**Appetizers**

**Crab Cake** 12

Wild caught salmon and jumbo lump crab with mushrooms and red bell peppers-panko bread crumbs, Napa slaw

**Cajun Catfish Bites** 7.5

Buttermilk and cornmeal battered, lightly fried, topped with green chiles and served with a horseradish aioli

**Brie**  11

Puff pastry, pineapple-chili marmalade, toast

**Asparagus fries**  8

Panko breaded, tossed in truffle butter

**Nachos**  12

Chicken or BBQ brisket, black bean and corn bell pepper, pico, jack cheese, salsa

**Yucca Fries** 7

Fried yucca, tossed in truffle butter with parmesan and served with roasted red bell pepper aioli

**Flat Bread Appetizers**  $8

**Crawfish etouffee, mozzarella, sausage**

**Roma tomato, fresh mozzarella, basil, balsamic**

**Sausage with peppers, onions, mozzarella and arugula**

**Veggie: Kale, spinach, tomato, red onion, bell peppers, jack cheese**

**Blackened Salmon, goat cheese, pesto, tomato, onion**

**Wild mushrooms, garlic, gruyere, caramelized onions and tomato**

**Pulled Pork, BBQ, tobasco fried onions, tomato, mozzarella**

**(Add chicken $5 or salmon $6 )**

**Soup and Salad**

**Gumbo** 6

Crawfish, shrimp, brussels, chicken and sausage

**Caesar Salad** (GF) 7/11

**Field Greens Salad** (GF) 7/11

A salad of baby organic greens, toasted almonds, grape tomatoes, hearts of palm, cucumber and a hazelnut balsamic vinaigrette.

**Brussel Sprout Caesar** (GF) 8/12

Arugula, spinach and romaine with our bacon and sage roasted brussels sprouts, parmesan and creamy Caesar

**Bistro Favorites**

**Salmon Risotto** (GF) 22

Wild mushrooms, corn, spinach, parmesan garlic cream,

white wine

**Blackened Catfish Risotto**  18

Wild mushrooms, corn, spinach, parmesan garlic cream,

white wine

**Scallops** (GF) 22

U10 scallops-Bacon/sage roasted brussels sprouts and butternut squash puree

**Etouffee – Shrimp/Crawfish** 21.5

Five shrimp sautéed and served over crawfish etouffee over white rice with crusty bread to dip

**Shrimp and Grits** (GF) 21.5

5 shrimp, spinach, caramelized onions, bacon, mushrooms, sausage and sherry

**Catfish Lafitte**  19

Battered and fried catfish topped with two large shrimp, and a Cajun cream sauce. Served with corn maque choux

**Melting Pot Chicken** 19

Indian spiced beans, kale, rice w/corn & mushrooms, marinara, bell pepper pico, over easy egg

**Chicken Parmesan**  18 linguine a la vodka (marinara/alfredo mix), pepper jack

**Chicken Marsala** 18

Shiitake mushrooms, shallots, sage, garlic-Marsala-cream sauceserved over truffled mash with asparagus

**Chicken Picatta** 18

Lightly breaded chicken breast, lemon/white wine/caper sauce, served over truffled mash with asparagus

**Vegan**

**Linguine Primavera** 17.5

White bean and mushroom fritters over linguine with sautéed garden vegetables in a EVOO, garlic and white wine sauce.

**Veggie Plate** 17

Brussel sprouts, grilled asparagus, sautéed spinach, kale and Indian spiced red beans (add 8 oz salmon $9)

**Veggie Tacos (3)** 12

Indian spiced beans, corn, tomato, sauteed spinach, rice, arugula, salsa, crispy chick peas and tabasco fried onions-

**Add shrimp or chicken $4 Add 4 oz Salmon $6**

* **Steaks**

**\*Filet Mignon** 28

8oz Filet served over truffled mash potatoes, Pinot Noir demi glaze sauce and asparagus

**\*Manhattan Flat Iron Steak** (GF) 23

Truffled mash, asparagus and sherry gastrique sauce

**\*The Brazilian (**GF) 23

Flat iron steak, brisket, sausage, rice and black beans, kale and Brazilian pico de gallo, yucca fries

**\*Ribeye 12 (Choice)** 26

Cast iron skillet seared and basted, truffled fingerling potatoes, turmeric roasted cauliflower w/horseradish aioli

**Sandwiches**

*Choice of fries or Napa cabbage slaw*

**\*50/50 Burger** 14.5

Ground filet and brisket blend, gruyere cheese, tabasco fried onions,

horseradish aioli

**\*MBC Burger** (Just **M**eat **B**read and **C**heddar)12.5

(We still use the 50/50 patty)

**BBQ Brisket Grilled Cheese** 14

Cheddar, tomato, brisket

**Brisket Philly** 14

Bell peppers, onions, jack cheese, brioche bun

**Chicken Parm Sandwich** 12

Brioche bun, arugula, parmesan, pepper jack

**Fish Tacos** (3) 13

Blackened salmon, flour tortilla, napa slaw, tabasco fried onions, plantain chips

**Veggie Tacos** (3)12

Black beans, corn, tomato, sauteed spinach, rice, arugula, salsa, crispy chick peas and tabasco fried onions-

**Add shrimp or chicken $4 Add 4oz salmon $6**

**New World Burger 12.5**

Wild mushrooms, onions, White bean, chick pea burger

Lettuce, red onion, tomato and salsa

**Desserts**

**Vanilla ice cream** 4

**Tiramisu**  7

**Cheesecake Crepes**  7  **Key lime pie**  7

**Brownie** (add ice cream for $1.50) 5

**Wine and Beer**

**House wine (Canyon road): $8**

White Wine:

Chardonnay (CA) StoryPoint (Buttery/Oaky) ………………..…11

Chardonnay (CA) William Hill ……………………………………………9

Raeburn (CA) Chardonnay………………………………………………..11

Sauvignon Blanc (NZ) Whitehaven……………………..…..……….10

Prosecco (Italy) La Marca ……………..……………………………......8.5

Moscato (Italy) RIsata ………………………………………………...… 8.5

Orin Swift wines (bottle only)

8 Years in the Desert (Red blend) 14.5/57

Abstract (Red blend) 48

Slander (Pinot Noir) 59

Machete (Red blend) 59

Papillion (Red blend) 72

Palermo (Cabernet Sauvignon) 65

Red Wine:

Pinot Noir (New Zealand) Matua .…..…………………………….…..12

Cabernet (CA) Louis Martini ..…………………………..…..………....11

Cabernet (CA) Cult …………………………………………..…………..…..9.5

Malbec (Argentina) Gascon …………………………….…………….….10

Blend (CA) Prisoner ………………………………………………...……....15

Port: (Portugal) Ramos Pinto Ruby …..……………………..…….....9

Bottle/Draft

Miller lite/Bud lite/Heineken/Yuengling…………………………..…5

Monday Night Drafty Kilt Scotch Ale (7.2 abv) (Atlanta)..….6.5

Elysian Space Dust IPA (Seattle)…………………………………..……6.5

Draft: Stella, Sweetwater,Pernicious,IPA ………..………………….6

(Weekly selection: Ask server)

Signature Cocktails $12

**Doug’s Dirty Martini**

Titos, olive juice, dry vermouth

**Jesse’s Girl**

Coconut rum, vodka, cran/pineapple,

peach schnapps

**Kraemer’s Cosmo**

Vodka, cranberry triple sec, fresh lime

**Stinson’s Old Fashioned**

Rye, bourbon-soaked cherries, cherry juice, bitters

**Michelle’s Cure**

Muddled blueberries and cucumber, St. Germaine,

Acai liqueur, Vodka, cranberry and sour

**Top Ten Rita**

Tequila, float of Grand Marnier

**Rio’s Caipirinha**

Cachaca rum, limes, agave

**Sides $5**

Truffled Mash

Braised kale with caramelized onion

Sauteed garlic spinach

Butternut Squash puree

Bacon and sage roasted Brussel sprouts

Grits

Black beans and white rice

Cauliflower

Indian spiced red beans

Wild Mushrooms