

Bonnie Bell's Bistro TO GO

Monday 11-2, Tues- Wed-Thurs 11am-9pm, Fri 11am-10pm, Sat 5pm-10pm

Ph #337-234-6776 740 Jefferson St. Lafayette, La 70501

Bistro Temptations

Tri-Colored Chips & Salsa-Sun dried tomato basil, cheesy jalapeno, spinach & herb garlic tortilla fried to a crispy crunch with your choice of salsa. \$5.95

Avocado & Tomato Salsa-Made from scratch, fresh avocados lightly tossed with Creole tomatoes, honey, our own roasted garlic olive oil & a blend of spices.

Fresh Tomato Salsa-Fresh tomatoes, roasted poblano peppers, onions, jalapenos, cilantro & minced garlic tossed with a blend of spices.

Ordered individually \$3.25 each

Roasted Pork Crepes- Southern Baby Cabbage, Mango Jalapeno Preserve, slow roasted pork w/ red onions, poblano peppers, roasted red peppers w/a cotija cheese. \$6.95

Bistro Mini Crab Cakes-Served over fresh spinach, sautéed in roasted garlic olive oil. Small. .99.95 Large .16.95

Soups & Salads

Corn & Crab Bisque \$7.50 Crab & Shrimp Gumbo \$7.50

Avocado, Mozzarella & Roma Tomato Salad- Freshly sliced avocado & Roma tomatoes with fresh mozzarella edged w/ roasted garlic & basil oil, topped with fresh basil. \$10.95

Blue Corn Jumbo Lump Crab Chopped Salad- Black beans, red peppers, poblano peppers, corn salsa, avocado, tomato & cilantro coarsely chopped & tossed lightly with fresh lime juice served w/ Blue Corn Tortillas. \$9.95

Bistro Salad-A mix of spring lettuce accented with tomatoes, eggs, apple wedges, avocado slices, a blend of cheeses & fresh made to order Panko squash croutons. \$9.25

Spinach & Artichoke Salad-Fresh baby spinach, marinated artichoke hearts, oven roasted spicy peanuts, red onions & egg wedges tossed with a honey orange vinaigrette & accented with fresh eggplant croutons. \$9.25

Bistro Side Salad-Tossed greens accented with tomato wedges, sliced red onions, eggs, laced with a parmesan blend & topped with a fresh made to order Panko squash croutons. \$4.95

Spinach Side Salad- A smaller version of our Spinach & Artichoke Salad. \$4.95

Add to any salad: grilled chicken \$3.50 grilled shrimp \$4 red chile encrusted yellow fin tuna \$6

Dressings are made in house. House, Raspberry Basil, Peppery Parmesan Ranch, & Olive Oil & Balsamic Vinegar

Bistro Quesadillas

All served with our fresh tomato salsa. Also: Wheat tortillas available for any Quesadillas.

Smoked Duck & Shiitake Mushrooms- red onions laced with provolone & green onions in a toasted herb garlic tortilla. \$9.95

Chicken- Breast grilled to perfection laced with smoked gouda cheese & green onions in a toasted herb garlic tortilla. \$8.95

Shrimp-Pan seared, laced with pepper jack & green onions in a toasted sun dried tomato basil tortilla. \$9.95

Cotija Pork-Slow Roasted Pulled Pork, red onion, poblano peppers, tomatoes & avocados with Cotija cheese in a herb garlic tortilla. \$9.95

Grilled Certified Angus Flank Steak- with sautéed poblano peppers, red onions, sun dried tomatoes layered with pepper jack on a cheesy jalapeno tortilla. \$9.95

Bistro Wraps (Wheat Tortillas available for any wrap)

Shrimp Wrap-Gulf shrimp sautéed with onions & peppers, layered with pepper jack cheese & wrapped in a sun dried basil tortilla. \$9.95

Chicken Wrap-Chicken breast fire grilled to perfection, served with sautéed onions, peppers, baby greens & smoked Gouda cheese wrapped in an herb garlic tortilla. \$8.95

Smoked Duck Wrap- Mesquite smoked duck sautéed onions & peppers laced with provolone cheese wrapped in a herb garlic tortilla. \$9.25

Grilled Certified Angus Flank Steak- with sautéed onions & peppers, roasted corn salsa, fresh avocado & pepper jack cheese wrapped in a herb garlic tortilla. \$9.95

Pulled Pork Wrap- Slow Roasted Pork, wilted spinach, Portabella mushrooms, sun dried tomatoes & red onions with cotija cheese in a spinach tortilla. \$8.95

Add to any wrap grilled chicken breast \$3.50 grilled shrimp \$4 red chile encrusted yellow fin tuna \$6

Specialty Bistro Sandwiches & Burgers

Sandwiches served with our popular sweet potato fries /bread made from scratch!

Carter's Crab Cake Sandwich Our popular crab cakes served on a fresh baked bun, with lettuce, tomato & garlic mayo. \$9.95

Pan Seared Gulf Shrimp Sandwich Shrimp, seared with red onions on a hot French loaf & layered with roasted garlic mayo, baby greens & tomatoes. \$8.95

The Angus Sandwich

Slow roasted Black Angus beef sautéed with red onions served on a hot French loaf, layered with our roasted garlic mayo, baby greens, tomatoes & pepper jack cheese. \$9.25

Bistro Poulet Sandwich

Fire grilled chicken breast served on a hot French loaf layered with roasted garlic mayo, smoked gouda cheese, apple wood bacon, baby greens & tomatoes. \$9.95

Red Chile Stuffed Burger

Red Chile Encrusted Burger stuffed with red onions & Jalapeno marmalade & pepper jack cheese served on a fresh baked bun with roasted garlic mayo, lettuce, tomato & avocado. \$8.95

Bistro Burger

6 oz. homemade & fire grilled served on a fresh baked bun layered with roasted garlic mayo, baby greens, tomatoes, red onions, apple wood bacon & cheddar cheese. \$7.95

The Mike Norris Bistro Grilled Burger layered with pepper jack cheese, mango-jalapeno bacon, caramelized red onions, roasted garlic mayo, baby greens, tomato & served on a fresh baked bun. \$8.50

Blue Corn Encrusted Gulf Shrimp Sandwich

served with a red onion & jalapeno marmalade, layered with roasted garlic mayo, baby greens & tomatoes on a hot French loaf. \$9.95

Grilled Certified Angus Flank Steak Sandwich with sautéed red peppers & poblano peppers, layered with roasted garlic mayo, baby greens, tomatoes & pepper jack on a hot French loaf. \$8.95

Bistro Specialties

Tabasco Ribeye 14oz Certified Angus Ribeye topped with tabasco butter, bistro potatoes & haricot verts. \$23.95

Espresso Filet served over a Black Forest Ragout (artichokes, eggplant, shitake & portabella mushrooms) and edged with a Balsamic Glaze \$25.95

Carter's Crab Cakes- Small. \$9.95 Large \$16.95 Jumbo Lump Crabmeat thickened in a béchamel sauce, lightly seasoned, lightly fried in peanut oil & served over southern baby cabbage, roasted poblano & a smoked chile sauce.

Shrimp Pappardelle Seared gulf shrimp enhanced with shitake mushrooms sun dried tomatoes & fresh basil tossed with pappardelle pasta laced with a basil oil. \$15.25

Red Chile Encrusted Gulf Shrimp Bistro Pizza served on a crisp herb garlic tortilla layered w/red onions, shiitake mushrooms, Creole tomatoes, provolone cheese laced with fresh basil & baked on a cedar plank \$12.95

Jalapeno Encrusted Yellow Fin Tuna served over roasted corn salsa and a roasted poblano sauce \$15.95

Speckled Trout Napoleon Roasted Speckled Trout stuffed w/a crab filling, almond encrusted eggplant medallions, wilted spinach and a cauliflower sauce. \$21.95

Smoked Chile Sea Bass Roasted Chilean Sea Bass served aside a Jumbo Lump Crab cole slaw, roasted cherry tomatoes, haricots verts & a smoked chile sauce. \$23.95

Scallops & Gnoochi Seared sea scallops & potato gnoochi tossed with sun dried tomatoes, artichokes, fresh basil & edged with a smoked chile sauce. \$21.95

Ancho Short Ribs Slow Roasted Short Ribs in an Ancho Chipotle wine reduction tossed with black beans, poblano peppers, red onions & pappardelle pasta. \$18.95

Cocoa Spiced Rubbed Chicken Fire grilled breast, rubbed with a cocoa spice, pecan red rice and haricots verts, accented with mango jalapeno preserve. \$13.95

Bistro Sides

Haricot Verts sautéed with fresh garlic \$2.95 Roasted Corn Salsa \$2.95 Southern Baby Cabbage \$2.95 Roasted Tomatoes \$2.95

Jumbo Lump Crab Cole Slaw \$3.95 Bistro Potatoes \$3.95 Sweet Potato Fries \$3.95

Desserts

Chocolate Pate An Indulgent, hand-crafted chocolate dessert made with finest Belgian Chocolate and covered in a rich chocolate ganache, served with a succulent raspberry sauce. \$6.95

Bananas Fosters Bread Pudding Made from scratch in house, served piping hot on top of a light rum sauce accented with powdered sugar. \$5.95

Red Chile Chocolate Cake with mango butter cream frosting & a chocolate sauce. \$6.95