



# Dinner Menu

MR. B'S BISTRO  
CINDY BRENNAN

## Starters

**EGGPLANT STICKS**  
Sprinkled with Pecorino Romano cheese,  
served with Creole mustard dipping sauce

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

**BISTRO CAPRESE SALAD + \$5**  
First of the season sliced Creole tomatoes,  
mozzarella cheese, basil pesto & balsamic  
gastrique, finished with fresh black pepper

## 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 / 39

## Entrées

**WOOD GRILLED FISH**  
Served with pecan popcorn rice & fresh vegetables  
Lemon Butter Sauce or Creole Meunière / 34  
*\*with a sauté of jumbo lump crabmeat + \$20*

**AMERICAN RED SNAPPER**  
Seared American red snapper topped with parmesan  
panko crust, served over a mélange of sautéed sweet onions,  
sugar snap, snow & English peas, basil, red peppers, & carrot,  
topped with jumbo lump crab in Champagne butter / 52

**ROASTED GARLIC CHICKEN**  
An all-natural roasted half of Springer Farm chicken with oven  
dried tomatoes, roasted garlic, orzo, & rosemary reduction / 34

**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

ICE CREAM DU JOUR / 8

SORBET DU JOUR / 8

## Entrées

**WILD MUSHROOM LINGUINE**  
Brown beech, crimini & oyster mushrooms  
sautéed with sweet onions, red pepper flakes  
in EVOO, with pinot grigio & butter, finished  
with pecorino romano & truffle oil  
*\*with a sauté of jumbo lump crabmeat + \$21*

**SEARED SHEEPSHEAD**  
Lightly blackened sheepshead over sautéed  
rainbow Swiss chard, sauced with a sauté of  
baby heirloom tomatoes, sweet onions, sliced  
garlic & red pepper flakes, deglazed with white  
wine, finished with basil chiffonade & butter

## Desserts

**LEMON ICE BOX PIE**  
In graham cracker crust with  
raspberry sauce, candied lemon,  
freshly whipped cream

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

3 COURSES

**\$56**

## SEAFOOD GUMBO

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

## GUMBO YA YA

A rich country style gumbo with chicken & Andouille / 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

## BISTRO CAPRESE SALAD

Sliced Creole tomatoes, mozzarella cheese, basil pesto &  
balsamic gastrique, finished with fresh black pepper / 18

## SOFT SHELL CRAB

Crispy fried soft shell crab served over creamy corn  
maque choux / 36

*\*with a sauté of jumbo lump crabmeat + \$20*

## BACON WRAPPED SHRIMP & GRITS

Applewood smoked bacon wrapped jumbo Gulf shrimp  
with creamy stone ground yellow grits & red eye gravy / 36

## 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 freshly baked 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 / 55

## CARROT CAKE

A slice of spiced carrot cake layered with Grand Marnier  
cream cheese frosting & sprinkled with candied walnuts / 14

## 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 ~