



Dinner Menu

MR. B'S BISTRO
CINDY BRENNAN

Starters

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

CRISPY FRIED OYSTERS
Flash fried plump Gulf oysters topped with bacon &
horseradish Hollandaise / 22

GARLIC TRUFFLE FRIES
Hand cut crispy fried fries with garlic & thyme, sprinkled
with Pecorino Romano cheese, drizzled with truffle oil / 16

JUMBO LUMP CRABCAKE
Pan sautéed jumbo lump Louisiana blue crab with
peppers & onions, ravigote sauce & a lightly dressed
petit green salad / 39

Entrées

WOOD GRILLED FISH
Served with pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meunière / 34

PAN SEARED SCALLOPS
A trio of pan seared jumbo scallops surrounding a sauté of
sweet onions, roasted shiitake mushrooms, Brabant potatoes
& a julienne of Swiss chard, deglazed with aged sherry vinegar
& finished with rosemary beurre rouge / 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

BARBEQUED SHRIMP
Gulf shrimp barbequed New Orleans style served in the
shells with peppery butter sauce, French bread to dip / 34

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

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

ICE CREAM DU JOUR / 8

Entrées

WILD MUSHROOM LINGUINE
Brown beech, crimini & oyster mushrooms
sautéed with sweet onions, red pepper flakes
in EVOO, with pinot grigio & butter, finished
with pecorino romano & truffle oil
**with a sauté of jumbo lump crabmeat + \$21*

SEARED SHEEPSHEAD
Lightly blackened sheepshead over sautéed
rainbow Swiss chard, sauced with a sauté of
baby heirloom tomatoes, sweet onions, sliced
garlic & red pepper flakes, deglazed with white
wine, finished with basil chiffonade & butter

Desserts

LEMON ICE BOX PIE
In graham cracker crust with
raspberry sauce, candied lemon,
freshly whipped cream

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

3 COURSES

\$56

SEAFOOD GUMBO

A traditional gumbo with Gulf shrimp, crabmeat,
& okra / 16

GUMBO YA YA

A rich country style gumbo with chicken & Andouille / 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

BISTRO CAPRESE SALAD

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
with creamy stone ground yellow grits & red eye gravy / 36

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 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

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

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 ~