

EAT. DRINK. WIN!

STARTERS... *We Never Were*

- ★ **WAFFLE CHEESE FRIES**
Monterey Jack, cheddar, bacon, banana peppers, green onions, side of chipotle ranch / add BBQ pulled pork
- HUSH PUPPIES**
Side of butter
- ★ **BOOM BOOM SHRIMP**
Fried shrimp tossed in Boom Boom sauce, green onions
- FRIED PICKLE CHIPS**
Side of ranch
- HOMEMADE MOZZARELLA LOGS**
Seasoned panko breading, side of marinara
- JUMBO BONELESS WINGS**
Fried or grilled. Choice of Buffalo, sweet chili, or spicy BBQ

- ★ **CHEESEBURGER SLIDERS**
American, ketchup, pickles, brioche buns
- ONION STRINGS**
Sliced thin and fried, side of Boom Boom sauce
- SPINACH & ARTICHOKE DIP**
Monterey Jack, tortilla chips
- BOUDIN BALLS**
Spicy pork & rice blend, side of dijon horseradish
- ★ **DEVILS ON HORSEBACK**
Jumbo Gulf shrimp stuffed with cream cheese & pickled jalapeños, wrapped in bacon then lightly fried, side of sweet chili glaze
- FRIED LOUISIANA ALLIGATOR**
All white tail meat, side of dijon horseradish
- TUNA TINI®**
Ahi tuna seared rare, Asian slaw, avocado, sweet chili glaze
- CAJUN QUESEAUX®**
Cheeses blended with tomatoes & peppers, tortilla chips
- VENISON CHILI NACHOS**
Venison chili, Cajun Queseaux®, sour cream, diced tomatoes, pickled jalapeños, green onions

GUMBO & SOUPS

- ★ **DUCK & ANDOUILLE GUMBO**
- SHRIMP & CORN SOUP**
- VENISON CHILI**
- SOUP & SALAD**

SIGNATURE SALADS

- ★ **CHICKEN BERRY PECAN**
Grilled chicken, mixed greens, strawberries, blueberries, Granny Smith apples, candied pecans, Monterey Jack, blue cheese crumbles, raspberry vinaigrette
- CRAWFISH BLT**
Fried crawfish, mixed greens, bacon, tomatoes, cucumber, carrots, feta, vinaigrette spiced with TABASCO® brand Pepper Jelly
- GRILLED CHICKEN COBB**
Mixed greens, bacon, avocado, egg, diced tomato, green onions, blue cheese crumbles, ranch
- SEARED AHI TUNA**
Ahi tuna seared rare, mixed greens, cabbage, edamame, tortilla strips, fresh jalapeños, avocado, red onions, bell peppers, Asian sesame vinaigrette, sweet chili glaze
- ★ **ZYDECO**
Fried shrimp tossed in a sweet chili glaze, mixed greens, cabbage, candied pecans, tortilla strips, fresh jalapeños, red onions, bell peppers, Monterey Jack, maple cane vinaigrette
- BLACKENED CHICKEN CAESAR**
Romaine hearts, homemade croutons, parmesan
sub blackened jumbo Gulf shrimp / blackened salmon
- ★ **PEPPER JELLY SHRIMP**
Blackened jumbo Gulf shrimp, spinach, bacon, cranberries, Granny Smith apples, candied pecans, feta, vinaigrette spiced with TABASCO® brand Pepper Jelly
Dressings: Blue Cheese, Ranch, Chipotle Ranch, Caesar, Thousand Island, Honey Mustard, Italian, Raspberry Vinaigrette, Vinaigrette spiced with TABASCO® brand Pepper Jelly, Maple Cane Vinaigrette, Balsamic Vinaigrette, Asian Sesame Vinaigrette

WRAPS

- Served with waffle fries (add Cajun Queseaux®), sub sweet fries or fruit, or sub cup of gumbo, soup, or chili.*
- CALIFORNIA CLUB WRAP**
Spinach tortilla, sliced turkey, bacon, Swiss, shredded lettuce, avocado, tomato, mayonnaise, side of honey mustard
- AHI TUNA WRAP**
Spinach tortilla, ahi tuna seared rare, mixed greens, cabbage, edamame, tortilla strips, fresh jalapeños, avocado, red onions, bell peppers, Asian sesame vinaigrette
- GRILLED SHRIMP WRAP**
Chipotle tortilla, caramelized onions, sautéed mushrooms, bell peppers, Monterey Jack, maple cane vinaigrette
- GRILLED BUFFALO CHICKEN WRAP**
Chipotle tortilla, bacon, cheddar, tomatoes, Buffalo sauce, side of ranch
- ★ **SPIN CHICK WRAP**
Spinach tortilla, grilled chicken, bacon, feta, spinach, peppadew peppers, vinaigrette spiced with TABASCO® brand Pepper Jelly
- CHEESEBURGER WRAP**
White tortilla, American, pickles, onions, ketchup aioli

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please be aware that during normal kitchen operations involving shared cooking and preparation areas, including common fryer oil, the possibility exists for food items to come in contact with other food products. We recommend that our guests with food allergies or special dietary needs consult with a restaurant manager prior to placing an order.

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★ *First Round Picks*

BISTREAUX SPECIALTIES

- ★ **CAJUNDILLAS®**
Chipotle tortilla stuffed with chicken, andouille sausage, boudin, caramelized onions, Monterey Jack. Side of red beans & rice, side of chipotle ranch
- CAJUN RIBEYE**
12 oz. blackened ribeye topped with crawfish mushroom sauce, stuffed potato, veggies, garlic bread
- GRILLED CHICKEN**
Marinated chicken breast, veggies, stuffed potato, garlic bread
- TUSCAN CHICKEN**
Blackened chicken topped with warm tomato basil salsa over rice, veggies, garlic bread
- UNCLE B'S CHICKEN TENDERS**
Buttermilk dipped & hand battered, waffle fries, side of honey mustard
- BLACKENED CHICKEN PASTA ALFREDEAUX**
Linguine, alfredeaux sauce, parmesan, garlic bread. Sub blackened jumbo Gulf shrimp

SEAFOOD

- ★ **VOODOO SHRIMP**
Chargrilled jumbo Gulf shrimp stuffed with cream cheese & pickled jalapeños, wrapped in bacon. Corn grits, side of sweet chili glaze, garlic bread
- BAYOU PASTA**
Linguine tossed in a crawfish cream sauce, topped with fried shrimp, green onions, garlic bread
- CRAWFISH ETOU-WAYS**
Roux based crawfish étouffée over rice, topped with fried crawfish tails, green onions, garlic bread
- ★ **CATFISH ATCHAFALAYA**
Blackened or fried fillets over rice, topped with crawfish étouffée & fried crawfish tails, green onions, garlic bread
- SWEET CHILI SALMON**
Sweet chili glaze, veggies, garlic bread
- ★ **MARDI GRAS MAHI**
Blackened mahi mahi topped with crawfish mushroom sauce, corn grits, onion strings, garlic bread
- FRIED JUMBO GULF SHRIMP**
Hand battered, waffle fries, hush puppies, garlic bread, cocktail & tartar
- FRIED CATFISH**
Farm raised & hand battered, waffle fries, hush puppies, garlic bread, cocktail & tartar
- FRIED OYSTERS**
Hand battered, waffle fries, hush puppies, garlic bread, cocktail & tartar
- LOUISIANA COMBO**
Choice of two: shrimp, catfish or oysters; waffle fries, hush puppies, cup of crawfish étouffée, garlic bread, cocktail & tartar

SEAFOOD POBOYS

*Dressed with shredded lettuce, tomato, mayonnaise, pickles, on poboy bread
Served with waffle fries (add Cajun Queseaux®), sub sweet fries or fruit, or sub cup of gumbo, soup, or chili.*

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|---------------------------|-----------------|
| SHRIMP | CATFISH |
| ★ BOOM BOOM SHRIMP | CRAWFISH |
| OYSTER | GATOR |

SANDWICHES

- Served with waffle fries (add Cajun Queseaux®), sub sweet fries or fruit, or sub cup of gumbo, soup, or chili.*
- WARM TURKEY & SWISS**
Sliced turkey, Swiss, bacon, caramelized onions, romaine, tomato, garlic aioli, sliced sourdough
- GRILLED CHICKEN AVOCADO**
Swiss, avocado, shredded lettuce, tomato, honey mustard, wheat bun / add bacon
- ★ **BLACK JACK CHICKEN**
Blackened chicken, Monterey Jack, bacon, caramelized onions, shredded lettuce, tomato, mayonnaise, sourdough bun
- FRIED BUFFALO CHICKEN**
Buffalo sauce, shredded lettuce, tomato, mayonnaise, sourdough bun, side of ranch
- GROWN-UP GRILLED CHEESE**
American, Swiss, bacon, oven-roasted tomatoes, sliced sourdough, parmesan, side of marinara
- BBQ PULLED PORK**
Fried onion strings, slaw, pickles, brioche bun
- BLACKENED MAHI MAHI**
Shredded lettuce, tomato, red onions, pickles, chipotle mayonnaise, wheat bun
- ★ **RIBEYE POBOY**
Sliced ribeye, Swiss, caramelized onions, garlic aioli, dijon horseradish, poboy bread

HALF-POUND BURGERS

*Hand pattied & grilled medium well. Dressed burgers come with mayonnaise, shredded lettuce, tomatoes, red onion, pickles.
Served with waffle fries (add Cajun Queseaux®), sub sweet fries or fruit, or sub cup of gumbo, soup, or chili.
Sub wheat or brioche bun.*

- CLASSIC**
All-American classic, dressed, sourdough bun / add cheese or bacon
- SURF & TURF**
Blackened shrimp, caramelized onions, pickled jalapeños, Monterey Jack, thousand island, pickles, brioche bun
- HICKORY**
BBQ sauce, shredded cheddar, bacon, fried onion strings, dressed (no red onion), sourdough bun
- ★ **STUFFED**
12 oz. burger stuffed with bacon, American, mozzarella, dressed, sourdough bun
- THE HANGOVER**
Sunny side up egg, American, bacon, waffle fries, dressed, sourdough bun
- DOUBLE BACON CHEESEBURGER**
Two 5 oz. patties, American, bacon, thousand island, brioche bun
- PATTY MELT**
American, Swiss, bacon, grilled onions, thousand island, sliced sourdough
- SHROOM & SWISS**
Sautéed mushrooms, Swiss, dressed, sourdough bun
- JALAPEÑO JACK**
Fried jalapeños, pepper jack, chipotle mayonnaise, dressed (no pickles), sourdough bun
- ★ **SMOKED GOUDA TURKEY BURGER**
Gouda, bacon, peppadew peppers, chipotle mayonnaise, tomatoes, red onion, spring mix, wheat bun
- VEGGIE BURGER**
Black bean burger, spring mix, vinaigrette spiced with TABASCO® brand Pepper Jelly, tomatoes, red onion, garlic aioli, brioche bun
- Cheeses: American, Cheddar, Monterey Jack, Feta, Swiss, Blue Cheese, Pepper Jack, Gouda*

DESSERTS

- ★ KRISPY KREME®
BREAD PUDDING

Try it, just trust us / add vanilla ice cream
- WARM COOKIE SUNDAE

Choice of chocolate chip or white chocolate macadamia cookie
- BUTTER PECAN PIE

Vanilla filling blended with pecan pralines with a graham cracker cookie crust

SIDES

- SWEET CORN GRITS

WAFFLE FRIES

SWEET POTATO FRIES

STUFFED POTATO

CRAWFISH ÉTOUFFÉE
- SIDE SALAD

RED BEANS

SEASONAL FRUIT

GREEN BEANS

BROCCOLI

WE PROUDLY SERVE



SPECIALTY DRINKS

- TOP SHELF MARGARITA

Don Julio Tequila, Cointreau, Finest Call Citrus Sour, fresh squeezed lime juice, served on the rocks
- MOONSHINE SWIRL

Firefly Moonshine blended with our classic frozen margarita. Available in peach or strawberry flavors
- DEATH VALLEY

Svedka Vodka, Bayou Silver Rum, triple sec, Razzmatazz, orange juice, pineapple juice, served in our 32 oz signature cup
- RED DRAGON

Don Q Passion Rum, El Jimador Blanco Tequila, cranberry juice, Finest Call Strawberry Puree, shaken ice cold
- BENCH WARMER

Jameson Irish Whiskey, Bacardi Gold Rum, Chambord Liqueur, Finest Call Citrus Sour, topped off with Red Bull Energy Drink
- STRAPLESS BIKINI

Deep Eddy Vodka, Sugar Island Coconut Rum, Finest Call Strawberry Puree, Monin Cucumber, lemonade
- BLUEBERRY COCONUT MOJITO

Sugar Island Coconut Rum mixed with fresh muddled mint and blueberries
- WALK-ON'S BLOODY MARY

Tito's Handmade Vodka, Zing Zang Bloody Mary Mix, Walk-On's Creole Seasoning rim
- ABSOLUT MULE

Absolut Lime Vodka, fresh squeezed lime juice, ginger beer

SELECT WINES

- CLOS DU BOIS Chardonnay

KENDALL-JACKSON Chardonnay

RUFFINO Pinot Grigio

BLACKSTONE Merlot
- LA CREMA Pinot Noir

MARK WEST Pinot Noir

COPPOLA Cabernet

ROBERT MONDAVI Cabernet

OUR WALK-ON STORY



What is a Walk-On? A walk-on is an athlete trying out for a team who has not been drafted, invited, scouted, awarded a scholarship... you get the picture.

Brandon Landry and Jack Warner, our founders and walk-ons for the LSU basketball team, played proudly for the Tigers, driven by the team camaraderie and their true love of the game.

During their time on the team, Brandon and Jack had amazing opportunities to travel and visit the best of the best in restaurants and sports bars around the country. While they were lucky enough to be living one dream of playing LSU basketball, they were also beginning to create a new dream.

In 2001, on a plane ride home from a game at the University of Tennessee, the floor plan for Walk-On's Bistreaux & Bar was drawn on the back of a napkin. Brandon and Jack submitted their business plan for Walk-On's to one of their professors for a class project. The professor gave them a C, saying their idea needed some work, which only motivated Brandon and Jack even more. After six banks denied them a loan for Walk-On's, the seventh bank finally agreed to help turn their dream into reality. Throughout the process of opening Walk-On's, they discovered their ultimate non-negotiable they still abide by today: **never stop trying!**

During their years on the bench, Brandon and Jack learned that being a walk-on was a privilege, and even though they didn't play much, they were just as important to the team as the star players. Legendary Coach Dale Brown taught them that everyone on a TEAM has one common goal: To Win! Brandon and Jack took the lessons learned from the hardwood floors and brought them to life on the floors of their restaurants. Today, Walk-On's Bistreaux & Bar's mission is to deliver a memorable game day experience with a taste of Louisiana created by our All-American team.

Our entire Walk-On's team works hard every day to ensure every customer has a winning experience with great food, beverages, service and atmosphere. We thank you for your support.

Cheers to you and your dream!



EVERYONE NEEDS A LITTLE PLAYING TIME®

Walk-Ons.com



Franchise opportunities available
Check out walk-ons.com/franchising