

MARDI GRAS

MR. B'S BISTRO
Her Majesty
CINDY BRENNAN



\$1.50
HOUSE
Bloody Marys & Martinis
Wednesdays - Fridays till Two PM

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 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 / 35

Gumbo Ya Ya

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

Seafood Gumbo

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

Tomato Basil Soup / 12

Baby Iceberg Salad

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

Bistro Salad

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

Beet & Arugula Salad

Oven roasted red & gold beets tossed with arugula, shaved shallots, grape tomatoes & sherry vinaigrette, garnished with crumbled Feta cheese & roasted walnuts / 16

Entrées

Wood Grilled Fish

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meunière / 32
**with a sauté of jumbo lump crabmeat + \$22*

Strawberry Chicken Salad

Wood grilled chicken breast atop seasonal greens with Louisiana strawberries & tangerine & julienne red onions tossed with lemon, white Balsamic & poppyseed vinaigrette, garnished with toasted almonds & crumbled Montchevre goat cheese / 28

Buffalo Chicken Salad

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

Panini & Soup

Pressed butter brushed brioche layered with Brie, Italian fontina & mozzarella cheeses & lightly dressed arugula, served with a cup of tomato basil soup / 28

Barbequed Shrimp

Gulf shrimp barbequed New Orleans style served in their shells in a peppery butter sauce, French bread for dipping / 34

Bacon Wrapped Shrimp & Grits

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

Blackened Tuna & Crawfish

Fresh fillet of blackened tuna atop a savory eggplant relish with onions, garlic & San Marzano tomatoes, finished with lemon butter sauce & Louisiana crawfish tails / 39

Roasted Rosemary Chicken

All-natural chicken breast, carrots, orzo pasta, natural reduction sauce 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 blend of Brisket, short rib & chuck, with Tillamook extra sharp cheddar & Applewood smoked bacon, on a freshly baked brioche bun, with crispy pommes frites / 30

Veal Fettuccine

Panéed veal medallions with creamy fettuccine Alfredo with Pecorino Romano cheese / 28

Desserts

Lemon Ice Box Pie

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

Profiteroles & Chocolate Sauce

Vanilla ice cream filled cream puffs, 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



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 / 15

Chocolate Salted Caramel Cake

Moist fudgy dark chocolate cake topped with rich caramel, sprinkle of Maldon sea salt / 14

Pecan Pie

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

Ice Cream or Sorbet du Jour / 8

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