



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. *15*

Alligator Bang Bang

Marinated alligator bites fried and tossed in Bon Temps Bang Bang Sauce. *13*

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

Gulf shrimp cooked in New Orleans style BBQ sauce, served over roasted jalapeno cheese grits *15*

Meat Pies

Deep fried Natchitoches meat pies served with a sweet chili sauce. *9*

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. *15*

Seafood Stuffed Mushrooms

Pan seared mushrooms stuffed with Louisiana crawfish and Gulf shrimp, served with a Tasso mornay sauce. *14*

Crawfish & Jalapeno Hushpuppies

A basket of crispy crawfish hushpuppies, served with a side of our Big Easy Remoulade sauce. *11*

Crab Dip

Lump crab meat in a decadent mornay sauce served with toasted French bread. *16*

Soups

Bird & Andouille Gumbo

Cup *8* Bowl *14*

Corn & Crab Bisque

Cup *9* Bowl *15*

Sides 5

Potato Salad

Sweet Potato Mash

Corn Maque Choux

Grilled Veggie Skewer

Jalapeno Cheese Grits

Braised Brussel Sprouts

Side Salad

Grilled Asparagus

Caesar Salad

Bon T Fryers

Red Hot Potatoes

House-Made Dressings

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

Salads

Blackened Chicken Lettuce Wraps

Blackened chicken breast served with spicy peanut Thai sauce, mango salsa, peanuts, slaw and fresh bibb lettuce. *15*

Bon Temps Grilled Chicken Salad

Romaine, spring mix, tomatoes, shredded cheddar cheese, bacon, red onions with a mesquite grilled chicken breast. *15*

Seafood Creole Cobb Salad

Sautéed shrimp, mixed greens, cherry tomatoes, apple wood smoked bacon, cheddar, boiled egg, red onion, served with our house made creole ranch dressing. *17*
add lump crab *23*

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 *17*

Sandwiches

*All Sandwiches served with house made chips
Substitute Bon T Fryers for an additional .95*

Fried Shrimp Po-boy

Breaded and seasoned shrimp deep fried and dressed with Sriracha mayo, lettuce and tomato. *15*

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. *16*

Seared Tuna BLT

Blackened Ahi tuna, Applewood smoked bacon, bibb lettuce, tomato, red onion, avocado and red onion aioli *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. *13*

Loaded Bacon Cheeseburger

Mesquite grilled beef patty, cheddar, bacon, lettuce, tomato and red onion aioli. *13*

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*

Smoked Cuban Sannie

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

Seafood

Comes with choice of 1 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 20

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 18

Crawfish Pot Pie

Homemade pie crust filled with Ms. Gloria's famous crawfish etouffee 19

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 22

Fried Catfish Mon Dieu

Crispy fried catfish filet draped with our crawfish etouffee, served over a bed of rice. 27

Crawfish Enchiladas

Two flour tortillas filled with crawfish and cheese, baked in a Southwest Mornay sauce served with jalapeno cheese grits. 26

Pic a Fish

Choice of 2 sides

Selection of Mesquite Grilled Fish:

Ahi Tuna	21
Speckled Trout	23
Redfish	22
Chef's Catch	Market Price

Sauce Selections:

Mango Salsa, Satsuma Creole Meuniere, Herb Cream

Add a Topper:

Lump Crabmeat 13 Shrimp 8
Crawfish 10 Onions & Mushrooms 5

Pasta and Rice Dishes

Shrimp and Tasso

Gulf shrimp and shredded Tasso, tossed together in a cream sauce served over fettuccini pasta. 20

Blackened Chicken

Creole seasoned grilled chicken breast, penne pasta, sundried tomatoes, garlic, onions, roasted tomato cream. 19

Chicken Alfredo

House made alfredo and fettuccini pasta served with seasoned and seared chicken. 18

Substitute Louisiana crawfish or Gulf shrimp. 22

Red Beans and Rice

Traditional red beans and rice served with a link of pork and Steen's sausage and 1 additional side. 14

Crawfish Etouffee

Ms. Gloria's famous crawfish etouffee served over rice with 2 sides. 18

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



From the Grill

(choice of 1 or 2 sides as noted)

Prime Rib 12 or 16 oz

Slow roasted prime, cut to order and served with a savory au jus, plus 2 side selections.

12 oz 32 16 oz 37

14oz Rib Eye

Seasoned ribeye grilled to perfection and topped with Bon Temps Maître de butter, plus 2 side selections. 35

6oz or 8oz Filet

Seasoned filet mignon grilled to perfection and topped with Bon Temps Maître de butter, plus 2 sides

6oz 32 8oz 38

8oz Sirloin

Seasoned sirloin grilled to perfection and topped with Bon Temps Maître de butter, plus 2 side selections. 24

Add a Topper:

Lump Crabmeat 13 Shrimp 8
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 1 side selection. 16

Mesquite Grilled Meatloaf

House made southern style meatloaf, mesquite grilled and served over a bed of our signature red hot potatoes, plus 1 side selection. 14

Bon Temps Baby Back Ribs

Half or full rack of baby back ribs smothered with our very own BBQ sauce, plus 2 side selections. 18/25

Boudin Stuffed Pork Chop

12oz 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 1 side selection 22

Paneed Chicken Meuniere

Paneed chicken breast, dusted in seasoned flour, pan seared and topped with Louisiana Satsuma Creole Meuniere served with red hot potatoes and 1 additional side. 18

Dessert

Pecan Pie

Traditional Pecan Pie a la mode 8

Bananas Foster Bread Pudding

House made with Myers Dark Rum, served a la mode with our very own Foster Sauce 8

Crème Brulee Cheesecake

Cheesecake topped with blueberry compote 8

Chocolate Dobage Cake

