

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 / 34

TUNA WONTONS

Seared blackened bluefin tuna on crispy wontons drizzled with wasabi dressing, with micro greens & black sesame seeds / 12

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

CORN & CRAB SOUP / 14

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

CALVADOS APPLE SALAD

Hydro Bibb, red & green oak lettuces tossed with dried cranberries, shallots, Pink Lady apples & Calvados vinaigrette, topped with warm honey & goat cheese in phyllo / 15

Entrées

WOOD GRILLED FISH

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

SALMON SALAD

Wood grilled Scottish salmon over mixed lettuces tossed with lemon dill vinaigrette, English cucumbers, red onions, grape tomatoes & orange segments / 26

CLUB CROISSANT

Freshly baked Maple Street Patisserie croissant with Chisesi ham, oven roasted turkey, applewood smoked bacon, fontina, cheddar, lettuce, tomato & basil mayonnaise, with homemade chips / 23

BUSTER CRABS & MAQUE CHOUX

A duo of crispy fried buster crabs served with creamy corn maque choux / 31

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 to dip / 34

BACON WRAPPED SHRIMP & GRITS

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

PASTA JAMBALAYA

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

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

ROASTED ROSEMARY CHICKEN

All-natural chicken breast, carrots, orzo pasta, natural reduction sauce enhanced with fresh rosemary / 26

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

PANÉED CHICKEN PICATTA

Panéed chicken medallions served with capellini pasta tossed with butter, minced shallots lemon, white wine & capers / 25

Desserts

WARM WHITE CHOCOLATE BROWNIE

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

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, served warm with Irish whiskey sauce / 8

PECAN PIE

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

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

ICE CREAM – or – SORBET DU JOUR / 7