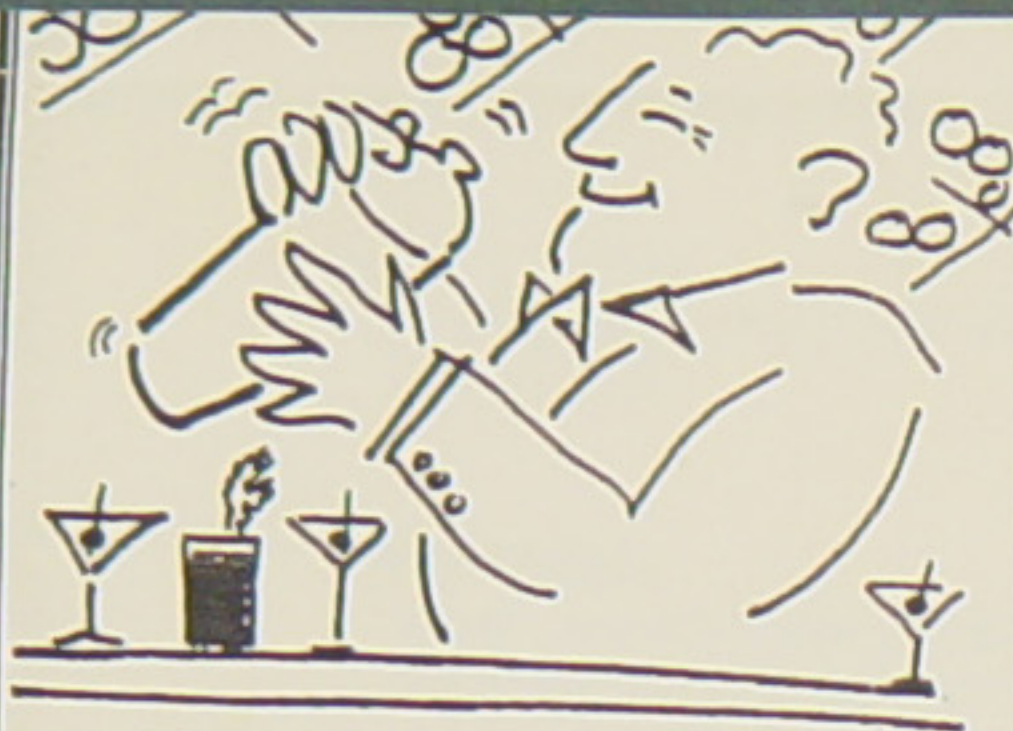


MRS B'S BISTRO





**New Orleans Favorite
Eye Openers**

Piper Sonoma Brut
By the Glass 5.50
By the Bottle 22.00

Bloody Mary
Our own special blend of tomato juice,
Creole spices and vodka 4.00

Mimosa
Champagne and orange juice 5.00

Brandy Milk Punch
Mr. B's special recipe! Brandy, ice cream
and secret spices 6.00

Appetizers/Soups

Landouille

Creole Seafood Gumbo

A classic New Orleans gumbo made with fresh
crabmeat, Gulf shrimp, and Louisiana oysters 4.00

Golden brown,
sauce 5.50

Seared Oriental Beef

Served with baby greens and a ginger soy garlic
vinaigrette 5.00

Noodles and shiitake
to a golden brown
sauce 5.50

Royal Street Salad

Crisp romaine lettuce tossed with a creamy
Bavarian blue cheese and bacon vinaigrette 4.75

and
n, and served

Mr B's Seasonal Salad

Seasonal greens with your choice of dressing 4.00

Sandwiches, & Salads

Light cream sauce, hickory grilled
and topped with cheddar cheese. Served with crispy
onion rings 8.75

Shrimp & Angel Hair

Louisiana Gulf shrimp sauteed in extra virgin olive oil
and topped with a creamy herb and garlic sauce, served
over angel hair pasta 10.50

Grillades and Grits

Milk-fed veal slowly simmered in a rich veal stock
with onions, peppers, and Creole
seasonings, served with buttered grits 12.00

Warm Yellowfin Tuna Salad

Yellowfin tuna slices served warm on angel hair
pasta with fresh vegetables and Oriental
horseradish dressing (Prepared medium rare
unless otherwise specified) 11.00

New Orleans BBQ Shrimp

Fresh Gulf shrimp barbequed New Orleans style
in a buttery pepper sauce. Served in their shells
with hot French bread for dipping 12.75

Oriental Duck Salad

Marinated breast of duck, hickory grilled and
served on a bed of baby greens, tossed with a
sweet ginger and garlic dressing, accompanied by
fried noodles and a spicy peanut sauce 11.00

Crabcakes and Eggs

Pan fried crabcakes, topped with poached eggs, a
Creole sauce, and Hollandaise 13.75

Eggs Benedict

Mr. B's version with thin sliced ham, toasted
English muffin, and poached eggs. Topped with
Hollandaise 11.50

Mr. B's Brunch

Price of entree includes choice of appetizer, entree, dessert and coffee or tea
All dishes are also available a la carte

Appetizers

Cheese Crepe - A two cheese filled crepe topped with a homemade fruit preserve

Mr. B's Soup Du Jour - A seasonal selection from Mr. B's repertoire of classic soups

Fresh Seasonal Fruit

Entrees

Pecan Pancakes with Molasses Butter - Three fluffy pecan pancakes, fresh off the griddle,
served with molasses butter, maple syrup, and crisp bacon 16.50

Beef Tips and Eggs - Tender beef tips served with scrambled eggs, a homestyle biscuit and a
peppered gravy 18.50

Grilled Gulf Fish - Fresh Gulf fish, grilled over hickory, served with a lemon butter sauce,
boiled new potatoes, and fresh vegetables 18.75

Oyster Rockefeller Omelette - A fluffy three egg omelette filled with a Rockefeller stuffing
of fresh spinach, oysters and fontina cheese topped with a Pernod hollandaise and
served with fresh vegetables 18.00

Eggs Choron - Two poached eggs set atop a grilled portabella and served with an herbed
potato cake and Choron sauce 16.50

Desserts

Bread Pudding - A Brennan family recipe rich in eggs, cream, and butter, served warm with an
Irish whiskey sauce

Hot Buttered Pecan Pie - Topped with vanilla ice cream

One check per table please

As a courtesy to other guests, please refrain from smoking cigars and pipes.
Complimentary parking is available at the Westminster Garage, 721 Iberville Street.



Appetizers/Soups

Gumbo Ya Ya

A country style gumbo with chicken and andouille sausage 3.75

Fried Oysters

Plump Louisiana oysters, fried to a golden brown, and served with a spicy jalapeno tartar sauce 5.50

Wild Mushroom Springrolls

Two springrolls filled with Oriental noodles and shiitake and portabella mushrooms. Deep fried to a golden brown and served with a ginger-soy dipping sauce 5.50

Coconut-Beer Battered Shrimp

Louisiana Gulf shrimp rolled in a beer and coconut batter, deep fried golden brown, and served with a Creole marmalade 5.25

Creole Seafood Gumbo

A classic New Orleans gumbo made with fresh crabmeat, Gulf shrimp, and Louisiana oysters 4.00

Seared Oriental Beef

Served with baby greens and a ginger soy garlic vinaigrette 5.00

Royal Street Salad

Crisp romaine lettuce tossed with a creamy Bavarian blue cheese and bacon vinaigrette 4.75

Mr B's Seasonal Salad

Seasonal greens with your choice of dressing 4.00

Entrees, Sandwiches, & Salads

Mr. B's Hickory Burger

Eight ounces of fresh ground tenderloin, hickory grilled and topped with cheddar cheese. Served with crispy onion rings 8.75

Shrimp & Angel Hair

Louisiana Gulf shrimp sauteed in extra virgin olive oil and topped with a creamy herb and garlic sauce, served over angel hair pasta 10.50

Grillades and Grits

Milk-fed veal slowly simmered in a rich veal stock with onions, peppers, and Creole seasonings, served with buttered grits 12.00

Warm Yellowfin Tuna Salad

Yellowfin tuna slices served warm on angel hair pasta with fresh vegetables and Oriental horseradish dressing (Prepared medium rare unless otherwise specified) 11.00

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Mr. B's version with thin sliced ham, toasted English muffin, and poached eggs. Topped with Hollandaise 11.50



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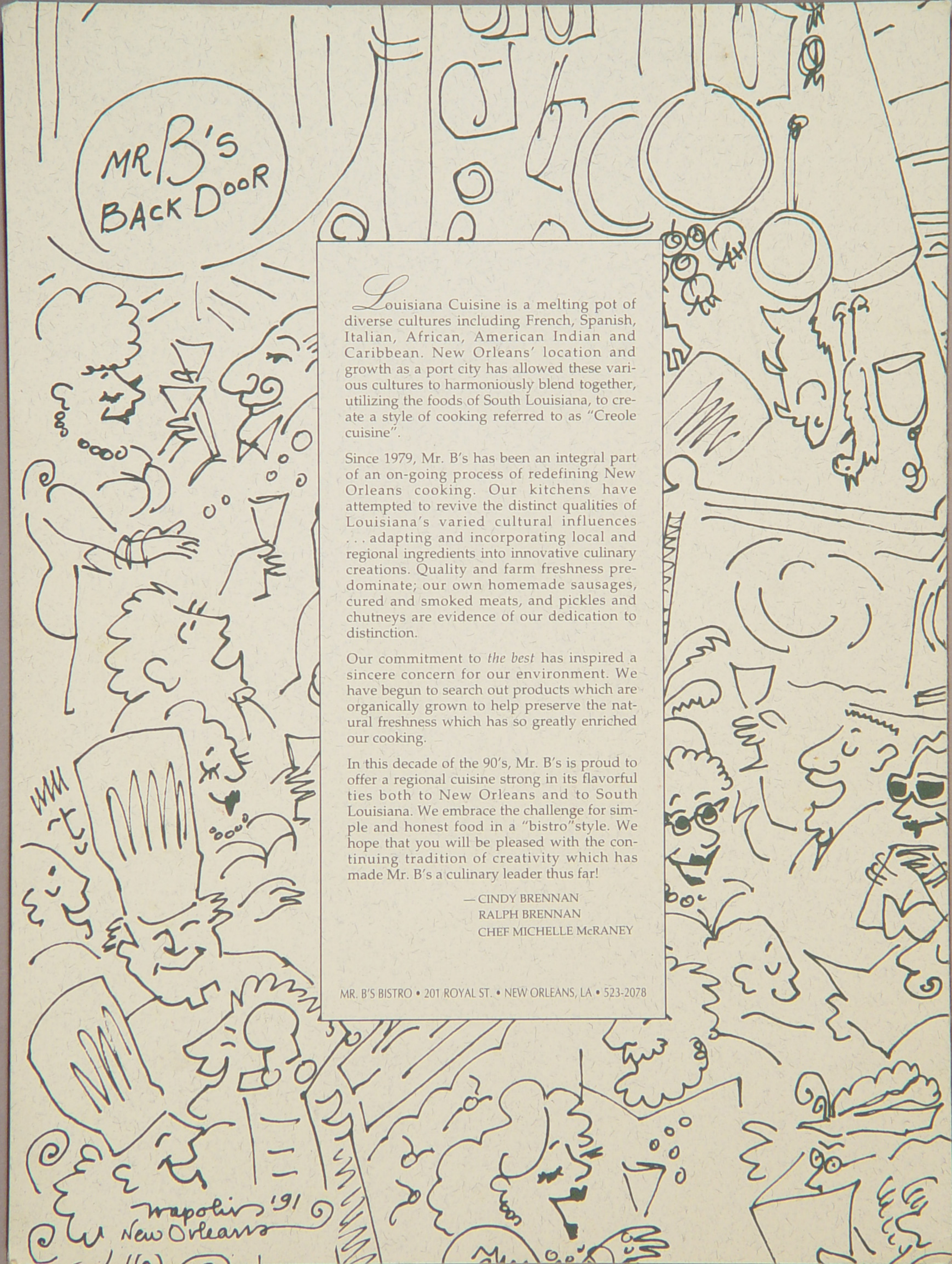
Desserts

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Hot Buttered Pecan Pie - Topped with vanilla ice cream

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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.

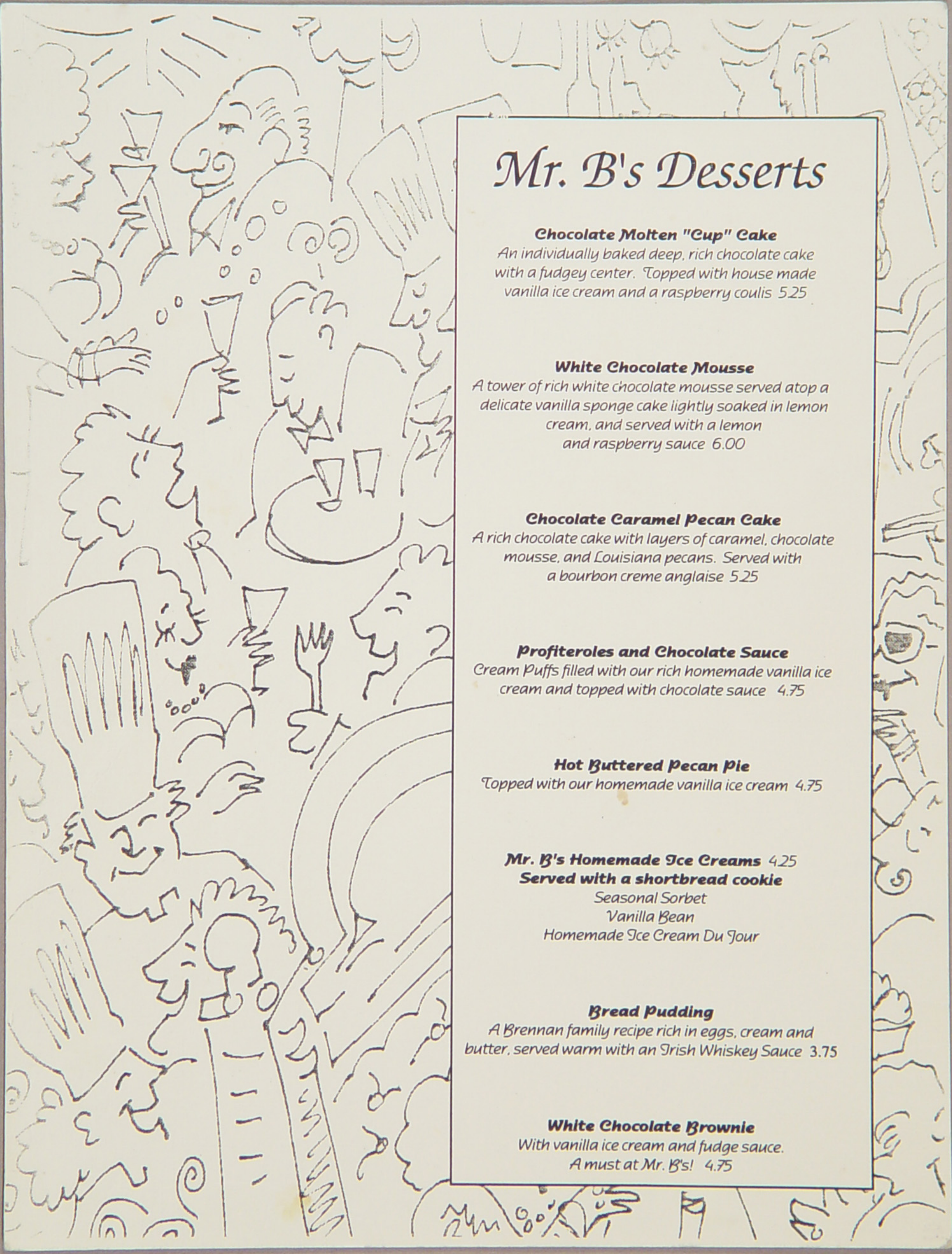
Our commitment to *the best* has inspired a sincere concern for our environment. We have begun to search out products which are organically grown to help preserve the natural freshness which has so greatly enriched our cooking.

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
CHEF MICHELLE McRANEY

MR. B'S BISTRO • 201 ROYAL ST. • NEW ORLEANS, LA • 523-2078

Napoleon '91
New Orleans



Mr. B's Desserts

Chocolate Molten "Cup" Cake

An individually baked deep, rich chocolate cake with a fudgy center. Topped with house made vanilla ice cream and a raspberry coulis 5.25

White Chocolate Mousse

A tower of rich white chocolate mousse served atop a delicate vanilla sponge cake lightly soaked in lemon cream, and served with a lemon and raspberry sauce 6.00

Chocolate Caramel Pecan Cake

A rich chocolate cake with layers of caramel, chocolate mousse, and Louisiana pecans. Served with a bourbon creme anglaise 5.25

Profiteroles and Chocolate Sauce

Cream Puffs filled with our rich homemade vanilla ice cream and topped with chocolate sauce 4.75

Hot Buttered Pecan Pie

Topped with our homemade vanilla ice cream 4.75

Mr. B's Homemade Ice Creams 4.25

Served with a shortbread cookie

Seasonal Sorbet

Vanilla Bean

Homemade Ice Cream Du Jour

Bread Pudding

A Brennan family recipe rich in eggs, cream and butter, served warm with an Irish Whiskey Sauce 3.75

White Chocolate Brownie

With vanilla ice cream and fudge sauce.
A must at Mr. B's! 4.75



Specialty Drinks

MR. B'S COFFEE

Amaretto, Grand Marnier & New Orleans dark roasted Chicory coffee layered together and topped with fresh whipped cream and cinnamon 7.00

BOB'S COFFEE

Nocello, Kahlua, Chicory Coffee and chocolate whipped cream 7.00

BRANDY MILK PUNCH 6.00

PRALINE PARFAIT

New Orleans praline liqueur, ice cream and spices 6.00

Espresso & Cappuccino

Espresso Lavazza 2.75
Cappuccino 3.00
Praline Cappuccino 5.00

Champagne

Please see our wine list

Port

Smith-Woodhouse 1977 Vintage 15.00
Warre's 1980 Vintage 12.00
Graham's 1985 Vintage 12.00
Taylor-Fladgate 1990 Late Bottled Vintage 6.00
Fonseca 20 Yr. Old Tawny 10.00

Dessert Wines

Chateau Suduiraut 1990 Sauternes 18.00
Elk Cove 1994 Ultima Riesling 10.00
Eberle 1993 Muscat Canelli 5.00
Bonny Doon 1994 Vin De Glaciere Muscat Canelli 8.00
Chaucer's Raspberry Wine 5.00
Hop Kiln 1995 Zinfandel 7.00
Blandy's 1863 Malvasia Madeira 20.00

Scotch

The Macallan 12 yr. 7.00
The Macallan 18 yr. 10.00
The Macallan 25 yr. 20.00
The Glenlivet 12 yr. 6.00
Glenfiddich 6.00
The Balvenie 15 yr. 8.00
Lagavulin 16 yr. 8.00
Knockando 7.00
Bunnahabhain 8.00
Usquaebach Olde Rare Blended 13.00

Cognac

Remy Martin V.S.O.P. 7.00
Remy Martin "X.O." 20.00
Remy Martin Extra Perfection 45.00
Hine 1952 Grande Champagne 85.00
Courvoisier V.S. 6.00
Courvoisier "X.O." 15.00
Martel Cordon Bleu 15.00

Armagnac

Larresingle V.S.O.P. 7.00
Sempe Extra Grande Reserve 30.00
Castarede 1944 45.00

Brandy & Liqueur

Cardenal Mendoza Gran Reserva 7.00
Grappa Novia Mastroberardino 8.00
Calvados Bizouard 6.00
Calvados du Pays d'Auge
Poire Prisonniere 15.00
Poire William Liqueur, Marie Brizard 6.00
Di Saronna Amaretto 6.00
Frangelico 6.00
Nocello 6.00
Godet 6.00
Sambuca Romana 6.00
Sambuca Della Notte 6.00

We have an extensive collection of other fine liqueurs at our bar.