

# 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 / 22

**CATFISH FINGERS**  
Strips of catfish lightly battered & deep fried to a  
golden brown, served with tomato tartar sauce / 13

**EGGPLANT STICKS**  
Lightly fried eggplant sticks sprinkled with Pecorino  
Romano cheese, 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 country style gumbo made with chicken & Andouille sausage / 12

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

**SOUP DU JOUR / 14**

**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

**STRAWBERRY & SPINACH SALAD**  
Tender spinach leaves tossed with Louisiana  
strawberries, balsamic dressing & julienne red onions,  
garnished with toasted pecans, balsamic gastrique &  
shaved ricotta salada cheese / 16

## Entrees

**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 / 34

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

**OYSTERS & EGGS FLORENTINE**  
Creamed spinach leaves surrounded by crispy fried oysters  
topped with poached eggs, finished with Hollandaise / 34

**TROUT AMANDINE**  
Fresh fillet of trout topped with sliced almonds in brown  
butter, served with asparagus spears & a seared lemon / 36

**SOFT SHELL CRAB**  
Crispy fried soft shell crab served with jumbo lump  
Louisiana blue crab & bordelaise butter over haricots  
verts, toasted almonds with lemon brown butter / 47

**BARBEQUED SHRIMP**  
~ A Mr. B's Bistro Classic ~  
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

**FRIED GREEN TOMATO BENEDICT**  
A duo of crispy fried green tomato slices with black pepper  
bacon, & a duo of poached eggs, served with tender asparagus  
spears & finished with Creole Hollandaise / 32

**BERRY WAFFLES**  
House made waffle with fresh 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 / 24

**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

**PORK & EGGS**  
Wood grilled pork tenderloin with truffle butter  
scrambled eggs & garlic potato rounds / 38

## 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

**STRAWBERRY ANGEL FOOD CAKE**  
An individually baked soft angel food cake topped with  
citrus & Grand Marnier marinated Louisiana strawberries,  
finished with rich Chantilly cream & sugary almonds / 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 / 14

**ICE CREAM - or - SORBET DU JOUR / 8**

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