

# Lunch Menu

**\$1.50**  
HOUSE  
BLOODY MARYS & MARTINIS  
Wednesday – Friday until 2 pm



2 COURSES / \$25

## Starters

## Entrées

### EGGPLANT STICKS

Sprinkled with Pecorino Romano cheese, served with Creole mustard dipping sauce

### GUMBO YA YA

A rich country style gumbo with chicken & Andouille sausage

### BISTRO CAPRESE SALAD +\$5

First of the season sliced Creole tomatoes, mozzarella cheese, basil pesto & balsamic gastrique, finished with fresh black pepper

## 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 / 12

### 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 / 39

## Entrées

### WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables  
Lemon Butter Sauce - or - Creole Meunière / 32  
*\*with a sauté of jumbo lump crabmeat + \$20*

### GRILLED CHICKEN & PEACH SALAD

Wood grilled chicken breast over mixed lettuces tossed with julienne red onions, sliced Louisiana peaches & blackberry balsamic vinaigrette, finished with crumbled goat cheese & toasted almonds / 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

### 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

### 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

### SALMON CLUB CROISSANT

Buttery croissant with wood grilled salmon, lemon basil mayonnaise, Creole tomatoes, avocado, Bibb lettuce & Applewood smoked bacon, served with housemade chips

### BUSTER CRABS

A duo of crispy fried buster crab served over creamy corn maque choux

### CHICKEN PICATTA

Panéed chicken medallions served with capellini pasta, with a sauce of lemon, capers, white wine, shallots & butter

### 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

### 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

### BISTRO CAPRESE SALAD

First of the season sliced Creole tomatoes, mozzarella cheese, basil pesto & balsamic gastrique, finished with fresh black pepper / 18

### 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

### 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

### PANÉED VEAL MILANESE

Panéed veal medallions topped with lightly dressed watercress & arugula, heirloom tomatoes & shaved pecorino romano cheese / 28

### CARROT CAKE

A slice of spiced carrot cake layered with Grand Marnier cream cheese frosting & sprinkled with candied walnuts / 14

### LEMON ICE BOX PIE

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

### BREAD PUDDING

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

### ICE CREAM DU JOUR / 8

### SORBET DU JOUR / 8

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