



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

Hummus Plate

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

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 Poppyseed, Caesar, Asian Vinaigrette, Wasabi Vinaigrette, Balsamic Vinaigrette, Rosemary Orange Vinaigrette, Ranch, Remoulade, Honey Mustard & Bleu Cheese

Cold Sliced Chicken / Hot Grilled Chicken \$4.00 | Boiled Shrimp / Tuna / Steak \$6.00

Bistro Salad

mandarin oranges, dried cranberries & pecans on spinach w/ Raspberry Poppyseed Dressing \$9.95

Chop Salad

hearts of palm, tomatoes, cucumbers & bleu cheese crumbles on romaine w/ House Dressing \$9.95

Mediterranean Salad

kalamata olives, artichoke hearts, tomatoes, banana peppers, parmesan & feta cheese on romaine w/ Balsamic Vinaigrette \$8.95

Caesar Salad

romaine tossed w/ shredded parmesan cheese & croutons w/ homemade Caesar Dressing \$6.95

Mixed Greens Salad

mixed greens topped w/ carrot ribbons, tomatoes & croutons w/ your choice of dressing \$5.95

Chicken Salad

made w/ almonds & dried cranberries, set atop a bed of shredded lettuce & mixed greens w/ House Dressing \$9.95

Shrimp Remoulade or Louie

boiled shrimp set atop shredded lettuce & mixed greens w/ a choice of Remoulade or Louie Dressing \$12.95

Trio Salad

chicken salad, shrimp remoulade & zydeco pasta set atop shredded lettuce & mixed greens w/ House Dressing \$11.95

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

Sesame Crusted Tuna Salad

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

Wasabi Chicken Salad

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

Retro Chef Salad

shredded ham, turkey, tomatoes, cucumbers, carrots & a special blend of cheeses on shredded lettuce & mixed greens w/ your choice of dressing \$9.95

Steak Frite Salad

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

LUNCH PLATES

Back of the Stove Chicken

chicken cooked down in a home style gravy w/ rice & succotash \$11.95

Chicken & Parmesan Dumplings

Baked chicken w/ fried parmesan dumplings in a rich & creamy veloute sauce \$12.95

Chicken Paillard

grilled flattened chicken breast w/ onion roasted potatoes & fresh vegetables \$12.95

Turkey Merci

turkey cooked in home style gravy on sliced Byronz bread w/ smashed sweet potatoes & haricot verts \$11.95

Pot Roast Creole

fork tender pot roast w/ home style green beans, mashed potatoes & creole gravy \$11.95

Hamburger Steak

topped w/ caramelized onions & creole gravy, w/ mashed potatoes & home style green beans \$9.95

Steak Frite

8 oz. steak w/ frites & fresh vegetables \$14.95

Les Pork Chops

two thin cut pork chops w/ rice, creole gravy & carrot souffle \$11.95

Cassoulet

classic French dish w/ white beans, tasso ham, chicken & duck sausage \$10.95

Crawfish Etouffée

crawfish etouffée served w/ rice & side of toasted bread \$11.95

Poisson Acadiana

As featured on Food Network's *Burgers Brew & Que* thin cut fried fish over rice, topped w/ crawfish etouffée \$13.95

Poisson Paillard

thin cut fried fish w/ frites, homemade cocktail & tarter sauces \$12.95

Shrimp & Grits

blackened shrimp over creamy cheese grits \$9.95

Les Legumes

select any three of our Bistro sides \$8.95

BURGERS

Byronz Burger

lettuce, tomato, combo dressing & frites \$10.95 / \$8.95

Beaucoup Burger

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

Turkey Burger au Gruyère

spinach, red bell pepper, combo dressing & sweet frites \$10.95

Veggie Burger

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

SANDWICHES & POBOYS

CHOICE OF ORIGINAL OR 7 GRAIN BUN UNLESS OTHERWISE NOTED
ADD A SPRINKLE OF CHIPS TO YOUR PLATE \$1.00

Byronz

ham, salami, Canadian Bacon, mixed cheese, black olives, lettuce, tomato & combo dressing \$8.95 / \$7.65

Byronz Lite

ham, turkey, mixed cheese, black olives, lettuce, tomato & combo dressing \$8.95 / \$7.65

Bistro Bomber

roast beef, provolone cheese, caramelized onions & horseradish sauce \$10.45 / \$8.45

ByReuben

corned beef, swiss cheese, sauerkraut & Louie Dressing \$10.95 / \$8.95

Club Sandwich

ham, turkey, bacon, mixed cheese, lettuce, tomato & honey mustard on grilled sliced Byronz bread \$10.45

Avocado Supreme

avocado, mixed cheese, lettuce, tomato, sprouts & balsamic drizzle \$8.95 / \$7.65

Blackened Tuna Sandwich

blackened tuna, red bell peppers, avocado, mixed greens, cucumber & Asian glaze on sliced Byronz bread \$12.45

Bistro Veggie

mixed vegetables, mozzarella cheese & balsamic drizzle \$7.95 / \$6.65

Shrimp Louie

boiled shrimp w/ Louie Dressing, lettuce & tomato \$10.45 / \$8.95

Chicken Salad

chicken salad w/ lettuce & tomato \$7.95 / \$6.95

Gourmet Grilled Cheese Sandwich

mixed cheese w/ tomatoes on grilled sliced Byronz bread \$ 8.45

Chicken Paillard Sandwich

chicken paillard w/ lettuce, tomato, combo dressing & frites \$10.95 / \$8.45

Chicken Avocado BLT

chicken paillard w/ avocado, bacon, swiss cheese, lettuce, tomato, Louie dressing & frites \$11.95

Steak Frite Sandwich

sliced steak, lettuce, tomato, combo dressing & frites \$11.95

Debris Sandwich

fork tender pot roast & creole gravy on a bun w/ mashed potatoes \$11.95

Turkey Merci Sandwich

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

Crabcake Sandwich

homemade crabcake, mixed greens, sliced pickles, Louie dressing & frites \$10.95

Back of the Stove Chicken Poboy

chicken in home style gravy w/ caramelized onions & pickles on poboy bread w/ succotash \$11.45

Gumbo Poboy

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

Fried Shrimp Poboy

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

BISTRO SIDES

Broccoli	Home style Green Beans	Bleu Mac 'n Cheese
Asparagus	Succotash	Garlic Mashed Potatoes
Creamed Spinach	Carrot Soufflé	Onion Roasted Potatoes
Fresh Vegetable Medley	White Beans	Smashed Sweet Potatoes
Haricot Verts	Zydeco Pasta Salad	Risotto Cake
\$3.95	\$3.95	\$3.95

Home fried Potato Chips or 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.

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

WWW.BISTROBYRONZ.COM