

Chef Tory McPhail's Jazz Brunch Special

Yellow Heirloom Tomato Bloody Mary
Local tomatoes from Covey Rise farm
blended with crushed citrus and New Orleans spice
~ Finished tableside with "ice block" vodka

Turtle Soup
A Commander's classic
spiked with a splash of sherry

Eggs Couchon de Lait
Two farm fresh eggs over slow smoked
shoulder of pork with warm buttermilk biscuits,
mushroom fricassee, and spicy tasso hollandaise

Creole Bread Pudding Soufflé
"The Queen of Creole Desserts"
~ Finished Tableside with Whiskey Cream Sauce

42.00

Eye Openers

Yellow Heirloom Tomato Bloody Mary
Local tomatoes from Covey Rise farm
blended with crushed citrus and New Orleans' spice
~ Finished tableside with "ice block" vodka 9.25

Alabama Peach Bellini
Jones Family Farm peaches
crushed with sparkling prosecco 8.25

Brandy Milk Punch
~ A brunch favorite 7.50

Blueberry Lightning Lemonade
~Mississippi blueberries muddled into Ketel One vodka
with Louisiana sugar and lemoncello 9.75

Classic Bloody Mary
Our award-winning house made Bloody Mary mix
Spiked tableside with "ice block" vodka 6.75

Brunch Trimmings

Champagne-Poached Crabmeat
9.00

Warm Buttermilk Biscuits
4.00

Applewood Smoked Bacon
6.00

Crab Boiled Summer Vegetables
6.00

Pontalba Potatoes
6.00

Soups & Appetizers

Turtle Soup
A Commander's classic
~ Finished tableside with a splash of sherry

Soup du Jour
Chef's selection of
fresh seasonal ingredients

The Commander's Salad
Hearts of romaine, Parmesan, pressed egg,
housemade bacon, French bread croutons,
grated Gruyère, & creamy black pepper dressing

Summer Stone Fruit Salad
Local peaches, nectarines, & juicy plums
over spicy greens with candied pecans, soft cheese,
and warm bourbon-molasses & bacon fat vinaigrette

Grilled Crawfish Tamales
Braised pork belly & spicy crawfish tamales
with a crab boiled hen's egg, Cajun cracklin',
Guajillo hot sauce, and Tabasco hollandaise

Commander's Egg Sardou
A farm fresh egg over grilled artichokes,
local eggplant, and summer mushrooms with
pastis cream and crushed lemon hollandaise

Commander's Creole Gumbo
Rich stock slow cooked
with fresh regional ingredients

Summer Melon Brunch Parfait
Local red & yellow watermelon, honeydew,
and sweet Mississippi cantaloupe, in a
crisp pecan tuile with Midori melon mousse,
housemade granola, and vanilla spiced honey

Wild White Shrimp Rémoulade
Chilled Louisiana shrimp over marinated
hearts of palm & Creole tomatoes
with Limestone lettuce, ripped tarragon,
and spicy lemon vinaigrette

Oysters & Absinthe "Dome"
Briny oysters, artichokes, double cream,
and hand cut bacon under a
crisp French pastry shell

Shrimp and Tasso Henican
Wild Louisiana white shrimp stuffed with
spicy Cajun ham with Crystal hot sauce,
pickled okra, and five pepper jelly
(Additional 3.00)

Entrées

Price of Entrée denotes
Appetizer, Entrée and Dessert

Pecan Crusted Gulf Fish
~ A Commander's Palace Favorite ~
Champagne-poached Louisiana crabmeat,
spiced pecans, and crushed corn sauce
39.00

Griddle Seared Gulf Fish
Seven varieties of crab boiled vegetables with
brûlèd lemons, and brown butter vinaigrette
37.00

Fire-Grilled Louisiana White Shrimp
Wild caught Gulf shrimp over fresh
Ponchatoula red beans with spicy andouille,
grilled corn, trinity, crispy garlic, and
a sauce of Creole tomato étouffée
37.00

Gulf Seafood & Eggs²
Crispy boulettes of local crawfish, gulf shrimp
and blackened redfish with shaved asparagus,
petit herbs, poached hen's eggs, white truffle
& Cajun caviar hollandaise
39.00

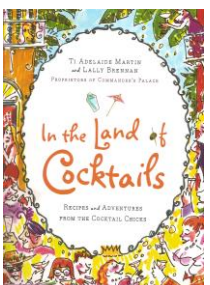
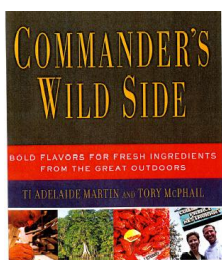
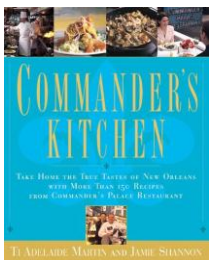
"Black & Blue" Pancakes
Blackberry jam, summer blueberries, &
savory buttermilk pancakes with white chocolate,
roasted pecans, whipped Creole cream cheese,
and warm Southern Comfort cane syrup
29.00

Eggs Couchon de Lait
Two farm fresh eggs over slow smoked
shoulder of pork with warm buttermilk biscuits,
mushroom fricassee, and spicy tasso hollandaise
33.00

Andouille & Cornbread Stuffed Quail
Honey-jalapeño cornbread & andouille dressing
over bacon braised cabbage, five pepper jelly,
and sticky bourbon-molasses glaze
36.00

Veal Daube
Hand carved shoulder of veal over Pontalba potatoes,
house made tasso, braised shallots, &
foraged mushrooms with a poached hen's egg
and glace de viande
39.00

Commander's Gift Ideas One Size Fits All!



Gift Cards



Desserts

Stone Fruit "Shortcake"
Sliced Alabama peaches, plums & nectarines
Louisiana brown sugar & Makers Mark bourbon
with peach & roasted pecan coffee cake,
whipped Chantilly, and cinnamon Dixie Crystals
(Additional \$3 for a complete meal)

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

Pecan Pie
Warm pecan pie & vanilla bean ice cream
with melted chocolate, candied pecans,
and sticky salted caramel sauce

Creole Bread Pudding Soufflé
"The Queen of Creole Desserts"
~ Warm whiskey sauce added tableside
(Additional \$3 for a complete meal)

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

Creole Cream Cheese Cheesecake
Housemade Creole cream cheese cheesecake
with a honey graham cracker crust,
chocolate lattice, and sticky caramel sauce
(Additional \$3 for a complete meal)