

# 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

**COCONUT SHRIMP**  
A trio of Louisiana Gulf shrimp rolled in coconut batter,  
deep fried and served with Creole Marmalade / 15

**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  
& a petit green salad / 34

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

**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

## 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  
*\*with a sauté of jumbo lump crabmeat + \$16*

**SOFT SHELL CRAB**  
Crispy fried soft shell crab served over creamy  
corn maque choux / 36  
*\*with a sauté of jumbo lump crabmeat + \$16*

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

**BANANAS FOSTER WAFFLE**  
Housemade waffle with sliced bananas topped with a  
foster sauce of brown sugar, butter, cinnamon & rum / 24

**CHICKEN PONTALBA**  
Pan roasted chicken breast with crispy Brabant  
potatoes & prosciutto, finished with Hollandaise / 30

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

**BACON WRAPPED SHRIMP & GRITS**  
Applewood smoked bacon wrapped jumbo Gulf shrimp  
with creamy stone ground yellow grits & red eye gravy / 36

**BREAKFAST CROISSANT**  
Freshly baked buttery croissant layered with Black  
Forest ham, gruyère cheese & scrambled eggs served  
with Hollandaise sauce, finished with honeydew  
melon & fresh strawberries / 22

**BLACKENED SHRIMP SALAD**  
Grilled Creole seasoned Gulf shrimp atop seasonal  
greens, julienned red onions, diced tomatoes, grilled  
bi-colored corn, roasted red peppers & avocado,  
dressed with jalapeño citrus vinaigrette, garnished  
with cotija cheese / 29

**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 / 30

**STEAK & EGGS**  
Wood grilled Wagyu flank steak with truffle butter  
scrambled eggs & garlic potato rounds / 36

## 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

**WARM WHITE CHOCOLATE BROWNIE**  
White & dark chocolate chips baked into a rich  
confection, vanilla ice cream, dark chocolate sauce / 12

**BANANAS FOSTER CHEESECAKE**  
Creamy cheesecake spiked with banana liqueur baked in a  
graham cracker crust & sauced with Foster sauce of brown  
sugar, rum, butter & vanilla, finished with a brûléed banana / 15

**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

**SORBET DU JOUR / 8**  
**ICE CREAM DU JOUR / 8**

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