

# MR. B'S DINNER SPECIALS

## Starters

### SOUP DU JOUR

*A seasonal selection from Mr. B's repertoire  
of classic soups*

### BISTRO SALAD

*Tender baby greens, grape tomatoes and spiced  
pecans tossed with herb vinaigrette ~ topped  
with shaved Grana Padano*

## Entrées

### LOBSTER RISOTTO

*Fresh sautéed Maine lobster meat in a creamy risotto  
with corn, oven-dried tomatoes and chives ~ 47*

*\*2009 Morgan Sauvignon Blanc\*  
Glass ~ 10 - Bottle ~ 40*

### SAUTÉED GROUPEL & CRABMEAT

*Pan sautéed fillet of grouper served atop a sauté of  
English peas, sugar snaps and bow tie pasta topped with  
a thyme butter sauce and jumbo lump crabmeat ~ 48*

*\*2009 Talbott Kali Hart Chardonnay\*  
Glass ~ 8- Bottle ~ 32*

### FRIED SOFT SHELL CRAB AMANDINE

*Jumbo soft shell crab fried to a golden brown and topped  
with toasted almonds and brown butter ~ finished with  
jumbo lump crabmeat ~ 46*

*\*2009 Miner Family Viognier\*  
Glass ~ 10- Bottle ~ 40*

### JUMBO LUMP CRABMEAT RAVIOLI

*A free form ravioli filled with Louisiana jumbo  
lump crabmeat and asparagus tips ~ tossed with a  
sweet butter sauce ~ 46*

*\*2009 Hess Shirltail Creek Chardonnay\*  
Glass ~ 9.5- Bottle ~ 38*

## Desserts

### BREAD PUDDING

*A Brennan family recipe rich in eggs, cream  
and butter, served warm with Irish whiskey sauce*

### HOT BUTTERED PECAN PIE

*Topped with vanilla ice cream*

### PROFITEROLES & CHOCOLATE SAUCE

*Cream puffs filled with rich vanilla ice cream,  
topped with chocolate sauce*

### ICE CREAM / SORBET DU JOUR

*Dessert specials listed above are also available ala carte*

## Dessert Menu

WHITE CHOCOLATE BROWNIE ~ 8.5

LEMON ICE BOX PIE ~ 8

CHOCOLATE MOLTEN CUP CAKE ~ 8

SEASONAL FRUIT COBBLER ~ 8

### WE LIVE TO EAT NEW ORLEANS LOUISIANA SEAFOOD RESTAURANT WEEK

*Celebrating the art and appreciation of dining in New Orleans ~ September 12 - 18, 2011*

*3 courses for \$35*



### Starters

*Choice of:*

### MR. B'S SEASONAL SALAD

*GRILLED ASPARAGUS ~ with jumbo lump crabmeat and tarragon butter sauce*

### Entrées

*Choice of:*

*JUMBO LUMP CRABMEAT RAVIOLI ~ with asparagus tips & sweet butter sauce*

*SHRIMP & ANDOUILLE BROCHETTE ~ with jasmine rice & creole mustard sauce*

*BUSTER CRABS ~ with grilled shrimp and a smoked tomato basil butter*

### Desserts

*Choice of:*

### WATERMELON SORBET

*BREAD PUDDING ~ with Irish whiskey sauce*

*~ We are happy to offer substitutions though they may incur an additional cost ~*