

CALISTOGA INN

RESTAURANT & BREWERY

Thirty-Second Annual FATTUESDAY

Tuesday, February 13th, 2024

A la Carte Appetizers

- Oysters Rockefeller (4)** - large oysters baked on the half-shell with spinach, mornay sauce, crispy bacon & Parmesan bread crumb topping 24
- Garlic Crusted Calamari** - tartar & cocktail sauces 18
- Salmon Cakes** - remoulade & cabbage slaw 22
- Best Wings** - spicy - Gorgonzola blue cheese dressing 18
- Southern Style Jalapeno-Corn Hush Puppies** - cajun ranch dip 15

New Orleans Style Country Dinners

Jambalaya with Andouille Sausage

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

or

Blackened Catfish

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

or

Vegetarian Church Social Casserole

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

or

Southern Style Cornbread & Jalapeno Cheese Rolls

Bananas Foster Bread Pudding

vanilla ice cream - rum caramel sauce

\$35 per person - plus tax & something nice for your server!

HURRICANES - light & dark rums, Galliano & passion fruit juice 13

CAJUN MUSIC IN THE BIG DINING ROOM - The Wild Catahoulas

Reservations (942-4101) or online: First Seating 5:30-7:00, Second Seating 7:00-8:30