

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

BUSTER CRAB

A crispy fried Buster Crab over wilted spinach, shaved toso & Crystal butter sauce / 14

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 / 32

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

PASTA JAMBALAYA

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

GRILLED PORK TENDERLOIN

Wood grilled prime pork tenderloin with roasted Yukon Gold potatoes & haricots verts, natural pork reduction & Andouille bacon jam / 38

WILD MUSHROOM PASTA

A sauté of crimini, oyster & shiitake mushrooms with sweet onions, chives, extra virgin olive oil & truffle oil tossed with rigatoni, finished with Pecorino Romano / 38

BARBEQUED SHRIMP

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

Desserts

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

ICE CREAM / SORBET DU JOUR / 7

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

CORN & CRAB SOUP / 14

BISTRO SALAD

Baby greens, spiced pecans, Parmigiano Reggiano 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

GOAT CHEESE SALAD

Baked phyllo wrapped French goat cheese atop red & green oak lettuces tossed with balsamic vinaigrette, chopped black pepper bacon, shallots, pine nuts, chives & walnuts / 14

BACON WRAPPED SHRIMP & GRITS

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

ROASTED GARLIC CHICKEN

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

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

PECAN PIE

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

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

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