

TASTE OF NEW ORLEANS

SALAD

Stilton Salad

granny smith apple, red onion, spicy pecan, stilton, bacon,
steens vinaigrette 9

WITH blackened chicken 12 | WITH blackened salmon 14

PO' BOYS

served on a french roll with cajun dusted pommes frites

Big Easy

roast beef, ham, tasso, swiss, lettuce, tomato, red onion,
pickle, remoulade 11

Creole

buttermilk fried shrimp, pepper slaw, pickle,
creole mustard 14

Bayou

charred andouille, grilled bell pepper & onion,
horseradish cream, pepperjack

ENTREES

add petit stilton salad +4

Shrimp & Grits

garlic, scallion, bacon, fresh herb, lemon, tasso cheddar grits,
cajun gastrique, micro mirepoix greens 13

Jambalaya

blackened chicken, andouille, tasso, trinity,
smoked gouda cream 13

DESSERTS

Boardwalk Bread Pudding

chocolate, bourbon caramel 6 | à la mode 7

Bananas Foster

dark rum, banana liquor, pan caramel,
cinnamon, ice cream 7



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*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

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Mardi Gras Glossary

Steens Syrup

From the sugar cane fields of South Louisiana to your kitchen table, Steen's products are one of the few remaining original "pure" food products. In 1910, Grandpa Steen didn't have any reason to add anything to his syrup, the Steen family still feels that way today.

Jambalaya (jom-buh-lie-uh)

is a Louisiana origin dish of Spanish & French influence, consisting mainly of meat and vegetables mixed with rice. Traditionally, the meat always includes sausage of some sort, often a smoke sausage such as andouille, along with some other meat or seafood, frequently pork, chicken, crawfish or shrimp.

Gastrique (gaz-treek)

is caramelized sugar, deglazed with vinegar, used as a flavoring for sauces. Our cajun gastrique recipe uses Steens Syrup and has an underlying spice.

Trinity

The holy trinity of Cajun cooking consists of onions, bell peppers and celery, the base for much of the cooking in the regional cuisines of Louisiana.

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