

CAJUN STARTERS

GARLIC SHRIMP <i>Sautéed, topped with imported Parmesan cheese</i>	19
BON TON OYSTERS <i>Charbroiled with lump crab</i>	23
CAJUN BACON <i>Thick and caramelized</i>	18

SALADS + SOUPS

ICEBERG WEDGE	14
HEART OF ROMAINE CAESAR <i>Add Cajun bacon +5</i>	13
SHELLFISH BISQUE <i>Crawfish, shrimp and crabmeat</i>	15

PRIME PRIME RIB

USDA Prime Only, aged 40 days, salt crusted served medium rare with creamy horseradish and au jus
limited availability



THE BON TON CUT
Suitable for sharing or for one really hungry person
Bone-In 32-34 oz. 120
guaranteed by reservation

REGULAR CUT
12 oz. 59

STEAKS

ALL OUR BEEF IS USDA PRIME-ONLY

FILET MIGNON 8 oz.	56	PORTERHOUSE (for two) 40 oz.	130
NEW YORK STRIP 14 oz.	59	BON TON CAJUN STEAK FRITES <i>12 oz. Sliced ribeye, seasoned with cajun spices, served medium plus with crispy French fries</i>	45
BEEF RIB <i>Giant fall-off-the-bone, finished with steak sauce for charring</i>	54		

CAJUN SEAFOOD + CHICKEN

WHOLE GULF SNAPPER <i>Split in half, roasted with Cajun butter</i>	A.Q.	CREOLE CRAB CAKES No filler	46
CRABMEAT AU GRATIN	32	BBQ SHRIMP <i>Jumbo head-on-shelled shrimp in a spicy hot sauce. Messy but worth it!</i>	36
ETOUFFEE TOURTE <i>Crawfish, Shrimp, and Crabmeat, with rice</i>	34	BON TON CHICKEN <i>Broiled chicken, blackened shrimp with a lobster-cream sauce</i>	32

SIDES

Roasted Mushrooms	14	Crawfish Mac & Cheese	18
Grilled Broccoli	13	Cheese Mashed Potatoes	13
Charred Brussels Sprouts	12	Puffed Corn Casserole	15
Onion Rings	12	Shoe String French Fries	12
Sautéed Onions	12	Loaded Baked Potato 1 lb	11

DESSERTS

Butter Cake with ice cream (serves 2-4)	27
Lemon Meringue Pie	13
Saturday Night Sundae (minimum 3)	9 per person
<i>Loaded with candies, nuts and chocolate sauce</i>	

Recommended steak temperatures: *Medium-Rare and Medium*. The quality of the meat will not be guaranteed *Medium-Well* or above.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If unsure of your risk, consult a physician.