

Chef Tory's Classic Creole Luncheon

Creole Gumbo

A rich gumbo spiked with Louisiana hot sauce and Creole seasonings

Crispy Pecan Crusted Catfish

Des Allemands wild catfish fillets with warm crab boil potato salad, Creole mustard dressed cabbage and mirlitons with pickled okra aioli and NOLA BBQ vinaigrette

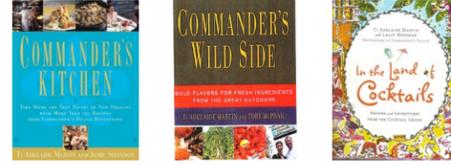
Creole Bread Pudding Soufflé

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

34.00

Chef Tory's Favorites

~ Gift Ideas, One Size Fits All! ~



~ EAT FIT NOLA ~

Curried Carrot & Ginger Soup

A velvety late winter soup of roasted root vegetables with toasted pumpkin seeds and fresh herbs ~ finished with hot chili oil ~

Crispy Oyster Chopped Salad

Corn crusted oysters, romaine hearts, avocado, cane cured tomatoes, grated egg, shaved cheese, red onion, hearts of palm and root chips with Spanish anchovy vinaigrette

Sorbet du Jour

Handcrafted sorbet made of the finest Louisiana fruit and spiced with local flavors

32.00

Appetizers

Crispy Crawfish & Creole Cream Cheese Gnocchi

A crispy softshell crawfish and chargrilled crawfish tails with Creole cream cheese gnocchi, grated Parmesan, soft herbs & spicy garlic cream

14.00

Shrimp & Tasso Henican

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

11.50

Oyster and Artichoke Crostini

Crispy oysters, melted leeks, artichokes and baby spinach over grilled ciabatta, Herbsaint-smoked Gouda Mornay and spiced chili oil

12.50

Crispy Caribbean Braised Pork Belly

Fried plantains, housemade queso fresco, rum vinegar infused chilies, cilantro, warm cane syrup and lime salt

11.00

SIDES

Louisiana Crawfish Tails 12.00

Fire-Roasted Baby Sweet Potatoes 7.00



Winter Vegetables 7.00

Charred Chili Boudin 7.00

Soups & Salads

Commander's Turtle Soup

Our famous soup that takes 3 days to make ~ Finished tableside with aged sherry

8.50

Creole Gumbo

A rich gumbo spiked with Louisiana hot sauce and Creole seasonings

8.50

Soup du Jour

Varied cooking techniques combined with farm fresh produce

8.00

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



Louisiana Strawberry Salad

Petite greens tossed with local strawberries, sweet fennel, peppered chèvre, spiced pecans, banana bread croutons & elderflower-champagne vinaigrette

9.50

Entrées

Oven Roasted Gulf Fish

A warm salad of roasted cauliflower, Brussels sprouts, local tomatoes, baby roots and grilled kale over Louisiana rice, wild shrimp and vegetable trinity with Creole meunière vinaigrette and piquillo pepper paint

24.00

Louisiana Wild White Shrimp

Wild caught Gulf shrimp over fresh Ponchatoula red beans, Creole trinity, andouille, grilled corn, toasted garlic, crushed basil and creamy smoked tomato butter

24.00

Tasso Smoked Pork Tenderloin

Sugarcane braised red cabbage and blistered fingerling sweet potatoes with "put up" Chilton County peach barbecue, Creole mustard honey and cowboy onion rings

23.00

Tournedos of Beef

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

29.00

Chicory Coffee Lacquered Texas Quail

Fire roasted chili & cochon de lait boudin over brown butter spaghetti squash with Tabasco pepper jelly and espresso quail jus

25.00

Our 25¢ Martinis

"Limit three (3) per person 'cause that's enough"
~ Available with the purchase of any Entrée ~

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.

2014 **Famille Perrin** Luberon Blanc 5.99

2014 **Famille Perrin** Ventoux Rouge 5.99

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

Today's 2 Course Lunch Specials

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

Entrées

Confit Chicken Cassoulet

Crispy confit chicken leg and white bean cassoulet with housemade andouille & tasso, grilled French mirepoix and satsuma gremolata

18.00

Smoked Redfish Seafood Boil

Smoked redfish and ravigote cake with crawfish, oysters, wild shrimp and classic boiled vegetables with a light crawfish velouté

22.00

Breaux Bridge Crawfish Risotto

Buttery superfino Arborio rice with roasted winter mushrooms, Louisiana soybeans and grilled Creole trinity finished with Parmesan Chantilly and saffron oil

~Also available vegetarian & vegan~

24.00

Desserts

Creole Bread Pudding Soufflé

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

Ponchatoula Strawberry Shortcake

Local strawberries marinated in Louisiana sugarcane with a fluffy buttermilk biscuit, powdered sugar and Chantilly cream 9.50
(Must be ordered 20 minutes in advance)

Spanish Milk & Cookies

Mexican horchata and gooey magic cookie bars with almonds, chocolate crumbles and toasted coconut 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