

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

Sugarcane Lacquered South Texas Quail

Charred chili and popcorn rice boudin with tasso braised cabbage, sugarcane-rum vinegar glaze and Crystal hot sauce pepper jelly

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 vinaigrette and smoked corn grits
23.00

Andouille Spiced Chicken Thigh

Roasted boneless chicken thighs marinated in Creole spices with fingerling potato and turnip salad, thyme-sherry aioli, andouille vinaigrette & hot chili oil
18.00



~ EAT FIT NOLA ~

Chilled Spring Cantaloupe Soup

Basil infused Greek yogurt with crushed cantaloupes, citrus zest & ripped mint

Heirloom Tomato & Blue Crab Salad

Marinated jumbo lump crab with vine ripened heirlooms, preserved lemon, crisp mizuna, English cucumbers, smashed avocados and artisanal bread in basil-tarragon olive oil & crystalized sea salt

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

~Lunch Libations~

Five-Dollar Cocktail!

Ferrel's Summer Sangria

White wine, orange liqueur, summer berries, local citrus & fresh herbs

Featured Wines

Our good friends, the Perrin family of Château de Beaucastel, offered us two very special wines from the south of France:

2015 **Famille Perrin** Luberon Blanc 5.99

2015 **Famille Perrin** Ventoux Rouge 5.99

Due to very limited quantities, these wines are available only at lunch.
Not available for Private Parties.

Appetizers

Shrimp & Tasso Henican

Wild Louisiana white shrimp, tasso ham, pickled okra, five-pepper jelly and Crystal hot sauce beurre blanc
11.50

Smashed Avocado & Grilled Artisan Bread

Marinated heirloom cherry tomatoes, ripe Hass avocados, herb whipped housemade ricotta cheese, local micro greens, warm Neuskie's bacon & aged balsamic vinaigrette
11.00

Marinated Gulf Seafood Bowl

Bright & acidic fresh fish reviche marinated with wild white shrimp, rum-drunk pineapple, hearts of palm, sofrito aioli and crispy sweet potatoes
12.50

Creole Crawfish Bread

Breaux Bridge crawfish tails, melty pepper jack cheese, grilled trinity, grilled Leidenheimer French bread
~served with smoky tomato veloute and crispy sea salt & cider vinegar sweet fingerlings
14.00

SIDES

Creole Spiced Crawfish Tails 12.00

Prosecco Poached Crabmeat 12.00

Creole Smashed New Potatoes 7.00

Roasted Farm Vegetables 7.00

Smoked Corn Stone Ground Grits 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

Soup du Jour

Varied cooking techniques combined with fresh produce
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



Sangria Salad

White wine and apricot brandy soaked pineapples, mangoes, strawberries & blueberries tossed with mixed greens, ripped herbs, sweet red onions, piquillo peppers and a boozy sangria vinaigrette
9.50

Entrées

Caribbean Jerk Shrimp

Seared Gulf shrimp crusted with island spices, coconut yucca mash, charred chilies, roasted poblano chimichurri and garlic pickled avocado
23.00

Cast Iron Seared Fish

Seared Gulf fish with local legumes, piquillo peppers, charred leeks, tarragon citrus beurre blanc and hot chili oil
26.00

Corn Crusted Des Allemands Catfish

A sauté of crawfish tails, grilled Vidalia onions, Louisiana red beans & roasted tomatoes with Creole tomato vinaigrette and smoked corn grits
19.00

"The Creole Tostada"

Kaffir lime and cilantro marinated beef tenderloin, hand pressed tostada, red bean purée, Cajun boudin, charred corn chow-chow, peppery arugula, salsa verde & rum barrel hot sauce crema
23.00

Mayhaw Glazed Pork Tenderloin

Applewood smoked bacon wrapped pork tender, buttery white bean purée, charred shallots, grilled kale, roasted baby carrots and smoky trotter jus
23.00

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