

GAME DAY WITH A TASTE OF LOUISIANA®

STARTERS... WE NEVER WERE.

Fried Pickle Chips 9.49
hand battered

Queso Dip 10.29
jalapeños, tortilla chips

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

Spinach & Artichoke Dip 11.99
tortilla chips

Boudin Balls 11.49
fried spicy pork sausage and rice blend

Boom Boom Shrimp 11.49
fried shrimp (imported), boom boom sauce

Mozzarella Logs 12.49
hand battered with panko bread crumbs

Boneless Wings (14) 13.99
buffalo, sweet chili or spicy bbq

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

Devils on Horseback 14.49
fried jumbo shrimp (imported), cream cheese, pickled jalapeños, wrapped in bacon

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

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

Jumbo Wings (8) 12.49 / (12) 16.49
traditional wings: buffalo, lemon pepper, spicy bbq, sweet chili or louisiana kick | **add fries 4**

SALADS

add cup of gumbo or red beans & rice for **2.99**

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

Cypress Cobb 15.99
fried chicken, mixed greens, bacon, avocado, egg, tomatoes, bleu cheese, ranch

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

Ahi Tuna* 18.49
seared ahi tuna, mixed greens, cabbage, tortilla strips, avocado, edamame, carrots, red onions, bell peppers, jalapenos, sweet chili glaze, asian sesame vinaigrette

Avery Island 17.49
blackened jumbo shrimp (imported), mixed greens, bacon, granny smith apples, candied pecans, bleu cheese, pepper jelly vinaigrette

TACOS & WRAPS

add cup of gumbo, red beans & rice or side salad for **2.99**

Boom Boom Shrimp Tacos 15.99
fried shrimp (imported), boom boom sauce, cabbage, jack, tomato, chips and queso

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

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

SANDWICHES WITH FRIES

add cup of gumbo, red beans & rice or side salad for **2.99**

Grown-Up Grilled Cheese 12.99
american, swiss, smoked gouda, parmesan, bacon, marinara, toasted homestyle bread

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

Black Jack Chicken 15.49
blackened chicken breasts, jack, bacon, caramelized onions, lettuce, tomato, spicy mayo, brioche bun

Chicken Bomber 11.49
shaved grilled chicken, pepper jack, spicy mayo, tomato, toasted homestyle bread

SIDES 4.99 SUB ANY SIDE FOR 1.29

Corn Grits

Sweet Potato Fries

Hush Puppies

Onion Rings

Broccoli

Waffle Fries

Chips & Queso

Green Beans

Side Salad

Loaded Mashed Potatoes

LOUISIANA CLASSICS

add cup of gumbo, red beans & rice or side salad for **2.99**

Crawfish Étouffée 15.99
smothered crawfish tails (imported) in a buttery roux over rice

Catfish Atchafalaya* 19.99
blackened or fried fillets, étouffée, fried shrimp (imported), rice

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

Bayou Pasta 19.49
crawfish (imported) cream sauce, fried shrimp (imported), linguine

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

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

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

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

Fried Catfish 22.99
hand battered, waffle fries, hush puppies

Louisiana Platter 24.99
fried jumbo shrimp (imported), fried catfish, étouffée, waffle fries, hush puppies

BISTREAUX SPECIALTIES

add cup of gumbo, red beans & rice or side salad for **2.99**

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**

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

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

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

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

POBOYS WITH FRIES

add cup of gumbo, red beans & rice or side salad for **2.99**

Shrimp 12.49 / 13.99
hand battered fried shrimp (imported), lettuce, tomato, pickles, mayo

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

Catfish 12.49 / 13.69
hand battered fried 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 (imported), caramelized onions, red onions, bell peppers, jalapeños, pepper jack, thousand island, hot & pressed

HAND PATTIED BURGERS

WITH FRIES

cheeses: american, cheddar, jack, swiss, bleu cheese, pepper jack, smoked gouda
cooked medium well & dressed with lettuce, tomato, mayo, red onion, pickles
add cup of gumbo, red beans & rice or side salad for **2.99**

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

Classic* 14.29
dressed, brioche bun | **add cheese or bacon 1**

Hickory* 15.79
bbq sauce, cheddar, bacon, onion rings, dressed (no red onion), brioche bun

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

Jalapeño Jack* 14.99
fried jalapeños, pepper jack, spicy mayo, dressed (no pickles), brioche bun

Hangover* 15.99
sunny-side up egg, american, bacon, waffle fry, dressed, brioche bun
add queso 2

Surf & Turf Melt* 15.29
blackened shrimp (imported), 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

WE PROUDLY SERVE       

* 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

Warm Cookie Sundae 8
chocolate chip &
white chocolate macadamia nut

Beignet Bites 6

THE SIGNATURES

Death Valley 15
svedka vodka, don q cristal rum, triple sec,
razzmatazz, orange juice, pineapple juice,
32 oz. signature cup

Moonshine Swirl 10
peach, blackberry or strawberry ole smoky
moonshine, swirled with frozen margarita

Blueberry Coconut Mojito 10
malibu coconut rum, fresh muddled mint
and blueberries, lime wedge

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

Southern Smash 10
stoli cucumber vodka, watermelon,
lemonade, hint of mint, lemon wheel

Raspberry Lemonade 13
grey goose vodka, raspberry purée, lemonade,
fresh squeezed lemon juice, sugar rim, lemon
wheel
MAKE IT SPIRIT-FREE 8

MARGARITAS

Top Shelf 14
don julio tequila, cointreau, fresh lime and
agave nectar, salt rim, lime wedge

The Skinny 13
casamigos blanco tequila, fresh lime and
agave nectar, salt rim, lime wedge

Spicy Jalapeño 13
tanteo jalapeño tequila, fresh lime and agave
nectar, walk-on's creole seasoning rim, lime
wedge

TWISTED CLASSICS

Mad Mary 12
tito's handmade vodka, zing zang bloody mary mix, walk-on's creole
seasoning rim, signature mad garnish

Kentucky Mule 12
buffalo trace bourbon, lime sour, simple syrup, q ginger beer, lime wedge

Maker's Old Fashioned 14
maker's mark whisky, simple syrup, bitters, twist of orange oils, cherry

Tito's Flathead 9
tito's handmade vodka, orange juice, orange wheel

WHITE WINES

Kendall-Jackson chardonnay 9
Conundrum white blend 10

Ruffino pinot grigio 8
Kim Crawford sauvignon blanc 10

RED WINES

Josh cabernet 9
Bonanza cabernet 10

La Crema pinot noir 12
Meiomi pinot noir 10

SPARKLING & SIPS

Mumm Napa brut prestige 11
Chloe rosé 8

La Marca prosecco 8

SELTZERS

White Claw hard seltzer 8
Truly hard seltzer 8

High Noon vodka seltzer 8
Nutrl vodka seltzer 8

EVERYDAY BREWS

ASK YOUR SERVER ABOUT LOCAL & ROTATING STYLES

Abita
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

Jameson Irish Whiskey
sidecar 6

THE WALK-ON'S STORY

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!

Jack Warner #11



walkons.com |   

Franchise opportunities available on walkonsfranchising.com