



Halloween LUNCH



A spooky concoction of vodka, cassis, lemon & bergamont infused Lady Grey syrup / 13

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 / 12

CRISPY FRIED OYSTERS

Six flash fried Gulf oysters with jalapeño tartar sauce / 22

GARLIC TRUFFLE FRIES

Hand cut crispy French fries with garlic & thyme, sprinkled with Pecorino Romano cheese, dizzled with truffle oil / 16

JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, served with classic ravigote sauce & a lightly dressed petit green salad / 36

GUMBO YA YA

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

SEAFOOD GUMBO

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

BABY ICEBERG SALAD

Red onions, grape tomatoes, Applewood smoked bacon & Danish bleu cheese, tossed with Dijon vinaigrette / 12

BISTRO SALAD

Baby greens, spiced pecans, Parmigiano Reggiano & grape tomatoes, tossed with herb vinaigrette / 11

ENTREES

WOOD GRILLED REDFISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meunière / 34
**with a sauté of jumbo lump crabmeat + \$16*

CRAB & AVOCADO SALAD

Louisiana jumbo lump crabmeat atop seasonal greens, a julienne of red onions, English cucumbers, local satsuma segments & avocado tossed with Meyer lemon vinaigrette, nestled inside Hydro Bibb lettuce leaves, garnished with marinated crab claws / 32

SHRIMP BORDELAISE

Oven roasted marinated jumbo Gulf shrimp surrounded by cappellini pasta tossed with sweet onions, roasted red peppers & bordelaise butter / 29

BISTRO BURGER

A grilled blend of Brisket, short rib & chuck with Tillamook extra sharp cheddar & Applewood smoked bacon on a freshly baked brioche bun, served with crispy pommes frites / 32

PASTA JAMBALAYA

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

BARBEQUED SHRIMP

~ A Mr. B's Bistro Classic ~

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 / 36

SOUP & SAMMIE

Comté, sharp white cheddar & smoked Gouda cheeses with caramelized red onions pressed on brioche brushed with Dijon mustard, served with a cup of tomato basil soup / 29

PORK OSSO BUCCO

Center cut pork osso bucco oven roasted with carrots, onions, thyme & natural pork stock spiked with Wild Turkey American Honey bourbon, served with roasted sweet potatoes, dash of molasses, haricots verts & natural reduction sauce, garnished with crispy pork crackle & fresh thyme / 38

ROASTED AUTUMN CHICKEN

All natural chicken breast over a mélange of roasted vegetables including sweet onions, butternut squash, Brussels sprouts, Yukon Gold Brabant potatoes & sage brown butter, sauced with natural reduction / 29

VEAL FETTUCINE

Panéeed veal medallions & creamy fettuccine Alfredo with Pecorino Romano cheese / 38

FILET MIGNON

A six-ounce wood grilled filet mignon topped with housemade truffle butter, served with garlic potato rounds & wilted spinach / 47



DESSERT MENU AVAILABLE



~ A 20% gratuity will be added to all parties of six or more ~

