

CALISTOGA INN

RESTAURANT & BREWERY

Twenty-Sixth Annual FATTUESDAY

Tuesday, March 5th, 2019

A la Carte Appetizers

- Vegetable Gumbo** - okra, zucchini, chick pea & rice 11
- Oysters Rockefeller (6)** - large oysters baked on the half-shell with spinach, mornay sauce, crispy bacon & Parmesan bread crumb topping 16
- Garlic Crusted Calamari** - tartar & cocktail sauces 17
- Dungeness Crab Cakes** - remoulade & cabbage slaw 19
- Best Wings** - spicy - Gorgonzola blue cheese dressing 14
- Southern Style Jalapeno-Corn Hush Puppies** - cajun ranch dip 12

New Orleans Style Country Dinners

Jambalaya with Andouille Sausage

mashed yams with butter-brown sugar - spring greens with shrimp remoulade

Blackened Catfish

with cajun spices & pecan butter sauce - red beans & rice - Louisiana apple-cabbage slaw

Vegetarian Church Social Casserole

broccoli, wild rice, mushroom & cheddar casserole - braised collard greens, mashed yams & Louisiana apple-cabbage slaw

Southern Style Cornbread & Jalapeno Cheese Rolls

Bananas Foster Bread Pudding

vanilla ice cream - rum caramel sauce

\$25 per person - plus tax & something nice for your server!

HURRICANES - light & dark rums, Galliano & passion fruit juice 11

CAJUN MUSIC IN THE BIG DINING ROOM - The Wild Catahoulas