

**Traditional 3 Course
Creole Luncheon**

Turtle Soup

A Commander's classic spiked with sherry
~ It takes us 3 days to make each batch

Panéed Veal & Crawfish

Sliced veal and Louisiana crawfish
over a confit of shallots, summer corn,
roasted fingerling potatoes, & baby spinach
with smoked yellow tomato butter

Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"
~ Finished tableside with whiskey cream sauce
30.00

Chef Tory's 2 Course Lunch Specials

Price of entrée is inclusive of your choice of soup or salad

ENTRÉES

Commander's Palace Seafood Cakes

Louisiana crawfish, Gulf shrimp, and Texas redfish
over andouille, grilled corn, trinity, crispy garlic,
and a sauce of Creole tomato étouffée
20.00

Couchon de Lait

Abita braised pork shoulder over crispy crawfish boudin,
grilled corn & pickled okra chow chow with
blackberry demi-glace and five pepper jelly
18.00



Light Soup du Jour

Chef's selection of
fresh seasonal ingredients

Caribbean Shrimp Salad

Island spiced wild shrimp
with toasted coconut, pineapple,
grilled chilies, sweet mango, plantains, and
charred poblano & Bocage honey vinaigrette

Sorbet du Jour

Hand-crafted sorbet
made of the finest Louisiana fruit
& spiced with local flavors
29.00

Cocktails & Coffee

Classic Sidecar 5.00

Paloma Cocktail 5.00

Commander's Iced Coffee 4.00

Our 25¢ Martinis

The Best Kept Secret in Town!!

"Limit three (3) per person

~ cause that's enough"

~ Available with the purchase of any Entrée ~
Classic • Commander's • Cosmopolitan • Ray's Melon

Sides

Crispy Cajun Boudin 5.00

Crab Boil vegetables 6.00

Champagne-Poached Crabmeat 8.00

SOUPS & STARTERS

Shrimp & Tasso Henican

Wild Louisiana white shrimp stuffed with
spicy Cajun ham, with Crystal hot sauce beurre blanc,
pickled okra, and five pepper jelly 11.50

Turtle Soup

A Commander's classic spiked with sherry
~ It takes us 3 days to make each batch 8.00

Creole Gumbo

A rich gumbo spiked with Louisiana hot sauce,
toasted garlic, and Creole seasonings 8.00

Soup Du Jour

Varied cooking techniques combined
with farm fresh produce 8.00

Soups 1-1-1

A demi serving of three soups:
Gumbo, Turtle, & Soup du Jour 8.50

Crab & Cucumber

Louisiana jumbo lump crab, shaved cucumbers, yellow beets,
and pickled watermelon radishes with basil & ice wine vinaigrette 11.50

Oyster & Absinthe "Dome"

Plump oysters poached with bacon, artichokes, absinthe & double cream
~ Presented under a flaky French pastry 12.00

Wild White Shrimp Rémoulade

Chilled Louisiana shrimp over marinated hearts of palm & Creole tomatoes
with Limestone lettuce, ripped tarragon, & spicy lemon vinaigrette 10.00

The Commander's Salad

Hearts of romaine, grated parmesan, pressed egg,
housemade bacon, French bread croutons, shaved Gruyère,
and creamy black pepper dressing 8.50

Stone Fruit Salad

Sliced Alabama peaches, plums, black cherries, and nectarines over
petite leaves with candied pecans, goat cheese, crispy sweet potatoes,
and warm bourbon-bacon fat vinaigrette 8.50

ENTRÉES

Hickory Grilled Gulf Fish

Over cane marinated Creole tomatoes,
baby Heirlooms, shaved red onions, cucumber ribbons,
and local mizuna greens with crushed basil 21.00

 **Caribbean Shrimp Salad**

Island spiced wild shrimp with toasted coconut,
pineapple, grilled chilies, sweet mango, plantains,
and charred poblano & Bocage honey vinaigrette 20.00

Commander's Palace Seafood Cakes

Louisiana crawfish, Gulf shrimp, and Texas redfish
over andouille, grilled corn, trinity, crispy garlic,
and a sauce of Creole tomato étouffée 17.00

Griddle Seared Gulf Fish

Seven varieties of crab boiled vegetables
with brûlèed Meyer lemons, and
brown butter vinaigrette 20.00

Char-Grilled Pork Tenderloin

Sugarcane smoked pork over sweet potato-andouille hash,
garlic grilled spinach, and peach-jalapeño hot sauce
with smoky trotter jus 21.00

Couchon de Lait

Abita braised pork shoulder over crispy crawfish boudin,
grilled corn & pickled okra chow chow with
blackberry demi-glace and five pepper jelly 15.00

Panéed Veal & Crawfish

Sliced veal and Louisiana crawfish over a confit of shallots,
summer corn, roasted fingerling potatoes, & baby spinach
with smoked yellow tomato butter 21.00

DESSERTS

Creole Bread Pudding Soufflé

Rich bread pudding whipped into a light fluffy soufflé
~ Whiskey sauce added table side 9.50
(Please allow 20 minutes to prepare)

Warm Pecan Pie

Warm pecan pie & vanilla bean ice cream with melted chocolate,
candied pecans, and Fleur de Sel caramel sauce 8.50

Chocolate, Chocolate, Chocolate

Hand crafted "chocolate turtle" ice cream & chocolate covered
espresso beans with chopped milk chocolate, white chocolate,
and European dark chocolate ganaché 8.50

Peaches & Cream "Shortcake"

Sliced Alabama peaches, Louisiana brown sugar
& Makers Mark bourbon with peach & roasted pecan coffee cake,
cinnamon whipped chantilly, and Dixie Crystal sugar 8.50

Praline Parfait

A praline ice cream sundae layered
with vanilla whipped cream, candied pecans,
a crisp honey tuile, and sticky praline syrup 8.00

 **Sorbet du Jour**

Handcrafted sorbet made of the finest Louisiana fruit,
spiced with local flavors 7.50