

# 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 / 22

### TUNA WONTONS

A trio of sliced blackened tuna over crispy wontons, garnished with black & white sesame seeds, drizzled with wasabi dressing, topped with micro greens / 16

### EGGPLANT STICKS

Lightly fried eggplant sticks sprinkled with Pecorino Romano cheese, served 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 / 39

### GUMBO YA YA

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

### SEAFOOD GUMBO

A traditional New Orleans gumbo with Gulf shrimp, crabmeat & okra / 15

### CREOLE OYSTER & EGGPLANT SOUP / 15

### SPRING GREEN SALAD

Baby gem & Bibb lettuces with tender spinach leaves, sugar snap & English peas, fresh mint & asparagus buds tossed with lemon dill vinaigrette / 16

### 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 / 34

### SALMON BAGEL

A freshly baked open-faced onion bagel topped with smoked Atlantic salmon, cream cheese, scrambled eggs, minced onion & capers, finished with caviar / 29

### EGGS BENEDICT

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

### BERRY WAFFLE

House made waffle with Champagne marinated strawberries & blueberries, topped with Chantilly whipped cream & toasted pecans, served with pure maple syrup / 24

### CHICKEN PONTALBA

Pan roasted chicken breast with crispy Brabant potatoes & prosciutto, finished with Hollandaise sauce / 30

### 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

### QUICHE

A savory egg custard baked with gruyère cheese, tender asparagus tips & crabmeat, topped with bacon Hollandaise, garnished with a duo of crab claws / 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 / 28

### VEAL MILANESE

Panéed veal medallions topped with lightly dressed watercress, Heirloom tomatoes & shaved pecorino romano cheese / 35

### STEAK & EGGS

Petit four-ounce wood grilled petit filet with truffle butter scrambled eggs, garlic potato rounds / 42

## 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

### LEMON CAKE

An individually baked lemony bundt cake served with lemon curd, garnished with edible flowers / 14

### 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 ~