



Appetizers

SAUSAGE AND BOUDIN GF

An array of Louisiana's best sausage, grilled and accompanied with 3 pepperjack boudin balls, served with toasted French bread, charred red onion aioli and creole mustard | 21

ALLIGATOR BANG BANG

Marinated alligator bites fried and tossed in Bon Temps Bang Bang Sauce | 17

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 | 18

NOLA SHRIMP & GRITS GF

Tail on Large Gulf shrimp cooked in New Orleans style BBQ sauce served over roasted jalapeño cheese grits | 18

Salads

House-Made Dressings:

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

BLACKENED CHICKEN LETTUCE WRAPS GF

Blackened chicken breast served with spicy peanut Thai sauce, mango salsa, peanuts, slaw, and fresh bibb lettuce | 18

BON TEMPS GRILLED CHICKEN SALAD GF

Romaine, spring mix, tomatoes, shredded cheddar cheese, bacon, and red onions with a mesquite grilled chicken breast | 17

SEAFOOD CREOLE COBB SALAD GF

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 | 19 • add lump crab 24

MEAT PIES

Deep-fried Natchitoches meat pies served with a sweet chili sauce | 14

AHI TUNA AND AVOCADO TARTAR GF

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 | 16

CRAB DIP

Lump crab meat in a decadent mornay sauce served with toasted French bread | 18

PEPPERJACK BOUDIN BALLS

6 pepperjack stuffed boudin balls dusted in seasoned flour and fried golden brown – Ca C'est Bon | 12

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 | 18

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 GF

Traditional red beans and rice served with a link of pork and Steen's sausage and your choice of one side | 18

CRAWFISH ETOUFFEE

Ms. Gloria's famous crawfish etouffee served over rice with your choice of two sides | 23

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 | 17

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 | 19

SEARED TUNA BLT

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

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 | 16

LOADED BACON CHEESEBURGER

Mesquite grilled beef patty, cheddar, bacon, lettuce, tomato and red onion aioli | 16

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

Soups

BIRD & ANDOUILLE GUMBO

Cup 9 • Bowl 15

CORN & CRAB BISQUE

Cup 10 • Bowl 16.5

Sides

| 5 a la carte

POTATO SALAD GF • SIDE SALAD GF • CAESAR SALAD GF

SWEET POTATO MASH GF • CORN MAQUE CHOUX • BON T FRYERS

GRILLED VEGGIE SKEWER GF • JALAPEÑO CHEESE GRITS GF

RED HOT POTATOES GF

= Chomp & Snap (Local Favorite)

GF = Can be gluten free upon request

If you use a credit card, we will charge an additional 2.91% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards.

** 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 GF
Mesquite grilled shrimp skewers, glazed with our sweet chili honey butter served on a bed of sage sweet potato mash | 23

BON TEMPS SHRIMP TACOS GF
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 | 22

BLACKENED FLOUNDER GF
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 27
Redfish 26 • 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

 = Chomp & Snap (Local Favorite)
GF = Can be gluten free upon request

From the Grill

Your choice of one or two sides as noted.

14oz Rib Eye GF
Seasoned ribeye grilled to perfection and topped with Bon Temps Maître de butter, plus two sides | 42

6 oz or 8 oz Filet GF
Seasoned filet mignon grilled to perfection and topped with Bon Temps Maître de butter plus two sides | 6 oz 35 • 8 oz 43

8oz Sirloin GF
Seasoned sirloin grilled to perfection & topped with Bon Temps Maître de butter, plus two sides | 28

BON TEMPS BABY BACK RIBS GF
Half or full rack of baby back ribs smothered with our very own BBQ sauce, plus two sides
Half Rack 18 • Rack 25

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

Add a Topper to any From the Grill Item

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

Desert

PECAN PIE
Traditional Pecan Pie a la mode | 8

CRÈME BRULÉE 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

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

Lunch Favorites

Served Monday thru Friday
11 am - 3 pm

BLACKENED FLOUNDER GF
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

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 | 13

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! | 14

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 GF
Traditional red beans and rice served with a link of pork and Steen's sausage | 14

LUNCH CRAWFISH ETOUFFEE
Ms. Gloria's famous crawfish etouffee served over rice | 16

FRIED CATFISH MON DIEU
Crispy fried catfish filet draped with our Crawfish Etouffee, served over a bed of rice | 18

LUNCH CHICKEN ALFREDO
House made Alfredo and Fettuccine pasta served with seasoned and seared chicken | 14
Substitute Louisiana crawfish or Gulf shrimp 16