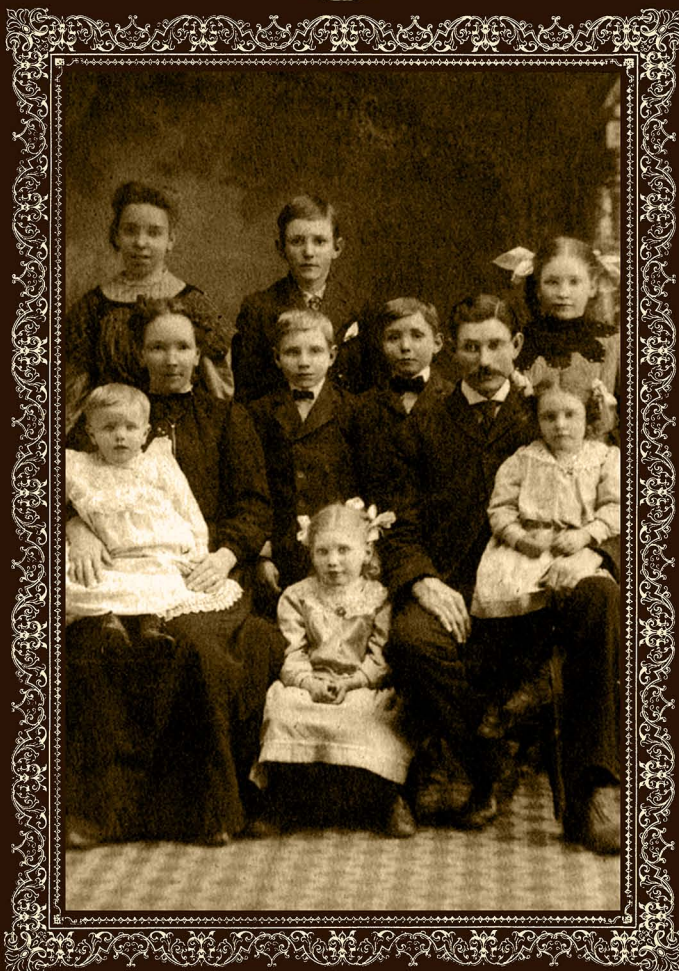


BONFAMILLE'S CAFE



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IS PORT ORLEANS' CHARMING COURTYARD
RESTAURANT CAFE ESTABLISHED IN THE EARLY 1900S
BY THE BONFAMILLE FAMILY WHERE VISITORS ARE INVITED
TO SAMPLE SOME OF THE BEST OF PORT ORLEANS' CUISINE.

ENJOY CASUAL FAMILY DINING FEATURING AMERICAN
DISHERS, CREOLE SPECIALTIES AND A FULL BAR. PRICES
RANGE FROM \$3.50-\$7.95 FOR BREAKFAST
AND \$7.25-\$18.28 FOR DINNER.

Breakfast

Served 7:00 a.m. – 11:30 a.m.

STARTERS

Strawberries 'n' Cream

Sliced fresh strawberries served with heavy cream and brown sugar

Half Grapefruit Fresh Fruit Medley

Wedge O' Melon

A healthy wedge of fresh seasonal melon

Bakery Basket

An assortment of fresh bakery goods, including croissant, muffins and Danish.
Great to share!

SKILLET COMBOS

Include homestyle fried potatoes, topped with two eggs and a fresh, hot buttermilk biscuit.

Jazz Alley Creation

Andouille sausage and crawfish in a zesty Creole sauce and sharp cheddar cheese

Crescent City Combo

Diced cured ham, fresh mushrooms and green onions accompanied by a creamy cheddar sauce

The Bienville

Turkey breast diced and tossed with fresh mushrooms, broccoli and cheddar cheese in a rich cream sauce, topped with Hollandaise sauce

Satchmo's Skillet

A jazzy combination of blackened chicken and fresh-diced tomatoes in a spicy cream sauce

FROM THE GRIDDLE

All items below served with your choice of bacon, sausage or country ham.

Homestyle Buttermilk Pancakes

Topped with sweet whipped butter

Strawberry 'n' Cream Cakes

Hot griddle cakes topped with strawberry sauce and whipped cream

Basin Street Blues

Hot buttermilk pancakes filled with blueberries and topped with sweet whipped butter

OUR SPECIALTY

Memere's Famous French Toast

Enjoy a unique treat!

Thick French baquette slices dipped in a rich custard, deep-fried and tossed in cinnamon sugar topped with sweet whipped butter and your choice of bacon, sausage or country ham

EGGS 'N' SUCH

King Creole Breakfast

Two eggs any style, homestyle fried potatoes, choice of bacon, sausage or country ham and a fresh, hot buttermilk biscuit

Steak 'n' Eggs

Two eggs any style, sirloin steak grilled to perfection with homestyle fried potatoes and a fresh, hot buttermilk biscuit

Which Came First?

Two eggs any style, broiled marinated breast of chicken accompanied by homestyle fried potatoes and a fresh, hot buttermilk biscuit

Bourbon Street Croissant

Fresh-baked croissant filled with scrambled eggs and Andouille sausage in a zesty Creole sauce, topped with melted white cheddar cheese

Create Your Own Omelette

Three farm eggs filled with your choice of:

Andouille Sausage Country Ham
Green Peppers Cheddar Cheese
Mushrooms Onions

Accompanied by homestyle fried potatoes and a fresh, hot buttermilk biscuit

Biscuits 'n' Gravy

A hearty breakfast favorite, featuring two hot buttermilk biscuits smothered in a rich sausage gravy, accompanied by two eggs any style and our homestyle fried potatoes

Jackson Square Breakfast

Assortment of fresh fruit served with beignets and café au lait

Dinner

Served 5:00 p.m. – 10:00 p.m.

SOUP 'N' SALAD

French Onion Soup Au Gratin

Topped with Swiss and Provolone cheese

Chicken Andouille Gumbo

An authentic hearty creole soup!

Soup Du Jour

Let us tempt you with our daily homemade selection

Fresh Fruit Stand

Sliced farm fresh fruit served with a honey-citrus dressing

Chicken Caesar

Classic style, served with Romaine lettuce, our homestyle Caesar dressing, Parmesan cheese and topped with grilled chicken

APPETIZERS

Shrimp Cocktail

Chilled and served with cocktail sauce

Classic Oysters Rockefeller

Topped with spinach, a blend of rich sauces and a hint of Pernod

BBQ Oysters

Topped with BBQ sauce, bacon, green onion and Monterey Jack cheese

Shrimp Orleans

Sautéed shrimp, prepared with a creamy sauce of garlic, Worcestershire, white wine and lemon, served over rice with a garlic breadstick
*also available as an entrée

Bayou Crawfish Pasta

Tender crawfish tails and Andouille sausage tossed with linguine and Parmesan cheese
*also available as an entrée

Kings' Wings

Deep-fried chicken drumettes, tossed in spicy Louisiana hot sauce, accompanied by celery and bleu cheese dipping sauce

Mardi Gras Combo

Enough to share!
Kings' Wings
Cheesy Cheese Sticks
BBQ Pork Ribs

ENTRÉES

All entrées and Creole creations include Bonfamille's family salad, served with our famous Creole herb and garlic dressing and accompanied by fresh, hot bread throughout your meal.

Steak & Shrimp Lafourche

A generous portion of Ribeye served with sautéed shrimp, chef vegetable selection and a baked potato

T-Bone Steak Maitre d'

USDA Choice topped with a garlic and herb butter, served with a baked potato

Roast Prime Rib of Beef

Slow-roasted and served with a baked potato and au jus

Barbecue Ribs

Marinated pork ribs, grilled and brushed with a tangy barbecue sauce and served with red beans 'n' rice

Grilled Atlantic Salmon

Served with a spicy pecan butter sauce and accompanied by rice and sautéed vegetables

Spit-Roasted Chicken

1/2 Chicken marinated and spit-roasted, served with red beans 'n' rice

Vegetable 'n' Pasta

Cheese tortellini and fresh garden vegetables tossed in a creamy Alfredo or rich Marinara sauce

Vegetarian Selection

Your server will be delighted to inform you about tonight's special

CREOLE CREATIONS

Sea Scallops

Lightly blackened with our own flavorful seasonings and served with a tomato basil cream sauce over festive Mardi Gras pasta

Chicken 'n' Sausage Creole

Marinated chicken breast and Andouille sausage grilled and served with a zesty sauce of tomatoes, celery, onions and peppers accompanied by red beans 'n' rice

Jambalaya

A famous Creole recipe featuring a flavorful blend of rice, chicken, Andouille sausage and vegetables all cooked together in one pot!

DESSERTS

FUN TO SHARE!

Bourbon Street Pudding

A rich bread pudding with a combination of strawberry and caramel bourbon sauces

Jackson Square Brownie

An unbelievable double fudge brownie and a scoop of vanilla bean ice cream served with strawberry and our own hot cocoa sauce and plenty of whipped cream to boot

A Jazzy Trio For Two

A harmony of butter pecan, chocolate and vanilla ice cream topped with chopped walnuts, pecans, our own special hot cocoa sauce and a mound of whipped cream and cherries

WHEN YOU JUST CAN'T SHARE!

Chocolate! Chocolate! Chocolate!

A triple layer chocolate fudge cake so rich you'll be tempted to share! Not!!

Praline Cheesecake

Creamy cheesecake served
with a buttery-rich pecan sauce

Key Lime Pie

You can't get anymore Southern
than this – literally. A traditional
favorite from the Florida Keys

Pecan Pie

Handed down from generation
to generation, recipes for this dessert
are considered an heirloom to many

Apple Pie

Memere's special recipe was a
perennial winner at the fair. Pies left
cooling on the window sill were often
prone to disappear

SPECIALTY COFFEES

Prepared with 100% Colombian coffee

Espresso

A strong full-bodied coffee

Café Au Lait

A New Orleans tradition!
Equal parts of espresso and hot milk

Cappuccino

Espresso coffee blended with
frothed hot milk

Café Mocha

Equal parts of espresso and hot cocoa

Other Port Orleans' Hot Spots



SCAT CAT'S CLUB

*Before our après
dinner, stop on by an'
enjoy our full bar and
hors d'oeuvres in a
jazzy atmosphere,
complete with nightly
entertainment.*

MARDI GROGS

*Servin' up cool
libations, snacks and
such. It's near
Doubloon Lagoon,
our sparklin' jewel of a
pool inhabited by
Scales, the friendliest
sea serpent around!*

SASSAGOULA FLOATWORKS & FOOD FACTORY

*Try our merveilleux
Creole favorites,
burgers, chicken, pizza
an' treats from the
bakery all in a
festive, casual settin'.*