



Seasonal Menu

Appetizers

CREVETTE LE PAIN

Creamy artichoke and spinach dip served in a hearty bread bowl topped with fried Almond battered Shrimp 8.95

ALLIGATOR BANG BANG

Marinated fried alligator bites tossed in bon temps secret bang bang sauce 10.95

JERK RIBS

Bon Temps signature baby back ribs, grilled and glazed in our house made Jerk sauce, served with pickled winter slaw 10.95

Salads & Sandwiches

(all sandwiches served with our signature Bon T Fries)

BAJA CHEF SALAD

Crisp mixed greens tossed with fire roasted corn, jalapenos, diced red bell pepper, cheddar cheese and cola lardons, topped with grilled chili butter shrimp, served with roasted jalapeno ranch 12.95

ESCAROLE VERTE

Julienne gala apple, Tabasco candied pecans, shaved red onions, Bleu Cheese, roasted sweet potatoes topped with grilled chicken & roasted shallot and mustard vinaigrette 14.95

PORK BELLY SAMMIE

Cola lardon, pickled winter slaw (carrots, jicama, red cabbage, jalapenos) Sriracha aioli, salted cucumber on a sweet brioche bun 12.95

GRILLED SAUSAGE BANH MI

Grilled Steens Pork Sausage, sauteed onions and jalapenos, pickled root vegetables, Sriracha aioli toasted French bread 9.95

Entree's

ALLIGATOR AU GRATIN

Grilled House made alligator sausage set atop a cheesy au gratin potato fondue stuffed bread bowl and served with a side salad 14.95

SIRLOIN SCAMPI

8oz sirloin, grilled to temp and served with a side of shrimp scampi and choice of 1 side 24.95

TASSO ENCRUSTED REDFISH

Pan seared encrusted redfish, topped with a satsuma meniere sauce and served with jalapeno cheese grits and choice of 1 side 18.95

Sides

**SAGE SWEET POTATO MASH | SIDE SALAD | CORN MAQUE CHOUX |
GRILLED VEGGIE SKEWER | JALAPEÑO CHEESE GRITS |
BRAISED BRUSSELS SPROUTS | BON TEMPS COUNTRY FRYERS |
SEASONAL VEGETABLE | RED HOT POTATOES**

Featured Cocktails

FRENCH 75

Tanqueray Gin, fresh squeezed lemon juice and simple syrup topped with Champagne 8.95

SIDE CAR

Cognac, Grand Marnier and fresh squeezed lemon juice garnished with a sugar rim 8.95

MAPLE BOURBAN OLD FASHIONED

Knob Creek Bourbon, maple syrup, bitters and maraschino cherry finished off with a orange peel 9.25

MANHATTAN

Makers Mark Bourbon, sweet vermouth, bitters and topped with a cherry 9.25



Desserts

CRÈME BRÛLÉE CHEESECAKE

Hand-torched cheese cake topped with house made blueberry compote 6.95

CHOCOLATE ROULE CAKE

Layers of dense chocolate cake, chocolate mousse and rich ganache topped with house whip and chocolate shavings 7.95

BANANAS FOSTER BREAD PUDDING

House-made with fresh bananas and Myers Dark Rum, served a la mode, with our very own Bananas Foster Sauce 6.95

SWAMP THING

Bon Temps cinnamon roll baked to perfection and topped with homemade cream cheese icing half 7.95 whole 13.95

PECAN PIE

Traditional Pecan Pie, Flakey crust, gooey warm center and crushed pecans 6.95
add a scoop of vanilla bean ice cream for additional 1.50