

Chef Tory's Classic Creole Luncheon

Commander's Turtle Soup

Rich veal stock simmered slowly for 72 hours with ground 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

40.00

Today's 2 Course Lunch Specials

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

Island Jerk Pork Roast

Falling off the bone tender pork with a Plaquemines satsuma lacquer, honey-jalapeño polenta, red bean molé with hog cracklin' gremolata & pickled kumquats
21.00

Creole Marinated Chicken Thigh

Boneless, tender dark meat chargrilled with a Cajun crab-boiled peanut purée, black rice, farm romesco, broccolini and a fire-roasted tomato vinaigrette
18.00

~ EAT FIT NOLA ~

Winter Vegetable Miso

Shiitake mushrooms, squash, charred kale, butternut green onions and shaved radishes in a hearty ginger-miso vegetable broth with hand pulled mozzarella

Blackened Yellowfin Tuna

Creole spiced tuna seared on cast iron over chargrilled eggplant, leeks, heirloom tomatoes and farro piccolo with Louisiana citronette and pickled fennel

Sorbet du Jour

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

32.00



Soup

~Two Great Wines~ Each Only \$5⁹⁹!

We arranged with our good friends, the Perrin family of Château de Beaucastel, to bring in two very special wines from the Southern Rhône Valley in 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

Oyster & Absinthe "Dome"

Plump oysters poached with bacon, artichokes, French absinthe and a splash of double cream
~ Presented under a flaky pastry shell
13.50

Shrimp & Tasso Henican

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

Spicy Ginger, Molasses & Rum Braised Pork Belly

Garlic & red chili spiced Brussels sprout leaves, butternut squash purée, gingersnap cookie gremolata, chicory and a sauce made from the smokehouse drippings
12.00

Crawfish & Escargot Croque Madame

A spicy hot melty tasso ham & cheese sandwich with crawfish boiled mozzarella & Gruyère cheese, sunny-side-up egg and classic sauce bordelaise
15.00

SIDES

Prosecco Poached Crabmeat 12.00

Smoked Corn Stone Ground Grits 8.00

Honey Jalapeño Polenta 8.00

Garlic Wilted Spinach 7.00

Roasted Farm Vegetables 7.00

Confit Baby Sweet Potatoes 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 Ponchartrain 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

Harvest Salad

Plaquemines satsumas, shaved Brussels sprouts, pepitas, baby carrots and watermelon radishes with petite greens, black pepper goat cheese & pressed white truffle vinaigrette
9.50



Entrées

Cornbread Crusted Des Allemands Catfish

A sauté of Cajun andouille, grilled Vidalia onions, Louisiana red beans and roasted tomatoes with Creole tomato butter and smoked corn grits
25.00

Garlic Seared Gulf Shrimp Panzanella

A hearty salad of roasted farm squash, marinated heirloom tomatoes, chargrilled sweet onions, artisan greens and over-sized pistou croutons with spiced olive oil & Plaquemines citrus
22.00

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
26.00

Blackened Yellowfin Tuna

Creole spiced #1 yellowfin tuna seared rare on cast iron over chargrilled eggplant, leeks, heirloom tomatoes & farro piccolo with a Louisiana citronette and pickled fennel
26.00

Tenderloin of Black Angus Beef

Chargrilled petite filets with confit baby Louisiana yams, honey roasted parsnip, whiskey smoked onions, tasso marchand de vins and crisp Brussels sprouts
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

First of the season local 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

Satsuma & Ginger Parfait

Hand-crafted ice cream layered with Chantilly cream, candied pecans, crystallized ginger, satsuma jam & crushed white chocolate 9.50

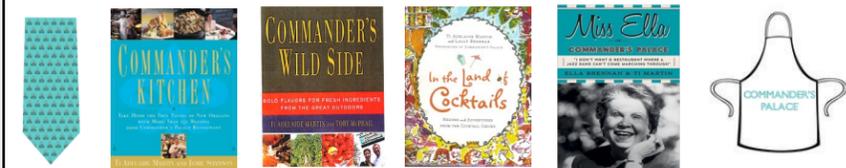
Pecan Pie à la Mode

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.