

# Mardi-Gras 2020

## New Orleans Cajun Menu

from Tuesday, February 18<sup>th</sup> to **FAT TUESDAY**, February 25<sup>th</sup>

### ■ ■ ■ APPETIZERS & SALADS ■ ■ ■

**Louisiana Crawfish Boil** | seasoned broth | Inn-made andouille sausage | potato | grilled Inn-baked bread - 14

◆ **Blue Crab Hush Puppies** | fried | creole remoulade with smoked paprika - 10

◆ **Oysters Bienville** | baked East Coast oysters | mushroom, shrimp, bacon and parmesan cheese filling - 16

◆ **Inn-made Andouille Sausage** | pickled okra | creole mustard | smoked paprika and honey chevre - 12

◆ **New Orleans Shrimp Cocktail** | Cajun boiled shrimp | creole remoulade & Cajun cocktail sauce - 15

◆ **Ensalada Verde** | spinach, roasted corn, queso fresco cheese, avocado dressing - 12

◆ **Grilled Pineapple, Melon and Grilled Shrimp** | micro cilantro | feta cheese | chili honey glaze - 12

◆ **Sweet Blue Crab and Avocado Salad** | shaved radish, shallots, capers, herbs, heirloom tomato, frisee | cilantro lime and coconut dressing - 14

### ■ ■ ■ SMALL PLATES ■ ■ ■

◆ **Crawfish Etouffee** | traditional New Orleans dish with seafood stew and steamed rice | crawfish tails | green onion and parsley - 15

◆ **Jambalaya** | traditional New Orleans rice stew with chicken | Inn made Andouille sausage | shrimp - 16

**Red Beans and Rice** | spicy stewed red beans and rice with peppers and applewood smoked bacon | grilled Inn-made andouille sausage - 15

**Crawfish and Grits** | chipotle sauce | creamy cheddar cheese organic grits | okra | collard greens - 15

**Cajun Grilled Tri Tip Steak** | green tomato relish | creamy cheddar cheese organic grits | okra | collard greens - 16

**Blackened Chicken Breast** | dirty rice | okra | collard greens - 16

### King of Carnival Dinner

Pick any Appetizer,  
Small Plate  
and Special Dessert

~ \$25 ~

◆ can be prepared gluten free