

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 & 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

- SEAFOOD GUMBO**
A traditional gumbo with Gulf shrimp, crabmeat, & okra / 16
- GUMBO YA YA**
A rich country style gumbo with chicken & Andouille sausage / 12
- 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
- STRAWBERRY SPINACH SALAD**
Tender spinach leaves tossed with Louisiana strawberries, balsamic dressing & julienne red onions, garnished with toasted pecans, balsamic gastrique & shaved ricotta salata cheese / 15

Entrées

- 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, & carrot, topped with jumbo lump crab in Champagne butter / 52
- ROASTED GARLIC CHICKEN**
An all-natural roasted half of Springer Farm chicken with oven dried tomatoes, roasted garlic, orzo, & rosemary reduction / 34
- PASTA JAMBALAYA**
Gulf shrimp, Andouille sausage, duck & chicken, tossed with spinach fettuccine in a rich buttery sauce / 32
- 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
- SEARED SCALLOPS**
Four jumbo seared scallops surrounding an herb risotto cake & garlic rainbow swiss chard, with lemon thyme butter sauce, finished with a duo of grilled Gulf shrimp / 39
- HONEY GINGER GLAZED PORK CHOP**
14-ounce wood grilled pork chop with honey ginger barbeque sauce, carrots, jasmine rice & a julienne of vegetables / 35
- BISTRO BURGER**
A blend of brisket, short rib & chuck, grilled & topped with Tillamook extra sharp cheddar, Applewood smoked bacon on a freshly baked brioche bun, served with pommes frites / 30
- 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 ~