

TASTE OF **New Orleans**

SMALL PLATES

Steens Salad

granny smith apple, red onion, spicy pecan, bacon, gorgonzola, steens vinaigrette 9
WITH blackened chicken 12 | WITH blackened salmon 14

Creole Cakes

jumbo lump crab, trinity, roasted pepper coulis, steens dressed field greens 13

ENTREES

add petit steens salad +4

Shrimp & Grits

garlic, scallion, bacon, fresh herb, lemon, tasso cheddar grits,
cajun gastrique 17

Steak Frites

crusted sirloin coulotte, pommes frites, peppercorn demi,
horseradish cream 18

JAMBALAYA

Acadian

blackened chicken, andouille, tasso,
trinity, smoked gouda cream 17

French Quarter

blackened shrimp, andouille, trinity,
crab étouffée, scallion 19

DESSERT

Bananas Foster

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

Minervas

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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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-treeek)

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.

Tasso Ham

is a smoked, spiced, and cured meat, a specialty of south Louisiana cuisine. In this case "ham" is a misnomer since the meat is left to cure briefly, only three or four hours, then rinsed, rubbed with a spice mixture containing cayenne pepper and garlic, and hot-smoked until cooked through.

Though tasso may be eaten on its own, it is more often used as part of a flavor base for stews or braised vegetables.

Minervas