

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 andouille, 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 with crispy fingerling potatoes, sauce forestière, caramelized onions & andouille vinaigrette
18.00

~ EAT FIT NOLA ~



Chilled Watermelon &
Chili spiced limes with

Lime Soup
crushed watermelons,
citrus zest, ripped mint & basil

Barbeque Gulf Fish Salad

Chargrilled skewers of wild Louisiana fish over a salad of sliced heirloom tomatoes, avocados, charred chilies, petite greens and a spicy mango vinaigrette

Sorbet du Jour

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

33.00

Appetizers

Shrimp & Tasso Henican

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

Crispy Pork Belly

Abita Root Beer braised Chappapeela Farms pork belly with charred chili & popcorn rice boudin, blueberry hot sauce and smoked onion soubise
11.00

Gulf Redfish Croquette

Crispy croquette with roasted red peppers, cayenne infused watermelon, barbequed onions, cilantro, pickled watermelon rind salad & smoked poblano aioli
13.00

Creole Cioppino

Gulf oysters, blue crab & Louisiana shrimp poached in a fennel-heirloom tomato broth with a french baguette, red pepper rouille and a ripped herb salad
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

The Pig and the Fig

Marinated Figs tossed with shaved prosciutto, arugula, petit greens, grilled red onions, ricotta salada, baguette crostini and drizzled with a compound olive oil
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

Cast Iron Seared Fish

Seared Gulf fish with heirloom tomatoes, baby bok choy, charred leeks, tarragon citrus vinaigrette & hot chili oil
26.00

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

Bacon Wrapped Pork Tenderloin

Grilled Chappapeela Farms pork tender, with black-eyed pea hummus, pickled cabbage, sweet onions, arugula, compressed curry oil & grilled Shishito aioli
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

~Lunch Libations~

Summer Sangria \$5.

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

The Crescent City Cooler \$5.

Guava rum, freshly squeezed lime, bitters and ginger ale compose a warm weather refresher you won't soon forget

~Featured Wines~

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

2016 Famille Perrin Luberon Blanc 5.99

2016 Famille Perrin Ventoux Rouge 5.99

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

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

Blueberry Buckle à la Mode

Local blueberries marinated in Louisiana sugarcane, baked with fluffy cake batter and crunchy pecan streusel
~ finished with blueberry gelato
(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

Hand-crafted vanilla ice cream layered in an old fashioned parfait glass with candied pecans and sticky New Orleans praline syrup
~ Lally Brennan's favorite dessert 9.50

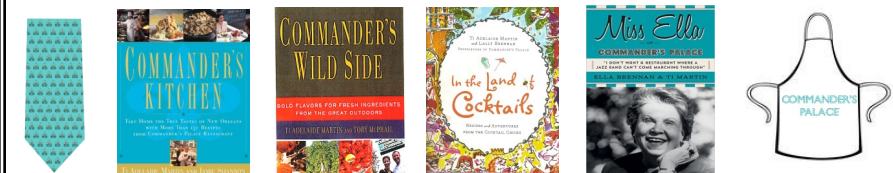
Pecan Pie à la Mode

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.