### STARTERS .... WE NEVER WERE.

Boneless Wings (14) 13.99

Bone-In Wings traditional wings | add fries 4 8 COUNT 12.49 includes 1 wing flavor 12 COUNT 16.49 includes up to 3 wing flavors

WING buffalo | garlic parmesan | gochubang | lemon pepper | louisiana kick FLAVORS: mojito lime | spicy bbq | stingin' honey | sweet chili

**Boom Boom Shrimp** 11.49 fried shrimp, boom boom sauce

Mozzarella Logs 12.49 hand-battered with panko breadcrumbs

Spinach & Artichoke Dip 11.99 tortilla chips

**Queso Dip** 10.29 jalapeños, tortilla chips

Fried Pickle Chips 9.49 hand-battered

**Boudin Balls** 11.49 fried spicy pork sausage and rice blend

**Chicken & Sausage Gumbo** 6.99 / 11.99 dark roux louisiana classic over rice

Waffle Cheese Fries 10.29 / 14.99 jack, cheddar, bacon, banana peppers

**Cheeseburger Sliders** 11.49 american, ketchup, pickles, brioche bun **J add bacon 1** 

Fried Alligator 16.49 farm-raised white tail meat, hand-battered | subject to market availability

**Devils on Horseback** 14.49 fried jumbo shrimp, cream cheese, pickled jalapeños, wrapped in bacon

### SALADS

**available dressings:** ranch, spicy ranch, bleu cheese, caesar, thousand island, honey mustard, italian, raspberry walnut vinaigrette, tabasco pepper jelly vinaigrette, balsamic, asian sesame vinaigrette, oil and vinegar

#### **Cypress Cobb** 15.99

fried chicken, mixed greens, bacon, avocado, egg, tomatoes, bleu cheese, ranch

**Chicken Berry Pecan** 15.99 grilled chicken, mixed greens, strawberries, blueberries, granny smith apples, candied pecans, jack, raspberry vinaigrette

**Zydeco** 16.79 sweet chili-glazed fried shrimp, mixed greens, cabbage, candied pecans, jalapeños, tortilla strips, red onions, bell peppers, jack, pepper jelly vinaigrette

**Caesar** 12.99 romaine lettuce, parmesan, croutons

add blackened chicken 3 | blackened jumbo shrimp 5 **Ahi Tuna** 18.49

seared ahi tuna, mixed greens, cabbage, tortilla strips, avocado, edamame, carrots, red onions, bell peppers, jalapeños, sweet chili glaze, asian sesame vinaigrette

**Avery Island** 17.49

blackened jumbo shrimp, mixed greens, bacon, granny smith apples, candied pecans, bleu cheese, pepper jelly vinaigrette

### **TACOS & WRAPS**

★ Boom Boom Shrimp Tacos 15.99 fried shrimp, boom boom sauce, cabbage, jack, tomato, chips and queso

Buffalo Chicken Wrap 14.59 shaved grilled chicken, bacon, tomato, cheddar, buffalo sauce, ranch, waffle fries

Cali Chicken Wrap 14.59 shaved grilled chicken, bacon, swiss, lettuce, avocado, tomato, garlic aioli, waffle fries

Redfish Tacos 15.29 blackened redfish, slaw, mango salsa, spicy mayo, chips and queso Buffalo Gator Tacos 15.99

fried alligator, buffalo sauce, shredded lettuce, jack, cheddar, tomato, jalapeños, ranch, chips and queso

# SANDWICHES WITH FRIES

# LOUISIANA CLASSICS

★ Bayou Pasta 19.49 crawfish cream sauce, fried shrimp, linguine

Fried Jumbo Shrimp 19.99 hand-battered, waffle fries, hush puppies

Catfish Atchafalaya 19.99 blackened or fried fillets, crawfish étouffée, fried shrimp, rice

Crawfish Étouffée 15.99 crawfish tails smothered in buttery roux over rice

Ragin' Redfish 19.49 blackened redfish, rice, broccoli topping: lemon butter, tuscan salsa, mango salsa, or crawfish cream sauce

**Cajundillas®** 16.99 chipotle tortilla quesadilla, grilled chicken, andouille sausage, boudin, caramelized onions, iack. red beans & rice

Fried Catfish 22.99 hand-battered, waffle fries, hush puppies

Red Beans & Rice 14.99 new orleans-style over rice, andouille sausage

**Voodoo Shrimp & Grits** 19.99 grilled jumbo shrimp, cream cheese, pickled jalapeños, wrapped in bacon, corn grits, sweet chili-glazed

Louisiana Platter 24.99 fried jumbo shrimp, fried catfish, crawfish étouffée, waffle fries, hush puppies

## **BISTREAUX SPECIALTIES**

Pasta Alfredo 13.49 alfredo sauce, parmesan, linguine add blackened chicken 3 | blackened jumbo shrimp 5

Lemon Butter Chicken 16.49 grilled chicken breasts, lemon butter, corn grits, broccoli

Tuscan Chicken 15.99 blackened chicken breasts, warm tomato salsa, loaded mashed potatoes, green beans

Uncle B's Chicken Tenders (5) 13.99 hand-battered tenderloins, waffle fries | fried or grilled

Mango Tuna Bowl 15.99 seared ahi tuna, rice, avocado, carrots, edamame, mango salsa, sweet chili, spicy mayo sub grilled shrimp 2

Sweet Chili Salmon 18.99 atlantic salmon, sweet chili-glazed, green beans

Cajun Ribeye 28.99 blackened hand-cut 12 oz. ribeye, garlic butter, loaded mashed potatoes, green beans add crawfish cream sauce 3

## POBOYS WITH FRIES

Shrimp 12.49 / 13.99 fried hand-battered shrimp, lettuce, tomato, pickles, mayo

Boom Boom Shrimp 13.69 / 14.69 fried hand-battered shrimp, boom boom sauce, lettuce, tomato, pickles, mayo

**Catfish** 12.49 / 13.69 fried hand-battered catfish, lettuce, tomato, pickles, mayo

**Ribeye** 13.99 / 20.69 sliced blackened ribeye, swiss, caramelized onions, garlic aioli, dijon horseradish

Cajun Press 11.49 / 14.49 blackened shrimp, caramelized onions, red onions, bell peppers, jalapeños, pepper jack, thousand island, hot & pressed

# HAND PATTIED BURGERS

cheeses: american, cheddar, jack, swiss, bleu cheese, pepper jack, smoked gouda cooked medium-well & dressed with lettuce, tomato, mayo, red onion, pickles sub for veggie patty

Classic 14.29 dressed, brioche bun J add cheese or bacon 1

Scholarship 10.49 smaller version of our classic with american, dressed, brioche bun

**Double Bacon Cheese** 15.99 american, bacon, thousand island, brioche bun

#### Chicken Avocado Club 15.99

grilled chicken breasts, bacon, swiss, avocado, lettuce, tomato, honey mustard, wheat bun

Buffalo Chicken 13.49 fried chicken breasts, buffalo sauce, lettuce, tomato, ranch, brioche bun

### **Grown-Up Grilled Cheese** 12.99

american, swiss, smoked gouda, parmesan, bacon, marinara, toasted homestyle bread

#### Chicken Bomber 11.49

shaved grilled chicken, pepper jack, spicy mayo, tomato, toasted homestyle bread

### **\* Black Jack Chicken** 15.49

blackened chicken breasts, jack, bacon, caramelized onions, lettuce, tomato, spicy mayo, brioche bun

#### Hickory 15.79

bbq sauce, cheddar, bacon, onion rings, dressed (no red onion), brioche bun

#### Jalapeño Jack 14.99

fried jalapeños, pepper jack, spicy mayo, dressed (no pickles), brioche bun

#### Surf & Turf Melt 15.29

blackened shrimp, patty, caramelized onions, pickled jalapeños, jack, thousand island, toasted homestyle bread

#### Smoked Gouda Turkey 13.99

smoked gouda, bacon, peppadew, spicy mayo, tomato, red onion, spring mix, wheat bun

#### **Hangover** 15.99

sunny-side up egg, american, bacon, waffle fry, dressed, brioche bun | add queso 2

### ADD CUP OF CHICKEN & SAUSAGE GUMBO, RED BEANS & RICE OR CRAWFISH ÉTOUFFÉE TO ANY ENTRÉE 2.99

### SIDES 4.99 EACH OR SUB ANY SIDE FOR 1.29

Onion Rings Chips & Queso Broccoli Corn Grits Loaded Mashed Potatoes Sweet Potato Fries Waffle Fries add queso to fries 2

Side Salad Hush Puppies Green Beans



Red Beans & Rice Crawfish Étouffée Chicken & Sausage Gumbo

### \star Signature Item

\*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.

## DESSERTS

★ Doughnut Bread Pudding 9 made with Krispy Kreme® doughnuts Beignet Bites 6

### THE SIGNATURES

#### **\*** Raspberry Lemonade 12

grey goose vodka, raspberry purée, lemonade, fresh-squeezed lemon juice, sugar rim, lemon wheel MAKE IT SPIRIT-FREE 5

#### Maker's Old Fashioned 12

maker's mark whisky, simple syrup, bitters, twist of orange oils, cherry

#### **Blackberry Mule 13**

blackberry syrup, fresh lime and agave nectar, ginger beer, lime wheel, fresh mint, choice of buffalo trace bourbon whiskey, patrón tequila, ketel one vodka, or new amsterdam gin

#### **Moonshine Swirl** 9

peach, blackberry or strawberry ole smoky moonshine, swirled with frozen margarita

#### **Death Valley** 15

svedka vodka, don q cristal rum, triple sec, razzmatazz, orange juice, pineapple juice, 32 oz. signature cup

Mad Mary 11 tito's handmade vodka, zing zang bloody mary mix, tajin rim, signature mad garnish

**Tropical Rumbull** 12 bacardi rum, fireball cinnamon whisky, mango purée, lime juice, tropical red bull

#### Blueberry Coconut Mojito 9 malibu coconut rum, muddled fresh mint and

blueberries, pineapple juice, lime wedge

### MARGARITAS

#### **Top Shelf** 13

deleon blanco tequila, cointreau, fresh lime and agave nectar, salt rim, lime wedge

The Skinny 12 Iunazul blanco tequila, fresh lime and agave nectar, salt rim, lime wedge

★ Spicy Jalapeño 13 tanteo jalapeño tequila, fresh lime and agave nectar, tajin rim, lime wedge

### WHITE WINES

Kim Crawford sauvignon blanc 10 Ruffino pinot grigio 8 Conundrum white blend 10 Kendall-Jackson chardonnay 9

### **RED WINES**

La Crema pinot noir 12 Meiomi pinot noir 10 Josh cabernet 9 Bonanza cabernet 10

## **SPARKLING & SIPS**

Mumm Napa brut prestige 11 Chloe rosé 8 La Marca prosecco 8

# EVERYDAY BREWS ASK YOUR SERVER ABOUT LOCAL & ROTATING STYLES

Abita Purple Haze raspberry lager | 4.2% ABV

Angry Orchard hard cider | 5% ABV

Blue Moon belgian-style witbier | 5.4% ABV

Budweiser american lager | 5% ABV

Bud Light american light lager | 4.2% ABV

Busch Light american light lager | 4.1% ABV Coors Light american light lager | 4.2% ABV

Dos Equis mexican lager | 4.3% ABV

Lagunitas IPA india pale ale | 6.2% ABV

Leinenkugel's rotating seasonal

Michelob Ultra american light lager | 4.2% ABV

Miller Lite american light lager | 4.2% ABV Modelo Especial mexican lager | 4.4% ABV

Shiner Bock bock | 4.4% ABV

**Stella Artois** european lager | 5% ABV

Twisted Tea hard iced tea | 5% ABV

### SELTZERS

High Noon vodka seltzer

Nütrl vodka seltzer

Truly hard seltzer

White Claw hard seltzer

THE WALK-ON'S STORY

WE PROUDLY SERVE COME Coke Sporte Por Red Bull Commit Coulda

### **The Journey Begins**

As LSU basketball walk-ons, Brandon Landry and Jack Warner visited sports bars and restaurants across the country and recognized the need for a go-to place in their hometown of Baton Rouge. The concept took shape at 35,000 feet as they sketched their vision on the back of a napkin while the team flew home from the University of Tennessee.



### Walk-On's is Born

The idea: a sports restaurant built on culture and the underdog mindset, where no single player is bigger than the team.

### Winning Today, Tomorrow & Beyond

Despite having little business experience and even less financial backing, Walk-On's opened on September 9, 2003, in the shadows of LSU's Tiger Stadium. Today, with more than 100 locations in the works, Walk-On's operates with a purpose of bringing people together and the vision of being more than a restaurant to its teammates and guests.

#### CHEERS TO YOU AND YOUR DREAMS!









Franchise opportunities available on walkonsfranchising.com

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