

# CALISTOGA INN

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RESTAURANT & BREWERY

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## Twenty-Sixth Annual FATTUESDAY

Tuesday, March 5th, 2019

### 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!*