

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

CRAWFISH VOL AU VENT

Louisiana crawfish tails lightly simmered with onions & sweet peppers in tomato thyme cream, served in a freshly baked buttery puff pastry shell, garnished with chives / 20

JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, ravigote sauce & a lightly dressed petit green salad / 32

Entrées

WOOD GRILLED FISH

Fresh fillet of fish grilled over a wood fire, served with pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meunière / 33
**with a sauté of jumbo lump crabmeat + \$14*

AMERICAN RED SNAPPER

A fresh fillet of pan seared American red snapper topped with Parmesan panko crust, served over a mélange of sugar snap peas, fresh basil, yellow starburst squash, asparagus tips, sweet onions, English peas & roasted red peppers, finished with jumbo lump crabmeat in Champagne butter sauce / 48

SOFT SHELL CRAB

Crispy fried soft shell crab served over creamy corn maque choux, sauced with jumbo lump crabmeat in lemon butter / 48

SEARED SCALLOPS

A trio of pan seared Maine scallops surrounding a sauté of local Rainbow Swiss chard, sweet onions & a julienne of roasted red peppers, served with Sauternes butter & garnished with crispy leeks & blue crab fingers / 52

BARBEQUED SHRIMP

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

Desserts

PECAN PIE

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

LEMON ICE BOX PIE

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

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

GUMBO YA YA

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

SEAFOOD GUMBO

A traditional New Orleans gumbo made with Gulf shrimp, crabmeat & okra / 14

CORN & CRAB 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, with Dijon vinaigrette / 11

BISTRO CAPRESE SALAD

Cajun Growers Farm vine ripe tomatoes layered with fresh mozzarella cheese with cracked black pepper, basil pesto & micro greens / 13

BACON WRAPPED SHRIMP & GRITS

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

PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, duck & chicken, tossed with spinach fettuccine in a rich buttery sauce / 32

ROASTED GARLIC CHICKEN

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

HONEY GINGER GLAZED PORK CHOP

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

BISTRO BURGER

A blend of brisket, short rib & chuck, wood grilled & topped with Tillamook extra sharp cheddar, Applewood smoked bacon on a brioche bun, served with crispy pommes frites / 29

FILET MIGNON

An 8-ounce wood grilled filet topped with truffle butter, served with garlic potato rounds & wilted spinach / 52

ALMOND CHEESECAKE

Freshly baked individual cheesecake with an almond & lemon cookie crust served with candied almonds & lemon syrup, garnished with fresh Louisiana blackberries / 15

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, chocolate sauce / 12

CHOCOLATE SALTED CARAMEL CAKE

Moist fudgy dark chocolate cake topped with rich caramel, sprinkle of Maldon sea salt / 13

ICE CREAM - or - SORBET DU JOUR / 8

~ A 20% gratuity will be added to all parties of six or more ~