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 beurre blanc sauce. $8.00

**YUKON GOLD CHIPS**
Crisp, lightly cut Yukon Gold potato wafers served with warm Maytag blue cheese. $5.00

**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 clams. $15.75

**MUSHROOM RAGOUT**
Assorted wild mushrooms cooked in a Madeira cream sauce; served with a warm Stilton cheese croûton. $7.00

**“SHRIMP TINI”**
Our version of a classic shrimp remoulade served straight up. Jumbo Gulf shrimp served with a roasted red pepper remoulade. $7.50

**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 jumbo made with chicken and andouille sausage. $5.00

**DUCK & MUSHROOM SPRINGROLLS**
Two spring rolls 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. $10.00

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

**ONION CRUSTED SALMON**
A filet of Atlantic salmon topped with a flavorful onion crust and placed atop a delicate smoked onion cream sauce, served with braised fennel. $20.00

**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

**FILET MIGNON**
An 8 oz filet mignon, seasoned and grilled over hickory. Served with Maytag blue cheese mashed potatoes and wilted spinach. Accompanied by your choice of a béarnaise or port wine raisin sauce. $29.00

**BARBECUED PORK CHOP**
A 12 oz double-cut pork chop, grilled over a hickory wood fire and lightly smoked. Glazed with a honey ginger barbecue sauce and served with aromatized jasmine rice, a julienne of vegetables and baby carrots. $19.00

**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. $19.00

Mr. B’s Complete Dinners

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

Appetizers

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

**SOUPE 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, chestnuts, 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 reduction sauce and fresh vegetables of the evening. $25.00

**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

**VENISON STRIP** - A 7 oz 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

**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

**DESSERTS**

Make your selection from our extensive dessert menu.

One check per table please.
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 ongoing 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 Moraney

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