

## Starters

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

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

**EGGPLANT STICKS**  
Breaded & fried eggplant with pecorino romano cheese, Creole mustard dipping sauce / 9

**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

## 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*

**PASTRAMI PANINI**  
Wagyu pastrami, Gruyère cheese & local sauerkraut pressed on fresh marble rye bread with caraway seeds & thousand island dressing, accompanied by housemade gaufrette potato chips with malt vinegar / 29

**GRILLED SALMON SALAD**  
Wood grilled fillet of Atlantic salmon over a bed of mixed greens tossed with lemon caper vinaigrette, julienned red onions, English cucumbers & tomato wedges, finished with dill crème fraîche / 28

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

**BARBEQUED SHRIMP**  
~ A Mr. B's Classic ~  
Gulf shrimp barbequed New Orleans style served in the shells in a peppery butter sauce, French bread to dip / 34

## Desserts

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

**BREAD PUDDING**  
A Brennan family recipe rich in butter, cream & eggs, served warm with Irish whiskey sauce / 11

**CHOCOLATE MOLTEN CUP CAKE**  
An individually 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, freshly whipped cream / 11

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

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

**POTATO LEEK SOUP** / 14

**BABY ICEBERG SALAD**  
Crisp lettuce wedge, red onions, grape tomatoes, Applewood smoked bacon & Danish bleu cheese, Dijon vinaigrette / 11

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

**SPRING GREEN SALAD**  
Baby gem & Bibb lettuces with tender spinach leaves, sugar snap & English peas, fresh mint & asparagus buds tossed with lemon dill vinaigrette, finished with avocado & pistachio romesco / 16

**BACON WRAPPED SHRIMP & GRITS**  
Applewood smoked bacon wrapped jumbo Gulf shrimp creamy stone ground yellow grits, with red eye gravy / 36

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

**BLACKENED TUNA & CRAWFISH**  
Fresh fillet of blackened tuna topped with grilled eggplant finished with smoked tomato basil butter sauce & Louisiana crawfish tails / 38

**ROASTED ROSEMARY CHICKEN**  
All natural chicken breast roasted with rosemary compound butter, served with baby carrots, orzo pasta & natural reduction enhanced with fresh rosemary / 27

**PASTA JAMBALAYA**  
Gulf shrimp, Andouille sausage, duck & chicken, tossed with spinach fettuccine in a rich buttery sauce / 30

**ITALIAN SAUSAGE & PEPPERS**  
A sauté of sliced garlic, sweet onions, roasted yellow & red peppers, San Marzano tomatoes with sliced Terranova Italian sausage tossed with Sicilian extra-virgin olive oil, a chiffonade of basil & rigatoni pasta, & Pecorino Romano cheese / 28

**DARK CHOCOLATE BAILEY'S CAKE**  
A slice of dark chocolate cake layered with rich Bailey's buttercream & coated in salted chocolate ganache, served with butterscotch sauce / 15

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

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

**ICE CREAM or SORBET DU JOUR** / 8

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