MR. B'S BISTRO
CINDY BRENNAN

Lunch Menu

$1.50
HOUSE
BLOODY MARYS & MARTINIS
Wednesday – Friday until 2 pm
With entrée purchase

Starters

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

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

EGGPLANT STICKS
Breaded & fried eggplant with pecorino romano cheese, Creole mustard dipping sauce / 12

JUMBO LUMP CRABCAKE
Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, served with classic ravigote sauce & a lightly dressed petit green salad / 34

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

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

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

BABY ICEBERG SALAD
Crisp lettuce wedge, red onions, grape tomatoes, Applewood smoked bacon & Danish bleu cheese, Dijon vinaigrette / 11

BISTRO SALAD
Baby greens, spiced pecans, Parmigiano Reggiano & grape tomatoes, tossed with herb vinaigrette / 11

Entrees

WOOD GRILLED FISH
With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce - or - Creole Meunière / 34
**with a sauté of jumbo lump crabmeat + $16*

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

ROASTED ROSEMARY CHICKEN
All natural chicken breast roasted with rosemary compound butter, served with baby carrots, orzo pasta & natural reduction enhanced with fresh rosemary / 27

PANÉED VEAL MILANESE
Panéed veal medallions topped with lightly dressed greens, heirloom tomatoes & shaved pecorino romano cheese / 32

PASTA JAMBALAYA
Gulf shrimp, Andouille sausage, duck & chicken, tossed with spinach fettuccine in a rich buttery sauce / 30

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

★ SKIP'S FRIED CHICKEN & MAC ★
Offered on Wednesdays only ~ Seasoned deep fried crispy chicken with rich, creamy sharp cheddar mac & cheese, served with mustard & collard greens / 29

PAN SEARED SHEEPSHEAD
Creole seasoned & pan seared fillet of local sheepshead atop grilled zucchini & yellow squash, surrounded by roasted Yukon Gold Brabant potatoes, sweet Vidalia onions & a julienne of spinach with fresh garlic, sauced with lemon basil butter / 35

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 grilled blend of Brisket, short rib & chuck with Tillamook extra sharp cheddar & Applewood smoked bacon, on a brioche bun, served with crispy pommes frites / 30

GRILLED PORK TENDERLOIN
Herb crusted wood grilled Berkwood Farms pork tenderloin served over corn maque choux made of bi-colored corn, red & green peppers in thyme corn cream / 38

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

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 ~