

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

FRIED GREEN TOMATOES

A duo of lightly battered fried green tomatoes slices topped with Louisiana crawfish tails simmered in Crystal butter sauce, garnished with a boiled crawfish / 16

GARLIC TRUFFLE FRIES

Hand cut crispy fried French fries sprinkled with Pecorino Romano cheese, drizzled with truffle oil / 16

JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, served with classic ravigote sauce & a lightly dressed petit green salad / 33

GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage / 10.5

SEAFOOD GUMBO

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

BISTRO CAPRESE

Light dressed spring greens topped with sliced seasonal tomatoes, mozzarella pearls, basil pesto & balsamic gastrique, finished with fresh black pepper / 15

BISTRO SALAD

Baby greens, spiced pecans, Grana Padano cheese & grape tomatoes, tossed with herb vinaigrette / 10.5

BABY ICEBERG SALAD

Red onions, grape tomatoes, Applewood smoked bacon & Danish bleu cheese tossed with Dijon vinaigrette / 11

Entrées

WOOD GRILLED FISH

Fresh filet of fish grilled over a wood fire, served with pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meunière / 33

ROASTED GARLIC CHICKEN

An all-natural roasted half of Springer Farm chicken with oven dried tomatoes, roasted garlic, orzo, rosemary reduction / 33

HERB CRUSTED MAHI MAHI & SHRIMP

Served with green onion popcorn rice, roasted Holland peppers & citrus glaze, topped with a duo of jumbo Gulf shrimp & citrus segments / 39

LOBSTER RAVIOLI

Two sheets of pasta filled with Maine lobster fennel, sweet onions, roasted corn, leeks & English peas simmered in Champagne thyme butter sauce / 49

BARBEQUED SHRIMP

~A Mr. B's Classic~

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

BACON WRAPPED SHRIMP & GRITS

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

WOOD GRILLED PORK TENDERLOIN

Over roasted red creamer potatoes, a sauté of sweet onions, Benton's bacon & local rainbow Swiss chard, finished with Bourbon pork sauce & crispy shallots / 34

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, wood grilled & topped with white cheddar, Applewood smoked bacon on a brioche bun, served with crispy pommes frites / 28

HONEY GINGER GLAZED PORK CHOP

12-ounce pork chop grilled over a wood fire with honey ginger barbeque sauce, baby carrots, jasmine rice & a julienne of fresh vegetables / 32

FILET MIGNON

An 8-ounce wood grilled filet served with crispy pommes frites & Béarnaise sauce, finished with a coin of butter / 53

Desserts

PECAN PIE

With a drizzle of creamy caramel, vanilla ice cream / 10

LEMON ICE BOX PIE

In a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 9

CHOCOLATE SALTED CARAMEL CAKE

Moist fudgy dark chocolate cake topped with rich caramel, sprinkle of Maldon sea salt / 12

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, chocolate sauce / 11

WHITE CHOCOLATE MOUSSE

Creamy white chocolate mousse served atop a thin layer of bright lemon cake drizzled with blueberry compote / 12

WARM WHITE CHOCOLATE BROWNIE

White & dark chocolate chips baked into a rich confection, vanilla ice cream, dark chocolate sauce / 11

BREAD PUDDING

A Brennan family recipe rich in butter, cream & eggs, with Irish whiskey sauce / 8

ICE CREAM -or- SORBET DU JOUR / 7

~ A 20% gratuity will be added to all parties over six ~