



Appetizers

SAUSAGE AND BOUDIN

An array of Louisiana's best sausage and boudin, grilled and served with sliced French bread, charred red onion aioli and creole mustard | 16.5

ALLIGATOR BANG BANG

Marinated alligator bites fried and tossed in Bon Temps Bang Bang Sauce | 14

JUMBO LUMP CRAB CAKES

Our signature creamy béchamel crab cake, fried with cornflake and almond breading, served on a bed of herb cream and Sriracha chili sauce | 16

NOLA SHRIMP & GRITS

Head-on Gulf shrimp cooked in New Orleans style BBQ sauce, served over roasted jalapeño cheese grits | 16

MEAT PIES

Deep-fried Natchitoches meat pies served with a sweet chili sauce | 10

AHI TUNA AND AVOCADO TARTAR

Delicately diced raw tuna served on fresh lime marinated avocado with a citrus Ponzu Sauce, topped with crispy fried red onions and house-made chips | 16

SEAFOOD STUFFED MUSHROOMS

Pan-seared mushrooms stuffed with Louisiana crawfish and Gulf shrimp, served with a Tasso mornay sauce | 15

CRAWFISH & JALAPEÑO HUSHPUPIES

A basket of crispy crawfish hushpuppies, served with a side of our Big Easy Remoulade sauce | 12

CRAB DIP

Lump crab meat in a decadent mornay sauce served with toasted French bread | 17.5

Salads

House-Made Dressings:

Creole Ranch • Steen's Cane Vinaigrette • Blue Cheese Honey Mustard • Roasted Red Pepper Vinaigrette

BLACKENED CHICKEN LETTUCE WRAPS

Blackened chicken breast served with spicy peanut Thai sauce, mango salsa, peanuts, slaw, and fresh bibb lettuce | 16

BON TEMPS GRILLED CHICKEN SALAD

Romaine, spring mix, tomatoes, shredded cheddar cheese, bacon, and red onions with a mesquite grilled chicken breast | 16

SEAFOOD CREOLE COBB SALAD

Sautéed shrimp, mixed greens, cherry tomatoes, Coca-Cola apple wood smoked bacon, cheddar, boiled egg, and red onion served with our house-made creole ranch dressing | 18.5 • add lump crab 24

CHICKEN CAESAR SALAD

Choice of mesquite grilled chicken, shrimp or tuna served atop fresh chopped romaine lettuce tossed in our house-made Caesar dressing with Parmesan cheese | 19

PRALINE CHICKEN SALAD

Sizzling fried chicken tossed in our signature praline sauce and served with mixed greens, strawberries, Gorgonzola cheese, granola, and a balsamic drizzle | 18

Pasta and Rice Dishes

SHRIMP AND TASSO

Gulf shrimp and shredded Tasso, tossed together in a cream sauce served over fettuccine pasta | 22

BLACKENED CHICKEN

Creole seasoned grilled chicken breast, penne pasta, sundried tomatoes, garlic, onions, roasted tomato cream | 21

CHICKEN ALFREDO

House-made Alfredo and fettuccine pasta served with seasoned and seared chicken | 20 • Substitute Louisiana crawfish or Gulf shrimp 24

RED BEANS AND RICE

Traditional red beans and rice served with a link of pork and Steen's sausage and your choice of one side | 15.5

CRAWFISH ETOUFFEE

Ms. Gloria's famous crawfish etouffee served over rice with your choice of two sides | 20

Sandwiches

All Sandwiches served with house-made chips; Substitute Bon T Fryers for an additional 1.25

FRIED SHRIMP PO-BOY

Breaded and seasoned shrimp deep-fried and dressed with Sriracha mayo, lettuce and tomato | 16

ALLIGATOR BANG BANG PO-BOY

Marinated alligator bites fried and tossed in Bon Temps Bang Bang sauce served with bibb lettuce and tomato on a po-boy bun | 17

SEARED TUNA BLT

Blackened Ahi tuna, Applewood smoked bacon, bibb lettuce, tomato, red onion, avocado, and red onion aioli | 18

SMOKED CUBAN SAMMIE

Smoked mojo marinated pork, slow-roasted and paired with black forest ham, chipotle mayo, pickled jalapeños and Gruyere cheese to create the Bon Temps Signature Cuban | 16

BON TEMPS BBQ BURGER

Mesquite grilled beef patty, basted with house-made BBQ sauce, topped with fried onion strings, pepper jack cheese and Sriracha mayo | 14

LOADED BACON CHEESEBURGER

Mesquite grilled beef patty, cheddar, bacon, lettuce, tomato and red onion aioli | 14

SEARED PRIME RIB SANDWICH

A blackened slice of our prime rib set on a toasted po-boy bun dressed with a horseradish cream, lettuce and tomato | 17

Soups

BIRD & ANDOUILLE GUMBO

Cup 9 • Bowl 15

CORN & CRAB BISQUE

Cup 10 • Bowl 16.5

Sides

| 5 a la carte

POTATO SALAD • SIDE SALAD • CAESAR SALAD

SWEET POTATO MASH • CORN MAQUE CHOUX • GRILLED ASPARAGUS

GRILLED VEGGIE SKEWER • JALAPEÑO CHEESE GRITS • BON T FRYERS

BRAISED BRUSSEL SPROUTS • RED HOT POTATOES

** Some seafood may be imported depending on availability**

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

Seafood

Comes with choice of one side.

GRILLED CHILI BUTTER SHRIMP

Mesquite grilled shrimp skewers, glazed with our sweet chili honey butter served on a bed of sage sweet potato mash | 22

BON TEMPS SHRIMP TACOS

Gulf shrimp, pan-seared, served atop white corn tortillas, layered with slaw, mango salsa and drizzled with our creole ranch dressing | 19

CRAWFISH POT PIE

Homemade pie crust filled with Ms. Gloria's famous crawfish etouffee | 20

BLACKENED FLOUNDER

Filet of flounder, pan-seared with creole seasoning on a bed of fried sage sweet potato mash, served with your choice of house signature sauces | 24

FRIED CATFISH MON DIEU

Crispy fried catfish filet draped with our crawfish etouffee, served over a bed of rice | 28

CRAWFISH ENCHILADAS

Two flour tortillas filled with crawfish and cheese, baked in a Southwest Mornay sauce served with jalapeño cheese grits | 27

Pic-a-Fish

Served with choice of two sides.

SELECTION OF MESQUITE GRILLED FISH:

Ahi Tuna 23 • Speckled Trout 25
Redfish 24 • Chef's Catch Market Price

SAUCE SELECTIONS:

Mango Salsa • Satsuma Creole Meuniere • Herb Cream

ADD A TOPPER:

Crawfish 10 • Onions & Mushrooms 5
Lump Crabmeat 13 • Shrimp 9

From the Grill

Your choice of one or two sides as noted.

PRIME RIB 12oz OR 16oz

Slow-roasted prime, cut to order and served with a savory au jus, plus two sides
12 oz 35 • 16 oz 41

14oz RIB EYE

Seasoned ribeye grilled to perfection and topped with Bon Temps Maître de butter, plus two sides | 39

6 oz OR 8 oz FILET

Seasoned filet mignon grilled to perfection and topped with Bon Temps Maître de butter plus two sides | 6 oz 35 • 8 oz 39

8oz SIRLOIN

Seasoned sirloin grilled to perfection & topped with Bon Temps Maître de butter, plus two sides | 24

Add a Topper:

Lump Crabmeat 13
Shrimp 9 • Crawfish 10
Onions & Mushrooms 5

SWEET CHILI AND HONEY CHICKEN

Mesquite grilled chicken breast glazed with our sweet chili honey butter, served with grilled veggie skewer, plus one side | 17

MESQUITE GRILLED MEATLOAF

House-made Southern style meatloaf, mesquite grilled basted with house-made BBQ sauce, served over a bed of our signature red hot potatoes, plus one side | 15

BON TEMPS BABY BACK RIBS

Half or full rack of baby back ribs smothered with our very own BBQ sauce, plus two sides
Half Rack 18 • Rack 25

BOUDIN STUFFED PORK CHOP

12 oz double cut bone-in pork chop stuffed with our house-made boudin, grilled to perfection, and served on our signature fried sage sweet potato mash, plus one side | 24

PANEED CHICKEN MEUNIÈRE

Paneed chicken breast, dusted in seasoned flour, pan-seared and topped with Louisiana Satsuma Creole Meuniere served with red hot potatoes and one side | 18

Desert

PECAN PIE

Traditional Pecan Pie a la mode | 8

CRÈME BRÛLÉE CHEESECAKE

Cheesecake topped with blueberry compote | 9

BANANAS FOSTER BREAD PUDDING

House-made with Myers Dark Rum, served a la mode with our very own Foster Sauce | 9

CHOCOLATE DOBAGE CAKE | 10

Lunch Favorites

Served Monday thru Friday
11 am - 3 pm

Sandwiches

All Sandwiches served with house-made chips;
Substitute Bon T Fryers for an additional 1.25

MEATLOAF Po-Boy

Bon Temp Grill's house-made mesquite grilled meatloaf basted with our own BBQ sauce, Sriracha mayo, bibb lettuce, tomato, and fried onion strings | 15

SMOKED CUBAN SAMMIE

Smoked mojo marinated pork, slow-roasted and paired with black forest ham, chipotle mayo, pickled jalapeños, and Gruyere cheese to create this Bon Temps Signature Cuban | 16

BON TEMPS HAMBURGER

Mesquite grilled beef patty, lettuce, tomato, and red onion aioli | 12

BON TEMPS CHICKEN SANDWICH (Yard bird on a bun)

A seasoned and grilled chicken breast dressed with creole ranch, bacon, avocado, bibb lettuce and tomatoes make this a kickin' chicken fav! | 13

Pasta and Rice Dishes

All served with a house salad.

LUNCH SHRIMP AND TASSO

Gulf shrimp and shredded Tasso tossed together in a cream sauce served over Fettuccine pasta | 15

LUNCH RED BEANS AND RICE

Traditional red beans and rice served with a link of pork and Steen's sausage | 12

LUNCH CRAWFISH ETOUFFEE

Ms. Gloria's famous crawfish etouffee served over rice | 14

FRIED CATFISH MON DIEU

Crispy fried catfish filet draped with our Crawfish Etouffee, served over a bed of rice | 16

LUNCH CHICKEN ALFREDO

House made Alfredo and Fettuccine pasta served with seasoned and seared chicken | 13
Substitute Louisiana crawfish or Gulf shrimp 16