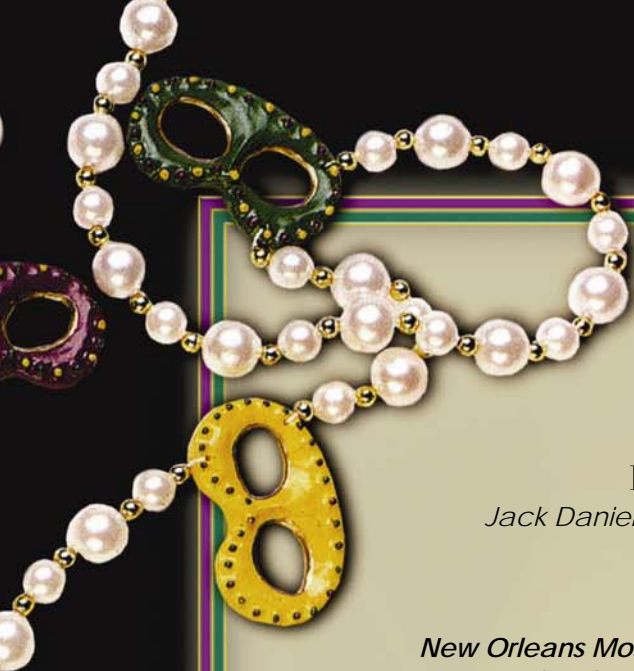


A TASTE OF
New Orleans



Minervas



Cocktails

Bourbon Street Tea

Jack Daniels, Sweet & Sour, Lemon, Splash of Coke.
\$4.5

Hurricane

New Orleans Most Popular Mardi Gras & French Quarter Drink!
Southern Comfort, Dark Rum, Orange Juice,
Passion Fruit, Cherry Juice, Lime Juice.
\$5

Cravatini

B&B, Southern Comfort, Apple Pucker,
Sweet & Sour, Splash of Coke.
\$5.5

Appetizers

Louisiana Crab Cakes

Sweet Blue Crabmeat, Trinity (Onions, Sweet Bell Peppers & Celery),
Herbs, Creole Mustard, Remoulade Sauce.
\$10

“The Big Easy” Platter

Cajun Popcorn Shrimp, Crawfish Poppers, Hushpuppies, Dixie Wings,
Dixie Remoulade, Cajun Cocktail Sauce.
\$12

Dessert

Bananas Foster

An International Favorite Created in New Orleans in 1951!
Prepared to Order, Fresh Bananas Flamed with Rum, Finished with
Banana Liqueur, Brown Sugar & Butter, Served over Ice Cream.
\$5.5

Entrees

Served with FEATURED "Apple Walnut Stilton Salad"
(Mixed Greens, Sliced Apple, Walnuts, Tomatoes, Stilton Cheese, Honey Calvados Dressing)

Shrimp Tchefuncte (che-funk'tuk)

From the Palace Café in New Orleans!
Gulf Shrimp, Green Onions, Roasted Mushrooms,
Creole Meunière Sauce, Basmati Rice.
\$17

Shrimp, Crawfish & Tasso Pasta

Gulf Shrimp, Crawfish, Tasso, Fresh Herbs, Cajun Spice, Green Onions,
Peppers, Parsley, Pasta, Cream, Fresh Parmesan Cheese.
\$16

Jambalaya

New Orleans Most Popular Dish!
Rice, Tomato, Andouille Sausage, Trinity (Onions, Peppers & Celery),
Garlic, Creole Seasonings, Choose Your Favorite:

Shrimp & Crawfish Jambalaya

Gulf Shrimp, Crawfish, Cajun Cream Sauce, Vegetable Étouffée.
\$16.5

Chicken & Tasso Jambalaya

Chicken Breast, Tasso, Cajun Cream Sauce, Vegetable Étouffée.
\$15

Cajun Mixed Grill

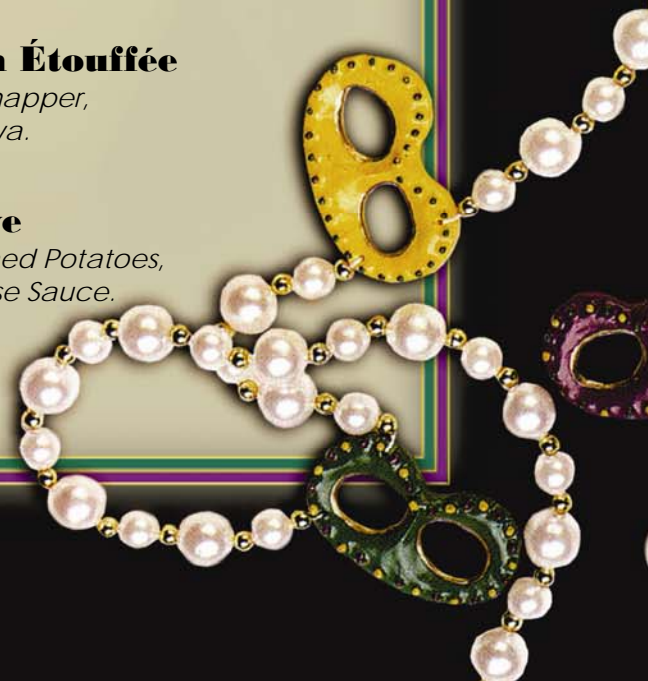
Try a Sampling of Traditional New Orleans Favorites!
Cajun Pork Chop, Grilled Andouille Sausage, Cajun Popcorn Shrimp,
Jambalaya with Cajun Cream Sauce, Hushpuppies.
\$18

Red Snapper with Crawfish Étouffée

Cajun Pan Seared Scarlet Red Snapper,
Crawfish Étouffée, Jambalaya.
\$17.5

New Orleans Ribeye

Cajun Blackened Ribeye, Asiago Mashed Potatoes,
Wild Mushroom & Tomato Bordelaise Sauce.
\$24



Taste of New Orleans Glossary

What is Cajun?

Cajuns are decedents of Acadians born or living along the bayous, marshes and prairies of south Louisiana, living simple, but rich lives. They are devoted to gumbo, boudin, crawfish, jambalaya, French music, hard work and letting the good times roll.

*Cajun cuisine is a lot like love; unless you've experienced it, there are no real words for the feeling you have during a Cajun feast. Cajun food is a combination of French country cooking with locally available ingredients. "It is born of life close to the land" by people who frequently had nothing except what they grew in their own fields.
Cajun does not necessarily mean spicy.*

What is Creole?

Creole cuisine has its roots in the urban environments of New Orleans, St. Martinville, New Iberia and Opelousas. In a sense, it is known as the food of the wealthy and tends to be more complex, using a wide variety of spices, herbs and sauces. Examples of Creole cuisine are gumbo, the famous dish of the same name (Creole), and jambalaya.

Mardi Gras

Mardi Gras literally means "Fat Tuesday" and is always 46 days before Easter, on the day before the Holy day of Ash Wednesday. It was designed to be the last big party before the more sobering and sacrificing Holy season of Lent.

In the mid 1800's secret organizations called the Krewes were formed to keep the Mardi Gras tradition alive by planning, organizing, funding and managing the event. Krewes developed the traditions of throwing doubloons, necklaces and strings of beads. The official colors of Mardi Gras were selected by the Krewes of Rex, one of the oldest Krewes, in 1872. The colors are purple, representing justice, green for faith and gold for power.

Étouffée Sauce

Translated "to smother" a rich sauce deep in color and flavor which comes from caramelized vegetables (onions, celery & peppers) and light or dark brown roux. Vegetable etouffee is prepared the same way, but offers the flavor of the vegetables stock to the sauce.

Tchefuncte

(Che-funk'tuh)

A river north of New Orleans named after a local Native American tribe that once inhabited the area.

Crawfish

Usually fresh water, varying in size, but most often smaller than lobster. A prized delicacy in the Creole and Cajun cooking of Louisiana. Also known as crayfish, rock lobster, langoustine or scampo.

Remoulade

French mayonnaise seasoned with Creole mustard, vinegar, garlic, paprika, parsley and hot sauce, a classic New Orleans sauce.

Jambalaya

(jum-buh-lie-ya)

A Creole cooking hallmark dish. Cooked rice, sausage, tomato, celery, peppers, onions and Cajun spice.

Meuniere Sauce

French for "miller's wife", made from drippings from sautéed seafood, lemon and parsley.

Tasso

Lean, smoke-cured pork shoulder, heavily seasoned and quite spicy.