



Lunch Menu

MR. B'S BISTRO
CINDY BRENNAN

\$1.50
BLOODY MARYS & MARTINIS
Wednesday – Friday until 2 pm
with entrée purchase

Starters

EGGPLANT STICKS
Pecorino Romano cheese, Creole mustard dipping sauce

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

BISTRO CAPRESE (+\$4)
Lightly dressed spring greens topped with sliced seasonal tomatoes, mozzarella pearls, basil pesto & balsamic gastrique, finished with fresh black pepper

2 COURSES
\$37

Entrées

BUSTER CRAB AMANDINE
A duo of crispy fried buster crabs served over Capellini pasta tossed with garlic, lemon & green onions, finished with toasted almonds sautéed in brown butter

BURRATA SALAD
Fresh burrata cheese atop lightly dressed arugula, with tomatoes, basil pesto, Kalamata olives & toasted baguette slices, finished with extra virgin olive oil & black pepper

CHICKEN MARSALA
Tanglewood Farm semi boneless chicken breast simmered in marsala wine sauce with shallots, crimini, shiitake & oyster mushrooms, atop garlic parsley potatoes

Starters

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

EGGPLANT STICKS
Breaded & fried eggplant with Pecorino Romano cheese, Creole mustard dipping sauce / 9

CRISPY FRIED OYSTERS
Six flash fried Gulf oysters with jalapeño tartar sauce / 22

JUMBO LUMP CRABCAKE
Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, served with classic ravigote sauce & a lightly dressed petit green salad / 33

GUMBO YA YA
A rich country style gumbo made with chicken & Andouille sausage / 10.5

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

BISTRO CAPRESE
Light dressed spring greens topped with sliced seasonal tomatoes, mozzarella pearls, basil pesto & balsamic gastrique, finished with fresh black pepper / 15

BABY ICEBERG SALAD
Red onions, grape tomatoes, Applewood smoked bacon & Danish bleu cheese tossed with Dijon vinaigrette / 11

BISTRO SALAD
Baby greens, spiced pecans, Parmigiano Reggiano cheese & grape tomatoes, tossed with herb vinaigrette / 10.5

Entrées

WOOD GRILLED FISH
With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meunière / 28

BISTRO BURGER
A blend of Brisket, short rib & chuck, with white cheddar cheese & Applewood smoked bacon, on a freshly baked brioche bun, served with crispy pommes frites / 25

PASTA JAMBALAYA
Gulf shrimp, Andouille sausage, duck & chicken, tossed with spinach fettuccine in a rich buttery sauce / 30

BARBEQUED SHRIMP
Gulf shrimp barbequed New Orleans style served in their shells in a peppery butter sauce,
French bread for dipping / 34

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

BUFFALO CHICKEN SALAD
Strips of fried chicken glazed with honey laced hot sauce, placed atop mixed greens tossed with bleu cheese dressing, tomatoes, pickled carrots & crumbled bleu cheese / 24

ITALIAN SAUSAGE & PEPPERS
A sauté of sliced garlic, roasted sweet onions, yellow & red peppers & sliced Italian sausage tossed with rigatoni pasta, finished with a side of Pecorino romano cheese / 26

PANÉED VEAL MILANESE
Panéed veal medallions topped with lightly dressed arugula, rainbow tomatoes & Parmigiano- Reggiano cheese / 28

Desserts

PECAN PIE
With a drizzle of creamy caramel, vanilla ice cream / 10

WARM WHITE CHOCOLATE BROWNIE
White & dark chocolate chips baked into a rich confection, vanilla ice cream, dark chocolate sauce / 11

CHOCOLATE SALTED CARAMEL CAKE
Moist fudgy dark chocolate cake topped with rich caramel, sprinkle of Maldon sea salt / 12

PROFITEROLES & CHOCOLATE SAUCE
Vanilla ice cream filled cream puffs, chocolate sauce / 11

WHITE CHOCOLATE MOUSSE
Creamy white chocolate mousse served atop a thin layer of bright lemon cake drizzled with blueberry compote / 12

LEMON ICE BOX PIE
In a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 9

BREAD PUDDING
A Brennan family recipe rich in butter, cream & eggs, with Irish whiskey sauce / 8

ICE CREAM - or - SORBET DU JOUR / 7

~ A 20% gratuity will be added to all parties over six ~