# BISTRO BYRONZ

# DINNER

## STARTERS

**Blue Cheese or Three Cheese Chips** 10.95
Blue cheese or three cheese with house-fried potato chips *Add pot roast debris + 4.50

**Spinach & Artichoke Dip** 11.95
Creamy spinach & artichoke dip, house-fried chips

**Bistro Boudin Croquettes** 12.95
Fried boudin bites choice of remoulade or pepperjelly

**Seared Tuna Smash** 13.95
Seared tuna, avocado smash, red bell pepper, Asian glaze

**Hummus & Crudité** 10.95
Carrot, cucumber, red bell pepper, feta, grilled pita

**Pommes Frites** 7.95
Trio of au jus, louie and ketchup dips

## SOUPS & SALADES

**Corn & Seafood Bisque** 5.95 / 8.95

**Chicken & Sausage Gumbo** 5.95 / 8.95

**Crawfish Étouffée** 5.95 / 8.95

**Tomato Basil** 5.00 / 8.00

**French Onion** 8.95

**Bistro** 5.95 / 10.95
Spinach, strawberry, feta cheese, candied pecan, pepperjelly vinaigrette

**César** 5.95 / 10.95
Romaine, parmesan, croutons, césar dressing

**Seared Tuna** 17.95
Mixed greens, seared tuna, cucumber, red bell pepper, avocado, crispy strips, sesame vinaigrette

**Creole Shrimp** 15.95
Mixed greens, blackened shrimp, mandarin orange, avocado, bacon, feta, orange rosemary vinaigrette

**Steak Frites** 20.95
Romaine, sliced grilled steak, tomato, bleu cheese, pommes frites, pepperjelly vinaigrette

* Add to salads above: chicken (+4), shrimp (+6), tuna (+6), salmon (+12), sliced steak (+10)

## SIDES 4.25

Parmesan Garlic Broccoli
French Green Beans
Creamed Spinach
Carrot Souffle
Garlic Mashed Potatoes
Roasted Rosemary Potatoes
Mac & Cheese Bake

## SWEETS

Seasonal Bistro Bread Pudding 10.95
Heavenly Chocolat 10.95
John Folse Creole Cream Cheese-Cake 7.95

## SIGNATURE ENTREES

**NY Strip Steak Frites** 32.95
12 oz New York Strip, herb butter, pommes frites
*Add chimichurri (+2), shrimp or crawfish (+6)

**Salmon Grillé** 27.95
Salmon filet, herb butter, roasted potatoes

**Poisson Maison** 23.95
Blackened gulf fish, shrimp stuffing, cream sauce, french green beans

**Eggplant Seafood Napoleon** 18.95
Crispy eggplant, shrimp stuffing, sauteed spinach, crawfish sauce piquant

**Chicken Fromage** 20.95
Crispy chicken paillard, tomato basil sauce, mozzarella, parmesan, fettuccine

## BISTRO CLASSICS

**Pot Roast** 18.95
Fork tender pot roast, french green beans, garlic mashed potatoes, roast jus

**Hamburger Steak** 16.95
Crispy onion strings, french green beans, garlic mashed potatoes, roast jus

**Chicken Paillard** 17.95
Flattened chicken breast, roasted potatoes

**Back of the Stove Chicken** 16.95
Stewed chicken, homestyle gravy, jasmine rice, parmesan garlic broccoli

**Shrimp & Grits** 16.95
Sauteed shrimp, cheese grits, BBQ shrimp sauce

## BURGERS

Served with home-fried chips, pommes frites or sweet potato frites

**Bistro Burger** 18.95
8 oz. house brisket & chuck blend chargrilled, cheddar, caramelized onions, lettuce, tomato, creole gravy on brioche bun

**Bonjour BBQ Burger** 18.95
8 oz. house brisket & chuck blend chargrilled, cheddar, jalapeños, BBQ sauce, crispy onion strings on brioche bun

**The Royale with Cheese** 16.95
house brisket & chuck blend chargrilled, lettuce, tomato, American cheese, mustard aioli on brioche bun

**Turkey Burger** 16.95
Ground turkey gruyere blend, spinach, roasted peppers combo sauce on brioche bun

## SANDWICHES

Served with home-fried chips, pommes frites or sweet potato frites

**Classic NOLA Shrimp Poboy** 14.95
Crispy shrimp, tomato, lettuce, pickle, remoulade sauce

**Chicken Avocado BLT** 16.95
Chicken, avocado, bacon, mozzarella, lettuce, tomato, louie sauce on original or 7 grain bun

**Comfort Combo** 13.95
Cheddar, mozzarella, caramelized onion, grilled poboy bread w/ tomato basil dipping sauce

**Melty Club** 14.95
Ham, turkey, bacon, tomato, cheddar, mozzarella, honey mustard on grilled poboy bread

**French Dip** 15.95
Fried or Classic roast beef, mozzarella, caramelized onion on grilled poboy bread w/ au jus

## CATERING & PRIVATE EVENTS

Ask about our catering menu and event services for corporate lunches, private catering or onsite events.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity will be added to parties of 8 or more.

BISTRO BYRONZ

# BISTRO BAR

## MARTINIS

The Bistro Martini
Choice of vodka or gin, house-brined olives or lemon twist, vermouth rim

The Dirty Martini 14
Dirty Wheatley Vodka Martini, house-brined olive and olive juice

French Martini 14
Wheatley Vodka, Chambord, Dry Vermouth, pineapple, lemon

The Gov't Espress Martini 12
Frangelico, Absolut Vanilla, local espresso cold brew, half & half

## SIGNATURES & CLASSICS

Creole Sazerac 12
Sazerac Rye, Herbsaint, El Guapo Creole Orgeat & Chicory Pecan bitters

French Margarita 13
NOËL Reposada, Grand Marnier, Chambord, lime, orange juice, sweet & sour

Nutty Old Fashioned 13
Buffalo Trace, Creole Orgeat, Chicory Pecan bitters, orange, Luxardo cherry

La Louisiana 12
Sazerac, B&B brandy, bitters, sweet vermouth, Luxardo cherry

French 75 12
Henry Ramos Gin, Sparkling Wine, lemon, simple syrup

Vodka Freeze 12
Classic, strawberry or orange

* Chambord, St. Germain or Grand Marnier Floater +2

## SPRITZES & SMASHES

Classic Aperol Spritz 12

The Dandy Germain 12
St. Germain, Prosecco, mint, lime, soda

Basil Berry Smash 12
Buffalo Trace, strawberry, basil, lemon

Cucumber Lime Smash 12
Wheatley vodka, cucumber, basil, lime juice

## MOCKTAILS

NA Aperol Spritz 10
Lyre's Orange Aperitif, NA Sparkling Wine, orange

Unleaded French 75 10
Grenadine, Lyre's Dry London Gin, NA Sparkling Wine, lemon

No-jito 10
Lyre's Dry White Cane Spirit, simple syrup, lime, mint, soda

## WINES

### WHITE

Chardonnay - Hess
California 9 / 16 / 36

Chardonnay - Lucas & Lewellen
Santa Barbara County 13 / 23 / 54

Sauvignon Blanc - Nola Grace
California 9 / 16 / 36

Sauvignon Blanc - Kono
New Zealand 12 / 22 /48

Pinot Grigio - Fratelli
Italy 9 / 16 / 36

Reisling - J. Bookwalter Reader's
Washington 9 / 16 / 36

Chardonnay - Cakebread
Napa 90

Sauvignon Blanc - Honig
Napa 60

Pouilly Fuisse - Louie Jadot
France 70

### SPARKLING & ROSÉ

Sparkling - Maison
France 8 / 32

Prosecco - Luca Bosio
Italy 11 / 44

Pinot Noir Rose - Sean Minor
California 10 / 42

Prosecco - Avissi
Italy 145

Brut - Mumm
Napa 75

### RED

Cabernet - Bliss
California 10 / 18 / 42

Cabernet - Brutocao
Mendocina 14 / 25 / 56

Pinot Noir - JK
Central Coast 9 / 16 / 32

Pinot Noir - Sean Minor 4 Bears
Central Coast 11 / 20 / 44

Merlot - Havenscorft
California 9 / 16 / 32

Red Blend - Vina Robles Arborist
Paso Robles 13 / 23 / 54

Cabernet - Jordan
Alexander Valley 135

Cabernet - Stag's Leap Artemis
Napa 145

Pinot Noir - Meiomi
Santa Barbara 65

Merlot - Duckhorn
Napa 99

Malbec - Barr Estate
Paso Robles 50

Red Blend - Whitehall Lane Tre Leoni
Napa 60

Red Blend - Decoy
Napa 66

## BEERS

### DRAFT

Abita Amber 6
Amber Lager, Louisiana

Blue Moon Belgian White 6
Wheat Ale, Colorado

Yuengling 6
German-style Lager, Pennsylvania

Great Raft Reasonable Corrupt 7
Dark Lager, Louisiana

Urban South Paradise Park 6
Pilsner, Louisiana

Parish Canebrake Wheat 6
Wheat Ale, Louisiana

Stella Artois 7
Pilsner, Belgium

Gnarly Barley Jucifer 9
Hazy IPA, Louisiana

Ghost in the Machine 12
Double IPA, Louisiana

### BOTTLED

Miller Lite 5

Michelob Ultra 5

Corona 6

Guinness 6

Heineken Zero 6

## BONTEMPS HOUR M-F 3-6 PM

$5 Well Mixed Drink, Petite Vodka Freeze, Select Wine & Draft Beer
Spinach & Artichoke Dip, Three Cheese or Blue Cheese Chips, Hummus Crudite & Frites