

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

FRIED GREEN TOMATOES

Louisiana crawfish tails simmered in crystal butter sauce served atop lightly battered and fried green tomatoes / 19

JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, ravigote sauce & a lightly dressed petit green salad / 39

TUNA WONTONS

A trio of sliced blackened tuna over crispy wontons, garnished with black & white sesame seeds, drizzled with wasabi dressing and topped with micro leeks / 19

SEAFOOD GUMBO

A traditional gumbo with Gulf shrimp, crabmeat, & okra / 16

GUMBO YA YA

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

CREOLE OYSTER & EGGPLANT SOUP / 15

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, Dijon 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 / 16

Entrees

WOOD GRILLED FISH

Served with pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or *Creole Meunière* / 34

AMERICAN RED SNAPPER

Seared American red snapper topped with parmesan panko crust, served over a mélange of sautéed sweet onions, sugar snap, snow & English peas, basil, red peppers, and carrot, topped with jumbo lump crab in Champagne butter / 52

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, grilled & topped with Tillamook extra sharp cheddar, Applewood smoked bacon on a brioche bun, served with pommes frites / 30

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style served in the 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 / 36

CRAWFISH RISOTTO

Louisiana crawfish tails sautéed with sweet onions & red & green peppers simmered in creamy Italian arborio rice with white wine, fresh herbs & seafood stock, finished with Parmigiano Reggiano cheese, green onions & lemon butter sauce, garnished with a Louisiana boiled crawfish / 38

HONEY GINGER GLAZED PORK CHOP

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

ROASTED GARLIC CHICKEN

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

FILET MIGNON

An 8-ounce wood grilled filet topped with truffle butter, served with garlic potato rounds & wilted spinach / 55

Desserts

LEMON ICE BOX PIE

Baked in a graham cracker crust with raspberry sauce, freshly whipped cream / 11

CHOCOLATE MOLTEN CUP CAKE

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

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

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, drizzled with dark chocolate sauce / 12

BREAD PUDDING

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

WARM WHITE CHOCOLATE BROWNIE

White & dark chocolate chips baked into a rich confection, vanilla ice cream, dark chocolate sauce / 12

SORBET DU JOUR / 8

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