

EASTER JAZZ BRUNCH

MR. B'S BISTRO
CINDY BRENNAN



Starters

DUCK SPRINGROLLS

Two crispy fried springrolls filled with duck confit, shiitake mushrooms & spinach, sprinkled with goat cheese & served with ginger-soy dipping sauce / 20

CRISPY FRIED OYSTERS

Six flash fried Gulf oysters served with jalapeño tartar sauce / 24

FRIED GREEN TOMATOES

A duo of lightly battered fried green tomato slices topped with Louisiana crawfish tails simmered in Crystal butter sauce, garnished with a boiled crawfish / 16

EGGPLANT STICKS

Lightly fried eggplant sticks sprinkled with Pecorino Romano cheese, served with Creole mustard dipping sauce / 11

JUMBO LUMP CRABCAKE

Jumbo lump crabmeat with peppers & onions, pan sautéed served with classic ravigote sauce & a petit green salad / 32

GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage / 11

SEAFOOD GUMBO

A traditional New Orleans gumbo with Gulf shrimp, crabmeat & okra / 14

CRAB & ARTICHOKE SOUP / 15

STRAWBERRY RICOTTA SALAD

Louisiana strawberries & baby spinach tossed in creamy balsamic dressing, topped with shaved ricotta salata & toasted pecans / 14

BABY ICEBERG SALAD

Baby iceberg with 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

Entrées

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce - or - Creole Meunière / 33
**with a sauté of jumbo lump crabmeat + \$14*

OYSTERS & EGGS FLORENTINE

Creamed spinach leaves surrounded by crispy fried oysters topped with a duo of poached eggs, finished with Herbsaint Hollandaise / 32

EGGS BENEDICT

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

STRAWBERRY WAFFLE

House made waffle topped with Louisiana strawberries, toasted almonds & Grand Marnier compote, finished with Chantilly whipped cream / 24

CHICKEN PONTALBA

Pan roasted chicken breast with crispy Brabant potatoes & prosciutto, finished with Hollandaise sauce / 24

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style served in their shells in peppery butter sauce, French bread to dip / 32

BACON WRAPPED SHRIMP & GRITS

Applewood smoked bacon wrapped jumbo Gulf shrimp with creamy stone ground yellow grits & red eye gravy / 33

EGGS SARDOU

A duo of poached eggs atop wilted garlic spinach with artichoke bottoms, topped with Hollandaise sauce / 27

CRAWFISH SALAD

Tender spring greens & julienne red onions tossed in creamy Andouille dressing served with a trio of wedge tomatoes & topped with crispy fried crawfish tails, garnished with a boiled crawfish / 28

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 / 25

VEAL OSCAR

Panéed veal paillard nestled atop fresh asparagus with jumbo lump crab, finished with Hollandaise / 35

STEAK & EGGS

Petit four-ounce wood grilled petit filet with truffle butter scrambled eggs, vegetable du jour / 38

Desserts

BREAD PUDDING

A Brennan family recipe rich in butter, cream & eggs, with Irish whiskey sauce / 11

PECAN PIE

Served warm with a drizzle of creamy caramel, topped with vanilla ice cream / 11

CHOCOLATE SALTED CARAMEL CAKE

Moist fudgy dark chocolate cake topped with rich caramel, sprinkle of Maldon sea salt / 13

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, dark chocolate sauce / 12

CARROT CAKE

Classic carrot cake baked with cinnamon, nutmeg & ginger, iced with Grand Marnier cream cheese frosting, sprinkled with candied walnuts / 13

WARM WHITE CHOCOLATE BROWNIE

White & dark chocolate chips baked into a rich confection, topped with vanilla ice cream, dark chocolate sauce / 12

LEMON ICE BOX PIE

Served in a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 11

ICE CREAM - or - SORBET DU JOUR / 8

~ A 20% gratuity will be added to all parties of six or more ~