



at last.....

Consistent quality in food and service is our restaurant philosophy. You may not like everything on our menu, but when you find something you do like, we guarantee it will be the same every time you order it. Our fare is prepared fresh daily and cooked to order. Please allow us the time to get it right for you. If for some reason you are not happy, please, we invite you to tell us for we are the only ones who can fix it. If we make you happy, please, tell your friends, for we strive to satisfy.

Sincerely,

Bruce & P.J.

Bruce & P.J. Barnes

Appetizers

SHRIMP COCKTAIL

Six jumbo shrimp served in a martini glass with shredded iceberg and finished with cocktail sauce and lemon wedge. \$11.50

SHRIMP & CRAB CAKES

Two shrimp & blue crab cakes dusted with Japanese bread crumbs, then sauteed and served with a lemon wedge and rémoulade sauce. \$12.50

ONION RINGS

Thick steak cut sweet onion slices lightly coated with Japanese style bread crumbs. Great with a steak or babyback ribs! \$5.50

STUFFED MUSHROOMS

Four large domestic mushrooms stuffed with a blend of two sausages, mozzarella cheese and topped with buttered bread crumbs and baked to order. \$8.00

BABYBACK RIBS

Lightly smoked ----- 1/2 or whole rack with our house made rub and served with our smoky molasses and chipotle barbecue sauce. Our best kept secret suggestion is to try them a la carte as an entree. 1/2 Rack \$12.00 Whole Rack \$22.00

Soups and Salads

SOUP DU JOUR

Prepared fresh daily in house.
Ask your server for today's selection.
Cup \$4.50 Bowl \$6.50

THE WEDGE

A steakhouse tradition! A fresh hand-cut to order iceberg wedge topped with house made creamy romano dressing and sprinkled with chopped crisp bacon and blue cheese crumbles. Garnished with diced red tomatoes and green onions. \$7.50

HOUSE SALAD

A medley of romaine and iceberg topped with fresh seasonal vegetables and shaved red onion accompanied by your choice of house made dressing. \$5.00

CAESAR

Hearts of romaine tossed with shredded parmesan and herb toasted croutons, then drizzled with a creamy caesar dressing. \$7.50

House Made Dressings - Peppercorn • Blue Cheese • Creamy Buttermilk Chive • Vinaigrette

Sides

Baked Potato \$4.50 • Whipped Potatoes du Jour \$4.50 • French Fries \$4.50 • Steak Fries \$4.50
Mixed Sauteed Veggies \$4.50 • Twice Baked Potato \$5.50 • Sauteed Broccoli \$4.50
Onion Rings \$5.50 • Creamed Spinach \$5.50 • Sauteed Mushrooms - Crimini, Shiitake, Maitake \$6.50

—  **Entrees**  —

At Mister B's Steakhouse all of our steaks are fresh, aged and hand cut daily and rubbed with our special seasoning blend and then seared and finished on a flat top grill.

Price of entree includes a choice of cup of soup or house salad and a choice of baked or french fried potatoes or sauteed mixed vegetables and accompanied by french bread and house made garlic butter. Substitutions will include an upcharge.

FILLET OF TENDERLOIN

This has been Bruce's signature steak. Your choice of 6 or 8 ounce portion. Fork tender and melt in your mouth goodness. \$36.00 \$41.00

NEW YORK STRIP

A 14 ounce Angus strip steak — more firmly textured than our other cuts but full flavored. \$34.00

RIBEYE

A 12 ounce cut marbled throughout enhancing its flavor to perfection. \$33.00

HAMBURGER STEAK

A 10 ounce house ground beef steak with grilled onions and finished with au jus \$16.00

STEAKHOUSE BURGER

A 6 ounce house ground steak burger served with traditional garnishes and steak fries. \$7.00 (Does not include soup or salad.)

GARLIC CHICKEN

Two 4 ounce boneless grilled breasts of chicken smothered with a garlic and soy emulsion \$16.00

FRIED SHRIMP

A six piece serving of jumbo shrimp butterflied and hand breaded in Japanese style bread crumbs accompanied by a side of house made cocktail sauce and lemon wedge. \$18.00

FILLET OF WALLEYE

A 7 ounce fillet of walnut encrusted Canadian walleye sauteed on our flat grill to a rich golden brown \$21.00

SALMON

An 8 ounce seasoned Norwegian salmon fillet seared on our flat grill and finished in the broiler with our house made garlic butter \$21.00

TILAPIA

A 7 ounce parmesan encrusted fillet of tilapia over angel hair pasta tossed with a lemon and caper cream sauce. \$21.00

Sauces and Toppings: \$2.50
 Horseradish Cream Sauce
 Garlic Sauce
 Blue Cheese Crumbles

Rare - Cold red center *Medium Rare* - Warm Red Center
Medium - Pink Juicy Center *Medium Well* - Brown Center *Well* - Brown dry center
 ~ We do not guarantee Medium Well or Well ~

— ❧ *Desserts* ❧ —

VANILLA CREME BRULEE

A light custard finished with caramelized sugar on top. \$6.00

PECAN PIE

A truly southern tradition. Very rich and made in house from scratch. Topped with whipped cream and finished with caramel sauce. \$6.00

CHOCOLATE CAKE.....or is it?

A warm chocolate cake with a molten gooey center. So rich you'll wonder "is it cake or is it fudge?" Topped with whipped cream and finished with chocolate shavings. \$6.00

Drinks

Coffee ~ Regular or Decaf

Tea ~ Hot or Iced

Coke

Diet Coke

Sprite

Dr. Pepper

Hot Chocolate

\$ 2.00

Mister B's Steakhouse



House Wines

Copperidge

by Ernest & Julio Gallo

Chardonnay	White Zinfandel
Cabernet Sauvignon	Merlot
By the Glass	\$4.75

White Wines

	by the Glass	Bottle
<i>Ecco Domani</i> Pinot Grigio	\$7.25	\$25.00
<i>Kendall Jackson</i> Sauvignon Blanc	\$7.25	\$25.00
<i>Leonard Kreuzsch</i> Reisling	\$7.25	\$25.00
<i>Kendall Jackson</i> Chardonnay	\$7.50	\$26.00
<i>Freemark Abbey</i> Chardonnay	\$8.50	\$30.00
<i>Sonoma Cutrer</i> Chardonnay		\$40.00
<i>Jordan</i> Chardonnay		\$55.00

Blush Wines

<i>Jurning Leaf</i> White Zinfandel	\$20.00
<i>Beringer</i> White Zinfandel	\$22.00

Red Wines

<i>Francis Copolla</i> Red Zinfandel	\$8.00	\$28.00
<i>Kenwood</i> Red Zinfandel		\$36.00
<i>Eola Hills</i> Pinot Noir	\$7.25	\$25.00
<i>Clos Du Bois</i> Pinot Noir		\$35.00
<i>La Crema</i> Pinot Noir		\$45.00
<i>Saintsbury</i> Pinot Noir	\$15.00	\$58.00
<i>Domaine Drouhin</i> Pinot Noir		\$80.00



Proudly Presents



Red Wines

	by the Glass	Bottle
<i>Chateau St. Jean</i> Merlot	\$12.00	\$43.00
<i>Clos Pegase</i> Merlot		\$45.00
<i>Sterling</i> Merlot		\$45.00
<i>Markham</i> Merlot	\$12.25	\$45.00
<i>Black Opal</i> Cabernet/Merlot Blend		\$25.00
<i>Kendall Jackson</i> Cabernet	\$9.50	\$34.00
<i>Sterling</i> Cabernet		\$49.00
<i>Clos Pegase</i> Cabernet		\$62.00
<i>Freemark Abbey</i> Cabernet	\$16.00	\$65.00
		\$65.00
<i>Frog's Leap</i> Cabernet		\$80.00
<i>Stag's Leap Winery</i> Cabernet	\$21.25	\$85.00
<i>Heitz Cellars</i> Cabernet		\$85.00
<i>Joseph Phelps</i> Cabernet		\$90.00
<i>Jordan</i> Cabernet		\$95.00
<i>Stags Leap Cellars Artemis</i> Cabernet		\$100.00
<i>Gracich Hills Napa</i> Cabernet		\$115.00
<i>Caymus Napa</i> Cabernet		\$134.00
<i>Beringer Alluvium</i> Meritage		\$54.00
<i>Duckhorn Paraduxx</i> Meritage		\$84.00

Imports

Australia	<i>Black Opal</i> Cabernet/Merlot	\$25.00
Argentina	<i>Tropiche Broquel</i> Malbec	\$30.00
Chile	<i>Casillero Del Diablo</i> Carmenere	\$23.00
France	<i>Louis Jadot</i> Beaujolais Village	\$25.00
Germany	<i>Leonard Kreuzsch</i> Reisling	\$25.00
Italy	<i>Banfi Chianti</i> Classico Reserva	\$35.00
Spain	<i>Valdubon</i> Crianza	\$35.00

