

Steve n Pat's **Bon Temps** **Grill** Brunch Menu

Appetizers

BANANA FOSTERS FRENCH TOAST

Bon Temps not so traditional French Toast; Deep-fried bread pudding batonets, dusted in powdered sugar and served with local Steen's Cane Syrup | 11

CURED ATLANTIC SALMON

Cured Atlantic salmon, thinly-sliced and set atop grilled French bread dressed in our house-churned herbed cream cheese served with capers and shaved red onions | 16

BOURSIN CHEESE TOAST & JELLY

Local French bread buttered and grilled, slathered in boursin herb smear and served with Acadiana Pepper Jelly | Two 5 • Four 8

Bennies

CRAB CAKE BENNIES

Two cornflake & almond battered crab cakes, deep-fried 'till golden brown, topped with poached eggs and jumbo lump crab sautéed in a sweet and spicy Tasso glaze. Served with a side of bacon | 24

BON TEMPS BENNIES

Bon Temps' take on traditional eggs benedict; two slices of buttered French bread, grilled and topped with seared apple wood smoked ham, sautéed onions, poached eggs & a Tasso hollandaise. Served with a side of Brekky Fryers | 16

CRAWFISH EGG BENNIES

Two fresh yard eggs, softly poached and set atop rich homemade Gruyere gourgeres, then finished in Bon Temps' signature crawfish hollandaise. Served with a side of seasonal fruit | 19

Sides

SEASONAL FRUIT

Fresh local seasonal fruit | 5

BON TEMPS BREKKY FRYERS

Truffle herbed potato fries tossed in creole ranch, bacon and fin herbs | 5

SIDE OF BACON

Three slices of bacon | 3.95

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 | 8

Entrées

BIG EASY BISCUITS AND GRAVY

Fluffy biscuits smothered in Jimmy Dean sausage white gravy, served with a side of fresh fruit and Bon Temps Brekky fryers | 12

PRALINE CHICKEN AND WAFFLE SANDWICH

Fried chicken breast tossed in our signature praline sauce sandwiched between two maple waffles and smeared with cola bacon cream cheese. Served with a side of fresh fruit and Bon Temps Brekky fryers | 14

BON TEMPS CHICKEN FRIED STEAK

An 8 oz beef cutlet dredged in our spicy CFS batter, fried golden brown, draped in cracked pepper White gravy, and finished with an over easy fried egg. Served with a side of fresh fruit and Bon Temps Brekky fryers | 18

GRITS AND ALLIGATOR GRILLADES

Our house-made alligator and sausage grillade cake, pan-seared and set atop crispy jalapeño cheese grits in a bed crawfish etouffee, dressed with a fried yard egg. Served with a side of seasonal Fruit | 19

Hot Toddies

SNOW CAP

Three Olives Vanilla Vodka and Frangelico over Mello Joy Coffee, topped with whipped cream | 10

KEOKE COFFEE

Kahlua, Creme de Cacao and Marquis de Lafayette VSOP with Mello Joy Coffee. topped with whipped cream | 12

NUTTY PIRATE CAFÉ

Amaretto Di Sorrano, Kraken Dark Rum with Mello Joy Coffee, topped with whipped cream | 10

IRISH COFFEE

Your choice of Jameson or Baileys, served with pure cane sugar and Mello Joy Coffee, topped with whipped cream | 12

BOTTOMLESS MIMOSA'S

Available with the purchase of an Entrée | 9.95

BUILD YOUR OWN BLOODY MARY | 3.00

2 Boiled Shrimp +2.00

Coke a Cola Bacon +2.00

Whole Boiled Egg +1.00

Pickled Okra +50¢

Pepperoncini Pepper +25¢

Pickle Spear +25¢

Celery Stick +25¢

** 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*