



3-COURSES FOR \$58  
AUGUST 1 – 31, 2026

# Dinner Menu

MR. B'S BISTRO  
CINDY BRENNAN

## Starters

### GUMBO YA YA

A rich country style gumbo with chicken & Andouille sausage

### BISTRO SALAD

Baby greens, spiced pecans, Parmigiano Reggiano & grape tomatoes, with herb vinaigrette

### EGGPLANT STICKS

Breaded & fried eggplant with pecorino Romano cheese, Creole mustard dipping sauce

## Entrees

### OYSTER & WILD MUSHROOM LINGUINE

Gulf oysters poached with pinot grigio & a sauté of wild mushrooms, sweet onions, red pepper flakes in light thyme cream sauce tossed with linguine, finished with Pecorino Romano cheese & with a drizzle of truffle oil

REDFISH EN PAPILOTE  
Fresh fillet of redfish baked in parchment paper with Vidalia onions, vine ripe tomatoes, tender asparagus, a chiffonade of basil, Pinot Grigio & butter

## Desserts

### LEMON ICE BOX PIE

Baked in a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream

### BREAD PUDDING

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

### SORBET - OR - ICE CREAM DU JOUR

## 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 / 34

## Entrees

### WOOD GRILLED FISH

Served with pecan popcorn rice & fresh vegetables  
Lemon Butter Sauce or Creole Meunière / 34  
\*with a sauté of jumbo lump crabmeat + \$15

### FILLET OF FLOUNDER

Seared Gulf Flounder topped with parmesan panko crust, served over a mélange of sautéed sweet onions, sugar snap, snow & English peas, basil, red peppers & carrots, topped with jumbo lump crab in Champagne butter / 49

### GRILLED PORK TENDERLOIN

Wood grilled Berkwood Farms pork tenderloin with a chutney of figs & blueberries served with Creole mustard spaetzle, sweet onions, roasted red pepper & julienne of spinach, drizzled with pork demi glace & finished with goat cheese / 36

### PASTA JAMBALAYA

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

### BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style served in the shells with 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

### SORBET DU JOUR / 8

### ICE CREAM DU JOUR / 8

### SEAFOOD GUMBO

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

### GUMBO YA YA

A rich country style gumbo with chicken & Andouille sausage / 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

### FIG & PROSCIUTTO SALAD

Warm Mission fig stuffed with Danish bleu cheese & toasted pecans, atop baby arugula, red onions & sliced figs, lightly dressed with lemon white balsamic vinegar & EVOO, surrounded by prosciutto, garnished shaved Prima Donna cheese / 22

### SOFT SHELL CRAB

Crispy fried soft shell crab served over creamy corn maque choux / 36  
\*with a sauté of jumbo lump crabmeat + \$15

### 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 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 / 53

### CARAMEL CUP CUSTARD

A classic New Orleans dessert baked with eggs, sugar, vanilla & rich caramel / 12

### 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

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