

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

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 formed into a cake with peppers & onions, served with classic ravigote sauce & a lightly dressed petit green salad / 27

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 / 12

CALVADOS & GOAT CHEESE SALAD

Bibb & baby gem lettuces tossed with dried cranberries, shaved shallots, Gala apples & Calvados vinaigrette topped with a warm coin of almond crusted honey goat cheese / 14

BABY ICEBERG SALAD

Red onions, grape tomatoes, Applewood smoked bacon & Danish bleu cheese tossed with Dijon vinaigrette / 11

BISTRO SALAD

Baby greens, spiced pecans, Grana Padano cheese & grape tomatoes, tossed with herb vinaigrette / 10.5

Entrees

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meuniere / 32
**with a sauté of jumbo lump crabmeat + \$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, grilled & served with white cheddar cheese, Applewood smoked bacon on a brioche bun, served with crispy pommes frites / 25

PAN SEARED JUMBO SCALLOPS

Pan seared jumbo scallops & a sauté of Swiss chard with garlic, surrounding truffle risotto, toasted white peppercorn butter sauce, touched with truffle oil, garnished with fried shiitakes / 45

BARBEQUED SHRIMP

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

PANKO CRUSTED FLOUNDER

Panko, parmesan & chive crusted fillet of flounder over oven roasted butternut squash, turnips & sweet onions, served with tender asparagus spears & Champagne butter sauce / 36
**with a sauté of jumbo lump crabmeat + \$14*

PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, duck & chicken, tossed with fettuccine in a rich with buttery sauce / 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 / 31

FILET MIGNON

An 8-ounce wood grilled filet topped with truffle butter, served with garlic potato rounds & wilted spinach / 53

Desserts

SPICED APPLE LAYER CAKE

Cameo apples baked in a golden cake with whiskey vanilla cream cheese icing, drizzled with caramel / 12

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, dark chocolate sauce / 11

LEMON ICE BOX PIE

In a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 9

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, topped with vanilla ice cream, dark chocolate sauce / 11

CHOCOLATE SALTED CARAMEL CAKE

Moist fudgy dark chocolate cake topped with rich caramel, sprinkle of Maldon sea salt / 12

BREAD PUDDING

A Brennan family recipe rich in butter, cream & eggs, with Irish whiskey sauce / 8

KAHLÚA CHOCOLATE CHIP ICE CREAM / 7
BLUEBERRY & LEMON SORBET / 7