

Chef Tory's Classic Creole Luncheon

Commander's Turtle Soup

Rich veal stock simmered slowly for 72 hours with minced snapping turtle, holy trinity & pressed hen's eggs
~Finished tableside with aged sherry

Crispy Gulf Oyster Salad

A hearty salad of assorted spring greens with chargrilled sweet red onions, heirloom tomatoes, crispy eggplant croutons, marinated boquerones and a Louisiana sugarcane & blue cheese vinaigrette

Creole Bread Pudding Soufflé

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

39.00

Today's 2 Course Lunch Specials

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

Corn Crusted Des Allemands Catfish

A sauté of crawfish tails, grilled Vidalia onions, Louisiana red beans & roasted tomatoes with Creole tomato butter and smoked corn grits

23.00

Jamaican Jerk BBQ Pork

Slow smoked & island spiced tenderloin of pork over coconut smashed yucca, rum soaked tropical fruit, barrel aged hot sauce & poblano pepper vinaigrette

18.00



~ EAT FIT NOLA ~

Miso-Citrus Brodo

Warm, marinated crab boil mozzarella with foraged mushroom caps, petite leaves & tableside broth

Cast Iron Seared Gulf Fish

Grilled baby bok choy, heirloom carrots, shaved radishes and roasted shiitake caps with Meyer lemon vinaigrette, compressed basil oil & miso-honey lacquer

Sorbet du Jour

Handcrafted sorbet with the finest Louisiana fruit spiced with local flavors spun daily

33.00

Menu items will frequently differ from our online sample menu.

We are proud that the rich palette of farm raised products and bayou gifts Louisiana has to offer fill our menu. Chef Tory's "dirt to plate within 100 miles" policy means that we strive for 90% of our ingredients to come from within 100 miles of our back door. Therefore, menu items are subject to local and seasonal availability of ingredients.

Appetizers

Shrimp & Tasso Henican

Wild Louisiana white shrimp, tasso ham, pickled okra, five-pepper jelly and Crystal hot sauce beurre blanc

11.50

New Orleans Peace Maker Po'Boy

Parmesan crusted Gulf oysters & Louisiana wild shrimp on an open faced Leidenheimer French bread po'boy with Tabasco aioli and Creole tomato vinaigrette

13.50

Breaux Bridge Crawfish Tamale

Grilled Creole spiced crawfish tails with a Mississippi delta "shucked" tamale, crab boiled corn husk, Spanish sofrito, salsa verde & lime crema

13.00



Marinated Gulf Seafood Bowl

Bright & acidic fresh fish ceviche marinated with wild white shrimp, rum-drunk pineapple, hearts of palm, sofrito aioli and crispy purple sweet potatoes

14.00

SIDES

Creole Spiced Breaux Bridge Crawfish Tails 12.00

Smoked Corn Stone Ground Grits 8.00

Creole Smashed New Potatoes 7.00

Roasted Farm Vegetables 7.00

Charred Chili Boudin 8.00

Garlic Wilted Spinach 7.00

Soups & Salads

Commander's Turtle Soup

Rich veal stock simmered slowly for 72 hours with minced snapping turtle, holy trinity & pressed hen's eggs
~Finished tableside with aged sherry

8.50

Creole Gumbo du Jour

Scratch stocks made with the best regional ingredients, toasty dark roux, holy trinity and rum barrel hot sauce

8.50

Seasonal Soup Offering

The season's best produce north of Lake Pontchartrain from Covey Rise Farms with local flavors and handcrafted spices

8.00

Soups 1-1-1

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

9.50

Commander's Crisp Romaine Salad

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

8.50



Farmer's Market Salad

Shaved fennel, candy striped baby beets, select Covey Rise Farm vegetables, sunflower seed trail mix, Gournay cheese, lightly spring, tart strawberry and aged balsamic with lemon infused olive oil

9.50

Entrées

New Orleans Barbeened Gulf Shrimp

Seared Gulf shrimp crusted with rosemary, garlic and lemon zest over goat cheese grits with charred chilies & New Orleans barbecue butter

23.00



Miso-Honey Lacquered Gulf Fish

Grilled baby bok choy, heirloom carrots, shaved radishes and roasted shiitake caps with Meyer lemon herbed vinaigrette & compressed basil oil

26.00

Corn Crusted Des Allemands Catfish

A sauté of crawfish tails, grilled Vidalia onions, Louisiana red beans & roasted tomatoes with Creole tomato butter and smoked corn grits

21.00

Creole Corned Beef & Cabbage

Slow braised corned beef and black-eyed pea potato hash with buttery cabbage, pickled mustard seeds, horseradish cream and beef jus rôti

26.00

Tournedos of Black Angus Beef

Chargrilled Black Angus beef, whiskey smoked onions, roasted mushrooms & Creole smashed new potatoes with spicy tasso marchands de vin

32.00

Our 25¢ Martinis

"Limit three (3) per person 'cause that's enough"
~ Available with the purchase of any Entrée ~
Classic • Commander's • Cosmopolitan • Ray's Melon

Desserts

Creole Bread Pudding Soufflé

All the richness of Creole bread pudding whipped up into a light soufflé
~ Finished tableside with warm whiskey cream
(Must be ordered 20 minutes in advance) 9.50

Ponchatoula Strawberry Shortcake

Louisiana strawberries macerated with cane sugar served on a warm buttermilk biscuit with Chantilly whipped cream
(Must be ordered 20 minutes in advance) 9.50

Commander's Classic Fudge Sheba

A frozen dark chocolate Bavarian with crushed pecans, sea salt caramel and absinthe infused white chocolate ganache 9.50

Lally's Praline Parfait

Handcrafted ice cream, a crisp honey tuile, candied pecans, Chantilly whipped cream and sticky New Orleans praline syrup
~ Lally Brennan's favorite dessert 9.50

Pecan Pie à la Mode

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

Commander's Creole Cream Cheese Cheesecake

Housemade Creole cream cheese cheesecake with a honey graham crust, chocolate lattice and sticky caramel sauce 9.50

~Gift Ideas, One Size Fits All~



Gift Cards are available for purchase at our bar in any denomination.