

# 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 SPRING ROLLS

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

### OYSTERS & EGGS FLORENTINE

Creamed spinach leaves surrounded by crispy fried  
oysters topped with a duo of poached eggs, finished  
with Herbsaint Hollandaise / 32

### STRAWBERRY WAFFLES

House made waffle with fresh strawberries, topped  
with Chantilly whipped cream & toasted pecans,  
served with pure maple syrup / 24

### 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

### BARBECUED SHRIMP

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

## Desserts

CHOCOLATE SALTED CARAMEL CAKE  
Moist fudgy dark chocolate cake with rich caramel,  
finished with a sprinkle of Maldon sea salt / 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

### TOMATO BASIL 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

### 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

### BACON WRAPPED SHRIMP & GRITS

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

### 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

### GRILLADES & GRITS

Tender veal simmered with onions & peppers in a  
rich Creole sauce over stone ground grits / 28

### 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

Braised pork with leeks & crimini mushrooms  
served over a freshly baked open-faced black pepper  
biscuit, topped with a duo of poached eggs, finished  
with sage Hollandaise / 34



### 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 / 16

### 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