

HORS D'OEUVRES

Bleu Cheese Chips

home fried chips topped w/ bleu cheese drizzle & bleu cheese crumbles \$4.95 / \$8.95

Three Cheese Chips

home fried chips topped w/ three cheese drizzle & mixed cheese blend \$4.95 / \$8.95

Three Cheese Frites

mound of frites topped w/ three cheese drizzle & mixed cheese blend \$4.95 / \$8.95

Spinach & Artichoke Dip

creamy spinach & artichoke dip served w/ home fried chips \$7.95

Mac & Cheese Croquettes

macaroni & cheese rounds fried & served w/ Louie dipping sauce \$7.95

Hummus Plate

homemade hummus served w/ Bistro tortilla chips, carrots & cucumbers \$7.95

Veggie Melt Appetizer

sliced Byronz bread topped w/ fresh vegetable medley, creamed spinach & mozzarella cheese \$7.95

Crawfish Melt Appetizer

sliced Byronz bread topped w/ crawfish tails, creamed spinach & mozzarella cheese \$9.95

Crabcake Appetizer

Two homemade crabcakes set on Zydeco slaw topped w/ Louie dressing \$12.95

Tuna Appetizer

thin sliced tuna w/ Asian glaze, wasabi cream & fried wontons \$12.95

Beef & Bleu Appetizer

grilled tenderloin medallion bitez topped w/ melted bleu cheese crumbles, finished w/ a worcestershire reduction \$14.95

SOUPS

Corn & Shrimp \$4.45 / \$5.95

Chicken & Sausage Gumbo \$4.45 / \$5.95

Sweet Corn & Crab \$4.65 / \$6.45

Abita Beer Chili \$4.95 / \$7.95

SALADS

Our dressings include: House, Louie, Cane, Raspberry Poppseed, Caesar, Asian Vinaigrette, Wasabi Vinaigrette, Balsamic Vinaigrette, Rosemary Orange Vinaigrette, Ranch, Remoulade, Honey Mustard & Bleu Cheese

Bistro Salad w/ Chicken

grilled chicken, mandarin oranges, dried cranberries & pecans on spinach w/ Raspberry Poppseed Dressing \$13.95

Wasabi Chicken Salad

grilled chicken, marinated cucumbers, red bell peppers, avocado & wonton strips on mixed greens w/ Wasabi Vinaigrette & Asian glaze \$13.95

Chop Salad w/ Chicken

grilled chicken, hearts of palm, tomatoes, cucumbers & bleu cheese crumbles on romaine w/ House Dressing \$13.95

Steak Frite Salad

sliced steak served on romaine w/ tomatoes topped w/ bleu cheese crumbles, Cane Dressing & a mound of frites \$13.95

Seafood Salad

crab meat, boiled shrimp, tomatoes & chopped hardboiled eggs on romaine w/ House Dressing \$13.95

Blackened Shrimp Salad

blackened shrimp, mandarin oranges, avocado, bacon & feta cheese on mixed greens w/ Orange Rosemary Vinaigrette \$13.95

Mediterranean Salad w/ Shrimp

boiled shrimp, kalamata olives, artichoke hearts, tomatoes, banana peppers, parmesan & feta cheese on romaine w/ Balsamic Vinaigrette \$14.95

Sesame Crusted Tuna Salad

sesame crusted seared tuna on mixed greens w/ carrot ribbons, wonton strips, Asian glaze & Asian Vinaigrette \$13.95

ENTREES

All entrees served w/ petite salad (mixed greens, caesar or bistro)

Back of the Stove Chicken

chicken cooked down in a homestyle gravy w/ rice & succotash \$13.95

Turkey Merci

turkey cooked in homestyle gravy on sliced Byronz bread w/ smashed sweet potatoes & haricot verts \$13.95

Chicken Paillard

grilled flattened chicken breast w/ onion roasted potatoes & fresh vegetables \$14.95

Chicken & Parmesan Dumplings

Baked chicken w/ fried parmesan dumplings in a rich & creamy veloute sauce \$14.95

Chicken L'Orange

Crispy half chicken topped w/ orange marmalade sauce served w/ onion roasted potatoes \$16.95

Abita Pork Chop

french cut pork chop w/ Abita Root Beer glaze, onion roasted potatoes & asparagus \$18.95

Pot Roast Creole

fork tender pot roast w/ homestyle green beans, mashed potatoes & creole gravy \$13.95

Steak Frite

8 oz. steak served w/ frites & fresh vegetables \$17.95

Tenderloin Medallions

two 4 oz. tenderloin medallions w/ a twice baked potato & haricot verts \$26.95

Featured Gulf Fish

served w/ zucchini & squash noodles

grilled \$22.95 / meuniere \$23.95 / amandine \$25.95

Salmon Grille

salmon filet topped w/ herb butter served w/ risotto cake & broccoli \$21.95

Sesame Seared Tuna

sesame crusted tuna steak served w/ broccoli, Asian glaze, ginger & wasabi cream \$19.95

Tilapia Amandine

tilapia topped w/ almonds served w/ risotto cake & broccoli \$16.95

Crawfish Etouffée

crawfish etouffée served w/ rice & side of toasted bread \$13.95

Poisson Acadiana

As featured on Food Network's *Burgers Brew & Que*
thin cut fried fish over rice, topped w/ crawfish etouffée \$15.95

Poisson Paillard

thin cut fried fish w/ frites, homemade cocktail & tarter sauces \$14.95

Shrimp Frites

fried shrimp w/ frites, homemade cocktail & tarter sauces \$13.95

Shrimp & Grits

a true southern dish of grits & blackened shrimp topped w/ jumbo shrimp \$15.95

Rosemary Veggie Pasta

tomatoes, asparagus, broccoli & red onion in rosemary oil over zucchini squash noodles \$12.95
add chicken \$4 / add shrimp \$6

Creole Shrimp Pasta

shrimp, spinach & tomatoes sautéed w/ cajun cream sauce & pasta \$17.95

Chicken Artichoke Bake

chicken & artichoke baked w/ pasta, blush sauce & mozzarella cheese \$13.95

Cassoulet

classic French dish w/ white beans, tasso ham, chicken & duck sausage \$13.95

BURGERS

Big Byronz Burger

burger w/ lettuce, tomato, combo dressing & frites \$10.95

Beaucoup Burger

open faced burger w/ bleu cheese crumbles or three cheese & veloute, spinach, tomatoes & frites \$11.95

Turkey Burger au Gruyère

homemade turkey burger dressed w/ spinach, red bell pepper, combo dressing & sweet frites \$10.95

Veggie Burger

homemade w/ beans, pecans, mushrooms, carrots & zucchini topped w/ Asian mayo, spinach & tomatoes served w/ sweet frites \$10.95

SANDWICHES & POBOYS

Blackened Shrimp Sandwich

open faced sandwich w/ blackened shrimp, mozzarella, peppers, remoulade, mixed greens & Zydeco pasta \$10.95

Chicken Paillard Sandwich

grilled flattened chicken breast w/ lettuce, tomato, combo dressing & frites \$10.95

Chicken Avocado BLT

grilled flattened chicken breast, avocado, bacon, swiss cheese, lettuce, tomato, Louie Dressing & frites \$11.95

Debris Sandwich

fork tender pot roast on a bun served w/ mashed potatoes \$11.95

Turkey Merci Sandwich

turkey cooked in homestyle gravy on a bun w/ smashed sweet potatoes \$10.95

Back of the Stove Chicken Poboy

chicken cooked down in homestyle gravy w/ caramelized onions & pickles on poboy bread served w/ succotash \$11.45

Gumbo Poboy

chicken & sausage gumbo served on poboy bread w/ rice & gravy \$11.45

Fried Shrimp Poboy

fried shrimp on poboy bread w/ lettuce, tomato, Remoulade sauce & frites \$11.45

BISTRO SIDES

Broccoli

Asparagus

Creamed Spinach

Fresh Vegetable Medley

Haricot Verts

Homestyle Green Beans

Succotash

Zucchini Squash Noodles

\$3.95

Carrot Soufflé

White Beans

Garlic Mashed Potatoes

Risotto Cake

Onion Roasted Potatoes

Smashed Sweet Potatoes

Twice Baked Potato

Bleu Mac 'n Cheese

\$3.95

Homefried Potato Chips & Frites \$2.45 / \$3.45

Sweet Potato Frites \$3.95 / \$4.95



SWEETS

In 2005, we hoped to again create a family neighborhood restaurant. We say again because this really started many years ago, as a simple mom-and-pop sandwich shop called Byronz, which we created in the early 80's for our children, friends and the community.

Bistro Byronz was born from the simple definition of a true bistro: an unpretentious neighborhood restaurant where friends and families gather day and night to relax, share conversation and enjoy good food and drink at reasonable prices. From that day on, we have prided ourselves in serving deliciously simple, bistro-inspired dishes done the Louisiana way - comfortable yet special, casual yet elegant, and a bit curious and undefined.

A Southern version of the quaint cafes in Paris, with the sophistication and casual flare of New York City bistros, incorporating the flavors, culture and lagniappe of Louisiana was to us the perfect and distinct approach.

We desired to create a new concept that welcomed and encouraged everyone - friends, families, and coworkers - to take a break from their day and enjoy great conversation, memories, laughs, and quality food in a charming setting. We wanted the environment to feel like a departure from the norm but still true to the neighborhood it inhabited.

Today, with four locations and growing, nothing makes us smile more than to see table after table enjoy and appreciate what we set out to create - a place that feels and tastes like home, and that brings people together, no matter where you're from. Everyone seems to find and love something different about what we have proudly created.

We hope you have enjoyed becoming part of our family. We hope you'll share your thoughts on your experiences with us by speaking to a manager or sending us a note at realgood@bistrobyronz.com.

Bon Appétit and Welcome Home,
Bistro Byronz

Heavenly Chocolate Supreme. . . \$6.95

Homemade chocolate cake w/ marshmallow, nuts & fudge layers, served w/ vanilla ice cream, cocoa powder, chocolate & caramel sauce

Mini Heavenly Chocolate Supreme \$4.95

Just as good as the original, but not quite as large

Bistro Bread Pudding \$5.95

Seasonal bread pudding options ... ask server for details

Cookie Crumble Parfait \$4.95

Vanilla ice cream mixed w/ delicious cookie crumbles, topped w/ chocolate & caramel sauce

Key Lime Pie \$4.25

A true southern treat for those looking for something sour & sweet

*crust has pecans

••• a la votre •••

Sip on an after dinner drink or a cup of coffee w/ your dessert & make a toast "to yours"



GOOD. REAL GOOD.

8200 Village Plaza Court Baton Rouge
5412 Government Street Baton Rouge
6104 Line Avenue Shreveport
1901 Highway 190 Mandeville

WWW.BISTROBYRONZ.COM