

M A P L E T R E E I N N

M A R D I G R A S 2 0 1 7

Gumbos & Chowder

Crawfish Chowder 7

tender crawfish tails in a cream base with bacon, red potatoes, corn & seasonings

Seafood Gumbo 7

traditional brown roux with okra and tomatoes, crabmeat, squid, shrimp, crawfish, catfish, & walleye, served with rice

Country Gumbo 7

traditional brown roux with okra, chicken, shrimp & house smoked andouille sausage, served with rice

Starters

Fried Green Tomatoes 9

served with two chilled, pickled shrimp, tangy red remoulade sauce & peanut slaw

Fried Dill Pickles 7

crisp, deep fried pickle spears served with spicy honey mustard sauce

Fried Crab Cake 9

served with peanut slaw & spicy remoulade sauce

Voodoo Nuts 8

roasted cloves of garlic covered with fresh andouille sausage meat, then well smoked 'til done

Crab Mornay 15

delicate lump crabmeat topped with a silky Mornay sauce & aged Gruyere cheese, served with garlic toast for dipping

Mr. Charlie's Oysters 16

plump, hand-selected extra select or count size oysters (the largest available) dipped in seasoned bread crumbs, flash fried and finished under the broiler with garlic butter & asiago cheese

Oysters 2 x 2 x 2 16

Rockefeller, Bienville & Deviled

Entrees

The Maple Tree "Tower of Pork" 27

2 - 2.5 lb. beer & Creole vegetable braised pork shank, served with house smoked andouille sausage, Cajun ratatouille, and cornbread dressin'

Hickory Buttered BBQ Shrimp 26

half-pound jumbo peeled shrimp sautéed in a garlic butter sauce with tomatoes and spices, served with jalapeño cheddar cheese grits

Chicken, Sausage and Seafood Creole Jambalaya 23

hearty, highly seasoned rice-based dish with slow-roasted rotisserie chicken, house smoked andouille sausage, jumbo peeled shrimp, crawfish tails, clams, mussels, and squid

Crawfish Etouffee (Ay-too-fay) 23

1/2 lb. of tender crawfish tails smothered in a dark roux with butter, garlic, onions, peppers, and white wine, served with white rice

Blackened Redfish Etouffee 25

two Louisiana redfish fillets blackened with Cajun spices, delicately placed atop white rice, smothered with crawfish etouffee, served with Cajun shoestring fries

Hickory Smoked Spareribs 22

1.25 + lbs of house smoked meaty spareribs, dry rubbed and slow-cooked over hickory wood to create a deep pink ring and a dark, caramelized, lacquered bark, served with Cajun shoestring fries

Dis and Dat Platter 28

a bit of dis and a bit of dat ~ hickory buttered bbq shrimp, crawfish etouffee, ribs, red beans & rice, Cajun shoestring fries

Blackened Prime Ribeye 39

14-16 oz. cut blackened with Cajun spices, served with caramelized onion cream sauce and basil & garlic mashed potatoes
Please Note- prime ribeye has fat throughout the meat -- we trim as much as we feel is reasonable

Desserts

Pecan Pie

with real whipped cream

Your Choice

Mississippi Mud Cake

with Bourbon mud mousse

Sweet Potato Cheesecake

with graham cracker crust

7

Bananas Foster Bread Pudding

with dark rum soaked raisins

Pricing & Availability subject to change up to & including Fat Tuesday, Feb. 28th, 2017. Maple Tree Inn will not honor any pricing or description errors. Please let your server know of any allergies or dietary restrictions. We add a service charge of 20% to parties of 6 or more. Maximum limit of 2 checks per table.