

MR. B'S BISTRO

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CINDY BRENNAN



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

Lunch

2 COURSES / \$25

Starters

EGGPLANT STICKS

Sprinkled with Pecorino Romano cheese, served with Creole mustard dipping sauce

GUMBO YA YA

A rich country style gumbo with chicken & Andouille sausage

BISTRO CAPRESE SALAD + \$5

First of the season sliced Creole tomatoes, mozzarella cheese, basil pesto & balsamic gastrique, finished with fresh black pepper

Entrées

SALMON CLUB CROISSANT

Buttery croissant with wood grilled salmon, lemon basil mayonnaise, Creole tomatoes, avocado, Bibb lettuce & Applewood smoked bacon, served with housemade chips

BUSTER CRABS

A duo of crispy fried buster crab served over creamy corn maque choux

CHICKEN PICATTA

Panéed chicken medallions served with capellini pasta, with a sauce of lemon, capers, white wine, shallots & butter

Dinner

3 COURSES / \$56

Starters

EGGPLANT STICKS

Sprinkled with Pecorino Romano, served with Creole mustard sauce

GUMBO YA YA

A rich country style gumbo with chicken & Andouille sausage

BISTRO CAPRESE SALAD + \$5

First of the season sliced Creole tomatoes, mozzarella cheese, basil pesto & balsamic gastrique, finished with fresh black pepper

Entrées

WILD MUSHROOM LINGUINE

Brown beech, crimini & oyster mushrooms sautéed with a julienne of sweet onions, red pepper flakes in Sicilian EVOO, deglazed with pinot grigio, & butter, finished with shaved pecorino romano & truffle oil

*with a sauté of jumbo lump crabmeat + \$21

SEARED SHEEPSHEAD

Lightly blackened sheepshead over sautéed rainbow Swiss chard, sauced with a sauté of baby heirloom tomatoes, sweet onions, sliced garlic & red pepper flakes, deglazed with white wine, finished with basil chiffonade & butter

Desserts

LEMON ICE BOX PIE

In graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream

BREAD PUDDING

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