Appetizers/Soups

Crawfish Seafood Gumbo
A classic New Orleans gumbo made with fresh crawfish, Gulf shrimp, and Louisiana oysters. 4.00

Tomato Bisque
Soup made with fresh tomatoes and served with garlic bread. 3.50

Seared Oriental Beef
Served with baby greens and a ginger soy garlic vinaigrette. 5.00

Stuffed Mushrooms
Stuffed with Artichoke Hearts, cream cheese, and served with a golden brown sauce. 5.00

Royal Street Salad
Crisp romaine lettuce tossed with a creamy Russian blue cheese and bacon vinaigrette. 4.75

Mr. B's Seasonal Salad
Seasonal greens with your choice of dressing. 4.00

Sandwiches, & Salads

New Orleans BBQ Shrimp
Fresh Gulf shrimp barbecued New Orleans style in a buttery pepper sauce. Served in their shells with her 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 noddles and a spicy peanut sauce. 11.00

Crabcakes & Eggs
Pan fried crab cakes, 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

Menu items subject to change. Prices of entrees include choice of appetizer, entrée, dessert and coffee or tea. All items are also available la carte.

Appetizers

Cheese Crepes
- A two cheese filled crepe topped with a homemade fruit preserve. 10.50

Mr. B's Soup Du Jour
- A seasonal selection from Mr. B's repertoire of classic soups. 7.50

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 peppercorn gravy. 18.50

Grilled Gulf Fish
- Fresh Gulf fish, grilled over hickory, served with a lemon butter sauce, baked 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 feta cheese topped with a Pernod hollandaise and served with fresh vegetables. 18.00

Eggs Crabmeat
- Two poached eggs set atop a grilled portabella and served with an herb potato cake and Crabmeat sauce. 16.50

Desserts

Bread Pudding
- A Brennan family recipe rich in eggs, cream, and butter, served warm with an Irish whiskey sauce. 12.00

Hot Buttered Pecan Pie
- Topped with vanilla ice cream. 10.00

One check per table please.

Note: As a courtesy to other guests, please refrain from smoking cigars and pipes. Complimentary parking is available at Jackson Square. 721 Bourbon Street.
## Appetizers/Soups

- **Gumbo Ya Ya**
  A country style gumbo with chicken and andouille sausage. $5.75

- **Creole Seafood Gumbo**
  A classic New Orleans gumbo made with fresh crawfish, Gulf shrimp, and Louisiana oysters. $8.00

- **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 Batarian 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 sautéed in extra virgin olive oil and topped with a creamy herb and garlic sauce, served over angel hair pasta. $10.50

- **Smoked & Grilled Beef**
  Smoked beef brisket served with a house-made bbq sauce, served on a bed of white rice. $12.75

- **New Orleans BBQ Shrimp**
  Fresh Gulf shrimp barbequed in New Orleans style in a buttery pepper sauce. Served in their shells with a sweet pepper and garlic dressing, accompanied by fried rice and a spicy peanut sauce. $11.00

- **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. $12.00

- **Crawfish and Eggs**
  Pan fried crawfish, topped with poached eggs, a Creole sauce, and Hollandaise. $13.75

- **Eggs Benedict**
  Poached eggs topped with thin sliced ham, toasted English muffins, 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 à la carte

### Appetizers

- **Cheese Crêpe**
  A two-crease filled crépe 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 prepared gravy. $18.50

- **Grilled Gulf Fish**
  Fresh Gulf fish, grilled over hickory, served with a lemon butter sauce, baked 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 Béarnaise sauce and served with fresh vegetables. $18.00

- **Eggs Cheron**
  Two poached eggs set atop a grilled portobella and served with an herb potato cake and Cheron 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 Tremé Center (721 Berthelot Street).
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
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 Bizaou 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.*