

Chef Tory's Classic Creole Luncheon

Creole Gumbo

A rich gumbo spiked with dark roux and holy trinity spiked with local hot sauce

Cherry Lacquered South Texas Quail

Rainier cherry & popcorn rice "boudin noir" with Creole choucroute, Bing cherry glaze and Crystal hot sauce pepper jelly

Creole Bread Pudding Soufflé

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

37.00



"Most people eat to live, but in New Orleans we live to eat. It's a town where you get up in the morning and check your lunch plans right away."

- Miss Ella.

Feature film currently streaming on Netflix
Book available in house and on our website
www.commanderspalace.com

~ EAT FIT NOLA ~



Chilled Watermelon & Chili spiced limes with

citrus zest, ripped mint & basil

Lime Soup

crushed watermelons,

Louisiana Crab & Heirloom Tomato Salad

Citrus & olive oil marinated blue crab with heirloom tomatoes, avocado, crisp watercress, arugula, cracked red pepper and Champagne mignonette

Sorbet du Jour

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

33.00

Appetizers

Crispy Pork Belly

Abita Root Beer braised Chappapeela Farms pork belly with Charred chili & popcorn rice boudin, blueberry hot sauce And smoked onion soubise

11.50

Shrimp & Tasso Henican

Wild Louisiana white shrimp, tasso ham, pickled okra, sweet onions, 5 pepper jelly and Crystal hot sauce beurre blanc

11.50

Gulf Redfish Croquette

Crispy croquette with roasted red peppers, cayenne infused watermelon, barbequed onions, cilantro, pickled watermelon rind salad & smoked poblano aioli

13.00

Duck & Foie Gras "Ravioli"

Hudson Valley foie gras, tender Muscovy duck, housemade dark roux pasta, a Champagne poached egg, grilled French mirepoix and a smoky duck bone jus

14.00

SIDES

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

Summer Sangria Salad

White wine and apricot brandy soaked pineapples, mangoes, & cherries tossed with ripe watermelon, petit leaves, ripped herbs, grilled onions, piquillo peppers, and a boozy sangria vinaigrette

9.50

Entrées

Louisiana Shrimp & Romesco Rice

Marinated wild white shrimp with popcorn rice, romesco, asparagus, tiny tomatoes, parmesan cheese, sweet summer corn and compressed basil oil

26.00

Louisiana Crab & Heirloom Tomato Salad

Citrus & olive oil marinated blue crab with heirloom tomatoes, avocado, crisp watercress, arugula, cracked red pepper and Champagne mignonette

22.00

Corn Crusted Des Allemands Catfish

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

19.00

Grilled Louisiana Wagyu Beef

Harissa couscous salad, fire roasted tomatoes, arugula, charred poblanos and a spicy chermoula sauce

25.00

Cherry Lacquered South Texas Quail

Rainier cherry & popcorn rice "boudin noir" with Creole choucroute, Bing cherry glaze and Crystal hot sauce pepper jelly

26.00

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

Coolinary Menu

Includes Appetizer & Entrée

Appetizers

Turtle Soup

A Commander's classic spiked with sherry

Creole Gumbo

A rich gumbo spiked with Creole seasonings

The Farmer's Soup du Jour

Daily inspirations using ingredients right from the farm

The Commander's Salad

Hearts of romaine, Parmesan, egg, bacon, croutons, shaved Gruyère, and creamy black pepper dressing

Summer Sangria Salad

White wine and apricot brandy soaked pineapples, mangoes, & cherries tossed with ripe watermelon, petit leaves, ripped herbs, grilled onions, piquillo peppers, and a boozy sangria vinaigrette

Duck & Foie Gras "Ravioli"

Hudson Valley foie gras, tender Muscovy duck, housemade dark roux pasta, a Champagne poached egg, grilled French mirepoix and a smoky duck bone jus

Entrées

Crispy Confit Chicken Salad

An elegant summer entrée salad of crisp Butter lettuce, Cane-cured tomatoes, pickled English cucumber, BBQ'd sweet onion, Piquillo peppers and creamy blue cheese dressing 18.00

Louisiana Seafood Boil Tamale

Spicy poached redfish, shrimp & oysters, grilled corn tamale, crab boiled vegetables, tomato chile coulis and roasted poblano-cilantro crema 20.00

Duck, Foie Gras and Waygu Beef "Quack Mac" Burger

Muscovy duck-Waygu beef burger, foie gras and pickled peppers on a fried green tomato "bun" with sea salt and vinegar tossed summer salad 20.00

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

Chocolate Coconut Candy Bar

Dominican Republic sourced light, dark and milk chocolate candy bar layered with toasted coconut & sweetened condensed milk 9.50

Lally's Praline Parfait

Hand-crafted ice cream layered in an old fashioned parfait glass with candied pecans and sticky praline syrup 9.50

Pecan Pie a 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

Commander's Crème Brûlée

Caramelized sugar crust in every bite on a classic vanilla custard 9.00