

CALISTOGA INN

RESTAURANT & BREWERY

Twenty-Fifth Annual FATTUESDAY

Tuesday, February 13th, 2018

A la Carte Appetizers

- Lobster Bisque** - garnished with Dungeness crab relish & focaccia croutons 12
Fresh Pacific Oysters (6) - golden balsamic-shallot mignonette & cocktail sauce 19
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 rémoulade

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

\$23 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 - Lots of Beads!