar, Applewood smoked bacon on a brioche bun, served with crispy pommes frites / 29

FILET MIGNON

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

Desserts

LEMON ICE BOX PIE

In a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 10

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, chocolate sauce / 11

PECAN PIE

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

BREAD PUDDING

A Brennan family recipe rich in butter, cream & eggs, served warm with Irish whiskey sauce / 10



GALETTE DE ROIS

French style King Cake ~ Individual gooey butter cake with almond & lemon, topped with cream cheese ice cream, sprinkled with festive carnival sugar / 14

WARM WHITE CHOCOLATE BROWNIE

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

CHOCOLATE SALTED CARAMEL CAKE

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

ICE CREAM DU JOUR - or - SORBET / 7

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