

Jazz Brunch Menu

MR. B'S BISTRO
CINDY BRENNAN

Eye-Openers

BLOODY MARY
Mr. B's signature recipe
spiked with vodka / 12

BRANDY MILK PUNCH
Brandy & vanilla blended with
creamy soft ice cream / 12

MIMOSA
Sparkling wine with a touch
of orange juice / 12

Starters

DUCK SPRINGROLLS
Crispy fried springrolls of duck confit, shiitake
mushrooms, spinach, goat cheese & ginger-soy
dipping sauce / 20

CRISPY FRIED OYSTERS
Six flash fried Gulf oysters served with
jalapeño tartar sauce / 22

CATFISH FINGERS
Strips of catfish lightly battered & deep fried to a
golden brown, served with tomato tartar sauce / 13

EGGPLANT STICKS
Lightly fried eggplant sticks sprinkled with Pecorino
Romano cheese, with Creole mustard dipping sauce / 12

JUMBO LUMP CRABCAKE
Jumbo lump crabmeat with peppers & onions,
pan sautéed served with classic ravigote sauce

GUMBO YA YA
A country style gumbo made with chicken &
Andouille sausage / 12

SEAFOOD GUMBO
A traditional New Orleans gumbo with Gulf shrimp,
crabmeat & okra / 15

BABY ICEBERG SALAD
Red onions, grape tomatoes, Applewood smoked
bacon & Danish bleu cheese, Dijon vinaigrette / 11

BISTRO SALAD
Baby greens, spiced pecans, Parmigiano Reggiano
cheese, grape tomatoes & 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

Entrees

WOOD GRILLED FISH
Fillet of fish of the day grilled over a wood fire
served with pecan popcorn rice & fresh vegetables
Lemon Butter Sauce - or - Creole Meunière / 34

EGGS BENEDICT
Two poached eggs on a toasted English muffin
with Chisesi ham, Hollandaise, & asparagus / 26

SALMON BENEDICT
House cured salmon on a freshly baked open
faced croissant with cream cheese, a brunoise of red
onions & chives, topped with a duo of poached eggs,
served with red seedless grapes / 30

TROUT AMANDINE
Fresh fillet of trout topped with sliced almonds in brown
butter, served with haricots verts & a seared lemon / 36

BARBEQUED SHRIMP
Gulf shrimp barbequed New Orleans style served in their
shells in peppery butter sauce, French bread to dip / 32

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

BANANAS FOSTER & BLUEBERRY WAFFLE
House made waffle with sliced bananas & fresh
blueberries topped with a Foster sauce of brown
sugar, butter, vanilla & rum / 24

CHICKEN PONTALBA
Pan roasted chicken breast with crispy Brabant
potatoes & prosciutto, finished with Hollandaise / 24

BISTRO BURGER
A blend of Brisket, short rib, & chuck, with Tillamook
extra sharp cheddar & Applewood smoked bacon on a
brioche bun, with crispy pommes frites / 28

PORK & EGGS
Wood grilled pork tenderloin with truffle butter
scrambled eggs & garlic potato rounds / 38

Desserts

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

LEMON ICE BOX PIE
Baked in a graham cracker crust with raspberry
sauce, freshly whipped 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

SORBET DU JOUR / 8

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