

• DINNER •

BISTRO BYRONZ

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Hors D'oeuvres

- Blue Cheese Chips . . . \$4.95 . . . \$8.95
- Three Cheese Chips . . . \$4.95 . . . \$8.95
- Three Cheese Frites . . . \$4.95 . . . \$7.95
- Spinach & Artichoke Dip w/ Chips . \$7.95
- Herb Drizzled Asparagus \$6.95
- Sesame Crusted Tuna \$12.95

Soups

- | | cup | bowl |
|-----------------------------|--------|--------|
| Corn & Shrimp | \$4.45 | \$5.95 |
| Sweet Corn & Crab | \$4.45 | \$5.95 |
| Gumbo | \$4.95 | \$6.95 |
| Abita Beer Chili | \$4.95 | \$7.45 |

Salads

- Bistro Salad \$9.95
Mandarin oranges, dried cherries & pecans on spinach w/ Raspberry Poppyseed dressing
W/ chicken \$12.95
- Steak Frite Salad \$13.95
Sliced filet served on romaine, topped w/ bleu cheese crumbles, Cane dressing & a mound of frites
- Sesame Crusted Tuna Salad \$12.95
Sesame crusted seared tuna served on spring mix w/ tangled veggies & Asian Vinaigrette dressing
- Wasabi Chicken Salad \$12.95
Mixed greens topped w/ marinated cucumbers, avocado, bell peppers, sliced chicken & asian crisps, served w/ a Wasabi Vinaigrette dressing & Asian glaze
- Shrimp Remoulade or Louie. . . \$11.95
Boiled shrimp served w/ fresh tomatoes & lemon wedges on spring mix w/ a choice of Remoulade or Louie dressing
- Chicken Salad \$8.95
Made w/ almonds & dried cranberries served atop shredded lettuce w/ House dressing
- Chop Salad \$9.95
Hearts of palm, roma tomatoes, cucumbers & bleu cheese on romaine w/ House dressing
W/ chicken \$12.95
- Mediterranean Salad \$8.95
Romaine tossed w/ black olives, basil, artichoke hearts, roma tomatoes & feta cheese w/ Balsamic Vinaigrette dressing
W/ chicken \$11.95
- Caesar Salad \$6.95
W/ chicken \$9.95
- Trio Salad \$10.95
Chicken salad, shrimp remoulade, & zydeco pasta
- Mixed Greens Salad \$5.95
W/ chicken \$8.95
- Petite Salad \$2.95
Mixed Greens or Caesar

Our dressings include House, Moreau, Cane, Raspberry Poppyseed, Caesar, Asian Vinaigrette, Wasabi Vinaigrette, Balsamic Vinaigrette, Ranch & Bleu Cheese

ENTREES

POT ROAST CRÉOLE \$13.95

Fork tender pot roast served w/ garlic mashed potatoes, créole gravy, homestyle green beans & a petite salad

ABITA CHOP \$15.95

French cut pork chop marinated in Abita Root Beer, served w/ asparagus & onion roasted potatoes

SESAME SEARED TUNA . . . \$15.95

8 oz. sesame crusted tuna served atop cucumber ribbons w/ Asian glaze & wasabi crème

SALMON GRILLÉ \$17.95

Grilled Salmon filet served over wilted spinach & topped w/ herb butter, served w/ au gratin potatoes

TILAPIA AMANDINE \$12.95

Grilled filet of Tilapia topped w/ toasted almonds, served w/ a vegetable pasta medley

CHICKEN PAILLARD \$12.95

Flattened chicken breast w/ mesclun salad & fresh veggies

ROSEMARY CHICKEN \$12.95

Roasted half chicken served w/ fresh vegetables & smashed Louisiana sweet potatoes topped w/ a cane syrup brown sugar glaze

BACK OF THE STOVE CHICKEN. \$8.95

Chicken cooked down & smothered in a homestyle gravy served over rice w/ a side of succotash

CRÉOLE SHRIMP PASTA. . \$12.95

Pasta sauteed w/ shrimp, spinach, tomatoes & cajun creme sauce

CHICKEN ARTICHOKE BAKE. . \$12.95

Chicken and artichokes baked w/ pasta, blush sauce & mozzarella cheese

VEGGIE GRATIN \$10.95

Fresh vegetable medley & shelled pasta baked w/ a homemade tomato sauce & mozzarella cheese

CASSOULET \$13.95

A classic French dish w/ white beans, tasso ham, chicken & duck sausage, served w/ a petite salad

BEAUCOUP DE BURGER . . \$10.95

10 oz. open-faced burger topped w/ bleu cheese or mixed cheese drizzle, spinach & roma tomatoes & served w/ frites

HAMBURGER STEAK . . . \$8.95

10 oz. hamburger steak topped w/ caramelized onions & créole gravy, served w/ mashed potatoes & homestyle green beans

LES LEGUMES \$8.95

Create your own veggie plate w/ any three of our sides

STEAKS

TENDERLOIN TAILS \$19.95

Two tenderloin tails

STEAK MAISON \$17.95

8 oz. filet of sirloin steak

DELMONICO STEAK \$15.95

8 oz. ribeye steak

Steaks served w/ your choice of two sides.

SWEETS

- Heavenly Hash Supreme \$6.95
- Bistro Bread Pudding. \$5.95
- Cookie Crumble Parfait. \$4.95
- Key Lime Pie \$4.25

Sides

- Creamed Spinach \$3.95
- Carrot Soufflé \$3.95
- Grilled Asparagus \$3.95
- Au Gratin Potatoes \$3.95
- Mashed Potatoes w/ Créole Gravy . \$3.95
- Smashed Louisiana Sweet Potatoes. \$3.95
- Fresh Veggie Medley \$3.95
- Homestyle Green Beans \$3.95
- Onion Roasted Potatoes \$3.95
- Bleu Mac 'n Cheese \$4.95
- Succotash \$3.95
- Zydeco Pasta \$3.95

Chips & Frites

- | | sm | lg |
|-------------------------------|--------|--------|
| Byronz Home-Fried Chips | \$2.25 | \$3.25 |
| Frites | \$2.25 | \$3.25 |
| Sweet Potato Frites | \$3.95 | \$4.95 |

Sandwiches

- Served on Byronz Original or 7 grain bread w/Zydeco Pasta Salad
- Byronz Burger \$8.65
Pop's special marinade makes this 10 oz. burger unique, served w/ lettuce, tomato & combo dressing
 - Turkey Burger a Gruyère \$9.95
Turkey burger - filled w/ gruyère cheese, topped w/ spinach, red bell peppers & combo dressing, served w/ sweet potato frites
 - Byronz. \$8.45
Our specialty - a generous helping of ham, salami, & Canadian bacon w/ a special blend of cheeses, combo dressing, lettuce, tomato & black olives
 - Byronz Lite \$8.45
Ham & turkey w/ a special blend of cheeses, combo dressing, lettuce, tomato & black olives
 - Bistro Bomber. \$8.65
Roast beef, provolone, caramelized onions & horseradish sauce
 - Chicken Paillard Sandwich \$9.95
Flattened 10 oz grilled chicken breast served w/ lettuce, tomato & combo dressing
 - ByReuben. \$8.45
Corned beef, sauerkraut, Swiss cheese & Moreau dressing
 - Avocado Supreme \$8.65
Sliced avocado w/ a special blend of cheeses, lettuce, tomato, sprouts & balsamic drizzle
 - Shrimp Louie \$9.95
Boiled shrimp w/ Louie dressing, lettuce & tomato
 - Debris Sandwich \$9.95
Pot roast on homemade bread w/ mixed cheese, served w/ mashed potatoes & créole gravy
 - Hamburger Steak Sandwich. \$9.95
10 oz. hamburger topped w/ créole gravy & caramelized onions, served w/ mashed potatoes & créole gravy
 - Jr. Sliced Filet \$11.95
Filet w/ a special blend of cheeses, lettuce & tomato