

Mother's Day

SUNDAY JAZZ BRUNCH

MR. B'S BISTRO
CINDY BRENNAN



Eye-Openers

BLOODY MARY
Mr. B's signature recipe
spiked with vodka / 12

BRANDY MILK PUNCH
Brandy & vanilla blended with
creamy soft ice cream / 12

MIMOSA
Sparkling wine with a touch
of orange juice / 12

Starters

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

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

CATFISH FINGERS
Strips of catfish lightly battered & deep fried to a
golden brown, served with tomato tartar sauce / 12

EGGPLANT STICKS
Lightly fried eggplant sticks sprinkled with Pecorino
Romano cheese, 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

Entrées

WOOD GRILLED FISH
Fillet of fish of the day grilled over a wood fire
served with pecan popcorn rice & fresh vegetables
Lemon Butter Sauce - or - Creole Meunière / 33
*with a sauté of jumbo lump crabmeat + \$14

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

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

GRILLED SHRIMP SALAD
Wood grilled Gulf shrimp atop mixed seasonal
greens, English cucumbers & torn fresh mint tossed in
lemon vinaigrette, finished with toasted slivered
almonds & Louisiana blackberries / 28

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

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

Desserts

LEMON ICE BOX PIE
In a graham cracker crust with raspberry sauce,
candied lemon, freshly whipped cream / 11

WARM WHITE CHOCOLATE BROWNIE
White & dark chocolate chips baked into a rich
confection, vanilla ice cream, dark chocolate sauce / 12

PECAN PIE
Baked in a flaky crust, served over a drizzle of creamy
caramel, topped with vanilla ice cream / 11

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

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 & ASPARAGUS SOUP / 15

BABY ICEBERG SALAD
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

BISTRO CAPRESE SALAD
Cajun Growers Farm vine ripe tomatoes layered
with fresh mozzarella cheese with cracked black
pepper, basil pesto & micro greens / 12

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

SOFT SHELL CRAB
Fresh vine ripe tomatoes beneath a crispy fried soft shell
crab, topped with a petit green salad in cane vinegar with
shaved sweet onions, finished with basil aioli / 30

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

CROQUE MADAME
A traditional French sandwich on toasted brioche bread
layered with Dijon mustard, Chisesi ham & Gruyère cheese,
broiled with béchamel s& Parmesan cheese & topped with a
fried egg, served with lightly dressed seasonal greens / 26

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

STEAK & EGGS
Petit four ounce wood grilled petit filet with truffle
butter scrambled eggs, garlic potato rounds / 38

STRAWBERRY ALMOND CAKE
A slice of fresh Louisiana strawberry, brown sugar &
almond cake served with house made almond ice cream,
garnished with Louisiana strawberries / 14

PROFITEROLES & CHOCOLATE SAUCE
Vanilla ice cream filled cream puffs,
chocolate sauce / 12

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

ICE CREAM - or - SORBET DU JOUR / 8

~ A 20% gratuity will be added to all parties of six or more, no separate checks ~