

MR B'S BISTRO



Napoleon 1910
New Orleans

Appetizers, Soups and Salads

SKILLET SHRIMP

Fresh Gulf shrimp marinated with roasted garlic, then hickory grilled, served with a black pepper biscuit and a classic New Orleans style bordelaise sauce 8.00

WARM GOAT CHEESE SALAD

Freshly picked baby spinach tossed in an applewood smoked bacon vinaigrette and topped with a slice of warm pecan crusted goat cheese 7.00

SEAFOOD GUMBO

A classic New Orleans gumbo made with fresh crabmeat, oysters, Gulf shrimp and okra 5.75

MUSHROOM RAGOUT

Assorted wild mushrooms cooked in a Madeira cream sauce; served with a warm Stilton cheese crouton 7.50

"SHRIMP TINI"

Our version of a classic shrimp remoulade served straight up! Jumbo Gulf shrimp served with a roasted red pepper remoulade 7.50

YUKON GOLD CHIPS

Crisp, latticed cut Yukon Gold potato wafers served with warm Maytag blue cheese 6.50

FRIED LOUISIANA OYSTERS

Three plump Louisiana oysters wrapped in house smoked bacon, flash fried and served with a lemon-butter sauce 6.50

GUMBO YA YA

A country style gumbo made with chicken and andouille sausage 5.50

DUCK & MUSHROOM SPRINGROLLS

Two springrolls filled with duck confit, shiitake mushrooms and goat cheese, deep-fried to a golden brown; served with a garlic-ginger dipping sauce 7.50

MR. B'S SEASONAL SALAD

Baby lettuce topped with Maytag blue cheese, walnuts, Belgian endive and roasted pear vinaigrette 6.00

Entrees

GARLIC CHICKEN

Half a garlic roasted chicken, served with oven-dried roma tomatoes, roasted garlic cloves, orzo and a rosemary infused natural reduction sauce 17.00

MR. B'S BBQ SHRIMP

A Mr. B's signature dish! Gulf shrimp barbequed New Orleans style. Served in their shells with a butter-pepper sauce and French bread for dipping 19.00

FILET MIGNON

An 8 ounce filet mignon, seasoned and grilled over hickory. Served with Maytag blue cheese mashed potatoes and wilted spinach. Accompanied by your choice of bearnaise or port wine raisin sauce 29.00

BRAISED MISSISSIPPI RABBIT

Tender rabbit braised with apple cider, house smoked bacon, shallots, and shiitake mushrooms; Served with roasted garlic mashed potatoes 21.50

ONION CRUSTED SALMON

A fillet of Atlantic salmon topped with a flavorful onion crust and placed atop a delicate smoked onion cream sauce; served with braised fennel 20.00

PASTA JAMBALAYA

A new twist on this Creole classic. Gulf shrimp, andouille sausage, duck and chicken morsels tossed with spinach fettucine 16.00

BARBEQUED PORK CHOP

A 12-ounce double-cut pork chop, grilled over a hickory wood fire and lightly smoked. Glazed with a honey ginger barbeque sauce and served with aromatic jasmine rice, a julienne of vegetables and baby carrots 19.50

HICKORY GRILLED FISH

Fresh fillet of fish lightly grilled over hickory, served atop creamy mashed potatoes with lemon butter sauce and fresh vegetable of the evening 19.50

Mr. B's Complete Dinners

Price of entree includes choice of appetizer, entree and dessert.
All dishes are available a la carte

Appetizers

WARM BRIE SALAD - A buttery, ripened, warm brie served with freshly picked arugula, a sweet blueberry vinaigrette, and toasted almonds

SOUP DU JOUR - A seasonal selection from Mr. B's repertoire of classic soups

AUTUMN RAVIOLI - Freshly made ravioli filled with a puree of butternut squash, nutmeg, cinnamon and brown sugar; accompanied by a sauce made with roasted butternut squash

Entrees

PEPPER CRUSTED DUCK - Half of an oven roasted pepper crusted duck served with mashed sweet potatoes, an orange zest natural reduction sauce and fresh vegetables of the evening 29.00

Mondavi, Coastal 1997 Pinot Noir - Glass 8.00 - Bottle 32.00

GRILLED YELLOWFIN TUNA - A fillet of Yellowfin tuna grilled over hickory; served with a green onion risotto cake and an orange ginger soy sauce 34.00

Toad Hollow 1998 Chardonnay-Glass 8.75 - Bottle 35.00

VENISON STRIP - A 7-ounce venison strip steak grilled over a hickory wood fire, served with a dried cranberry and shiitake mushroom savory bread pudding and natural reduction sauce 35.00

Beringer 1997 Cabernet Sauvignon - Glass 8.00 - Bottle 32.00

STONE CRAB GRATIN - Louisiana stone crab topped with a velvety cheese fondue, sprinkled with seasoned bread crumbs, and garnished with a duo of crab claws; served with fresh vegetable of the evening 36.00

Byron 1996 Chardonnay - Glass 7.00 - Bottle 28.00

SEARED SCALLOPS - Fresh jumbo sea scallops, pan seared, served atop black linguine tossed with jumbo lump crabmeat and a white port butter sauce 36.00

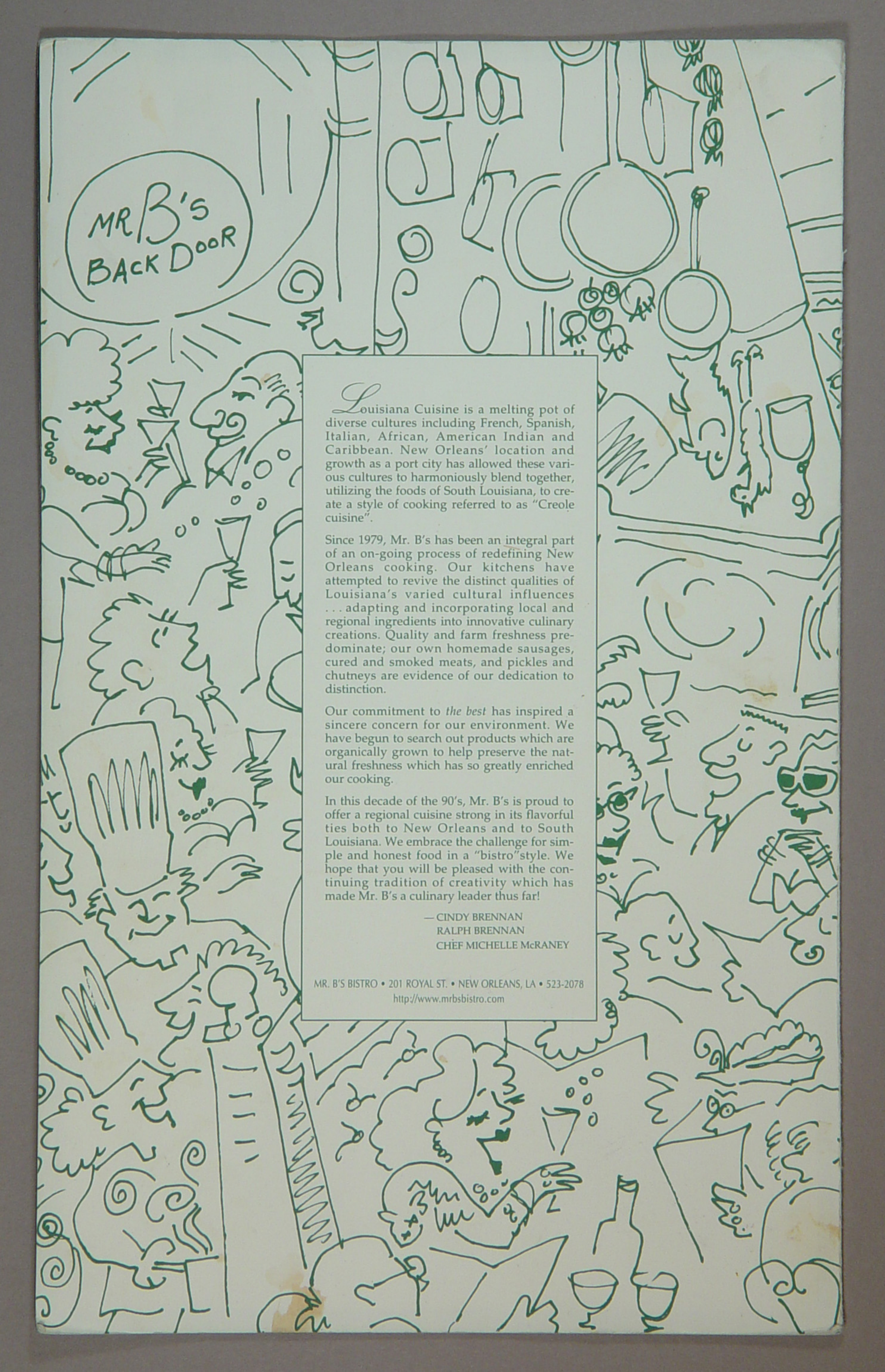
Beaulieu Vineyard 1997 Chardonnay - Glass 8.00 - Bottle 32.00

Desserts

MAKE YOUR SELECTION FROM OUR EXTENSIVE DESSERT MENU

ONE CHECK PER TABLE PLEASE

As a courtesy to other guests, refrain from smoking cigars and pipes. Complimentary parking is available in the Westminster Garage, 721 Iberville Street. Mr. B's T-shirts are for sale for 15.00



MR B'S
BACK DOOR

Louisiana Cuisine is a melting pot of diverse cultures including French, Spanish, Italian, African, American Indian and Caribbean. New Orleans' location and growth as a port city has allowed these various cultures to harmoniously blend together, utilizing the foods of South Louisiana, to create a style of cooking referred to as "Creole cuisine".

Since 1979, Mr. B's has been an integral part of an on-going process of redefining New Orleans cooking. Our kitchens have attempted to revive the distinct qualities of Louisiana's varied cultural influences . . . adapting and incorporating local and regional ingredients into innovative culinary creations. Quality and farm freshness predominate; our own homemade sausages, cured and smoked meats, and pickles and chutneys are evidence of our dedication to distinction.

Our commitment to *the best* has inspired a sincere concern for our environment. We have begun to search out products which are organically grown to help preserve the natural freshness which has so greatly enriched our cooking.

In this decade of the 90's, Mr. B's is proud to offer a regional cuisine strong in its flavorful ties both to New Orleans and to South Louisiana. We embrace the challenge for simple and honest food in a "bistro" style. We hope that you will be pleased with the continuing tradition of creativity which has made Mr. B's a culinary leader thus far!

— CINDY BRENNAN
RALPH BRENNAN
CHÉF MICHELLE McRANEY

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