

# Jazz Brunch Menu

MR. B'S BISTRO  
CINDY BRENNAN

## Eye-Openers

BLOODY MARY  
Mr. B's signature recipe  
spiked with vodka / 12

BRANDY MILK PUNCH  
Brandy & vanilla blended with  
creamy soft ice cream / 12

MIMOSA  
Sparkling wine with a touch  
of orange juice / 12

## Starters

### DUCK SPRINGROLLS

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

### EGGPLANT STICKS

Breaded & fried eggplant with Pecorino Romano  
cheese, Creole mustard dipping sauce / 9

### CATFISH FINGERS

Strips of catfish lightly battered & deep fried to a  
golden brown, served with tomato tartar sauce / 13

### CRISPY FRIED OYSTERS

Six flash fried Gulf oysters topped with jalapeño  
tartar sauce / 22

### JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with  
peppers & onions, served with classic ravigote sauce  
& a lightly dressed petit green salad / 34

## Entrees

### WOOD GRILLED FISH

Fillet of fish of the day grilled over a wood fire  
served with pecan popcorn rice & fresh vegetables  
Lemon Butter Sauce - or - Creole Meunière / 34

\*with a sauté of jumbo lump crabmeat + \$19

### EGGS BENEDICT

Two poached eggs on a toasted English muffin  
with Chisesi ham, Hollandaise, & asparagus / 26

### CHICKEN PONTALBA

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

### PEPPER CRUSTED DUCK

Roasted duck breast over herb & port wine risotto  
surrounded by roasted butternut squash & Brussels  
sprouts, finished with natural duck reduction, rich  
Merlot glaze & crispy fried leeks / 49

### BARBEQUED SHRIMP

~ A Mr. B's Bistro Classic ~

Gulf shrimp barbequed New Orleans style served  
in the shells in peppery butter sauce,  
French bread to dip / 32

## Desserts

### SALTED CARAMEL WALNUT CAKE

A slice of walnut cake layered with salted caramel frosting,  
drizzled with caramel, garnished with candied walnuts / 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

### 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 ~

### GUMBO YA YA

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

### SEAFOOD GUMBO

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

### CORN & CRAB SOUP / 16

### BISTRO SALAD

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

### BABY ICEBERG SALAD

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

### STUFFED PEAR SALAD

Poached pear stuffed with Bay bleu cheese & toasted pecans atop  
mixed greens tossed with shaved shallots, Fuji apples & Sicilian  
olive oil, drizzled with rich Italian fig balsamic vinegar / 18

### BACON WRAPPED SHRIMP & GRITS

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

### APPLE WAFFLES

House made waffle with fresh Fuji apples cooked in  
calvados & cinnamon with Chantilly whipped cream &  
toasted almonds, served with pure maple syrup / 24

### PECAN CRUSTED DRUM

Fresh fillet of pecan crusted drum in brown butter,  
served with tender asparagus spears / 34

### VEAL FETTUCCINE

Panéed veal medallions & creamy fettuccine  
Alfredo with Pecorino Romano cheese / 29

### BISTRO BURGER

A blend of Brisket, short rib, & chuck, wood grilled with  
Tillamook extra sharp cheddar & Applewood smoked bacon  
on a brioche bun, with crispy pommes frites / 28

### PORK & EGGS

Wood grilled pork tenderloin with truffle  
butter scrambled eggs & garlic potato rounds / 38

### CHOCOLATE MOLTEN CUP CAKE

An individual baked rich, chocolate cake with a  
fudgy center topped with vanilla ice cream  
& raspberry coulis / 14

### LEMON ICE BOX PIE

In a graham cracker crust with raspberry sauce,  
candied lemon, freshly whipped cream / 11

### PECAN PIE

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

### ICE CREAM DU JOUR / 8

### SORBET DU JOUR / 8