Commander’s à la Carte Dinner Menu

Appetizers

Mayhaw Glazed Pork Belly
Abita root beer braised pork belly with pat up mayhaw jelly, okra kimchi, Creole mustard pepper jelly and a sunny side up quail egg 12.50

Shrimp & Tasso Henican
Wild Louisiana white shrimp, tasso ham, pickled okra, sweet onions, 5 pepper jelly and Crystal hot sauce beurre blanc 11.50

Louisiana Oyster Fondue
Crispy oysters and brioche-cauliflower fondue with grilled kale, sundried tomatoes, bacon and Parmesan with French bread crostaudi 12.50

Folie Gras “Du Monde”
Black skilet seared Hudson Valley foie gras over a Ponchatoula strawberry beignet with toasted hazelnuts, warm sugarcane syrup and foie gras infused café au lait 18.00

Soups & Salads

Turtle Soup
A Commander’s classic finished tableside with dry sherry 8.50

Gumbo du Jour
Rich stock slow cooked with fresh regional ingredients spiked with Louisiana hot sauce 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 croûtons, shaved Gruyère & creamy black pepper dressing 8.50

Charred Cauliflower Salad
Ruby Red grapefruit and roasted cauliflower with shaved radishes, pomegranate seeds, toasted almonds, herb goat cheese & citrus-Champagne vinaigrette 9.50

Plaquinemes Citrus Salad
Satsuma, navel orange and tangelo segments with sugarcane vinaigrette, brûlèd shallots, shaved mirliton, white shrimp, tasso ham, pickled okra, sweet onions, Creole Smashed Potato Salad 9.50

Entrées

Pecan Crusted Gulf Fish
A Commander’s Palace classic with crushed sweet corn, spiced pecans, petite herbs and Prosecco poached Louisiana blue crab 36.00

Sea Salt & Meyer Lemon Crusted Shrimp
A sauté of grilled eggplant, roasted roma tomatoes & Italian garlic with smoked gouda-stone ground grits, creamed pecan pesto and piquillo pepper pasta 28.00

French White Truffle & Winter Mushroom Risotto
Shiitake and oyster mushrooms with superfino Arborio rice, Parmesan, Chanterelle cream and white truffle oil 26.00

Add Louisiana crab meat or Maine lobster Additional $12

Grand Marnier Lacquered Quail
Fire roasted chili and cochin de lait boudin over smoky bacon wiled greens with Tabasco pepper jelly and espresso pecan crust 32.00

Braised Ossobuco of Colorado Lamb
A 23 oz. Colorado lamb shank braised with French mirepoix and red wine served with cannellini beans, butter nut squash & tomatoes finished in a rich roasted lamb bone jus réti 42.00

Filet of Black Angus Beef
A chargrilled 8 oz. tenderloin of beef with roasted mushrooms, whiskey smoked onions, creamy parsnip puree with tasso & white truffle marchand de vin 40.00

Side Dishes

Winter Root Vegetables 9.00

Prosecco Poached Crab Meat 12.00

Garlic Wilted Farm Greens 7.00

Goat Cheese Thyme Grits 7.00

Creole Smashed Potatoes 7.00

A Selection of Artisanal Cheese
A tasting of warm pecan biscotti, honeycomb, preserved fruits, and candied nuts with sticky Cabernet syrup
Selection of One 10.00 - Two 12.00 - Three 14.00

~ The Chef’s Playground ~

Louisiana Caviars
Parmesan gougères, crispy shallots, cornander and creme fraîche 1992 Ch. Beaux Hauts En Troupe Extra-Brut R.D., Russian River Valley, Sonoma, California

Crab Boil Vichyssoise
All the flavors of a New Orleans crab boil whipped into a velvety soup with sassafras Chantilly and blue crab meat 2012 Domaine Gathy les Calcinaires, Vin de Pays des Côtes Catalanes, Southern France

Lobster Risotto
Superfino Arborio rice with white truffle oil and champagne poached Maine lobster 2010 Maison Champy les Combotes, Perraud-Vignoles, Burgundy, France

~ le Coup de Milieu ~

Saint 75
Tangery gin, fresh lemon, St. Germain, basil infused simple syrup & Champagne

Cast Iron Seared Gulf Fish
Chanterelle mushrooms and Tuscan kale with sweet onion souffle and compressed basil 2011 Oberliniatt SP96, Frappato-Nero d’Avola blend, Sicilia-Vinicius DOC, Italy

Tourneado and Escargot
A chargrilled tournedo of beef with whipped potatoes, smoked mushrooms and escargot-marchands de vin 2012 Shipman Vineyards. Eximo Dry Syrah, Ballard Canyon, Santa Barbara, California

Strawberry Beignets
Grand Marnier-cream cheese stuffed Ponchatoula strawberry beignets with warm sugarcane syrup and housemade strawberry bouncer 2013 Naudfrat Malvasia di Casotto DOC, Piedmont, Italy

95.00

Optional Wine Pairing Per Person 62.50

Chef Tory’s Three Course Specials

Price of Entrée includes Soup or Salad, Entrée and Dessert

Entrées

Cast Iron Seared Gulf Fish
Chanterelle, yellow foot & black trumpet mushrooms flambeed with Cognac, grilled Tuscan kale, roasted tomatoes, sweet onion souffle and compressed basil 42.00

2010 Maison Champy les Combotes, Perraud-Vignoles, Burgundy, France Half $9.25/Full 18.5

Sea Salt & Meyer Lemon Crusted Shrimp
A sauté of grilled eggplant, roasted roma tomatoes & Italian garlic with smoked gouda-stone ground grits, creamy pecan pesto and piquillo pepper pasta 41.00

2011 Domaine Gathy les Calcinaires, Côtes du Roussillon Villages, France Half $9.25/Full 18.5

Duck Cassoulet
A cracklin’ crusted Muscovy duck breast with smoky boudin, braised white beans, French mirepoix, housemade andouille, tasso and Meyer lemon-satsuma gremolata 38.00

2011 Famille Perrin les Smards, Châteauneuf-du-Pape, Rhône Valley, France Half $13.25/Full 26.5

Desserts

Your dessert menu will be presented, however, these desserts are an additional $3.00

Creole Bread Pudding Soufflé
“The Queen of Creole Desserts” (Must be ordered 20 minutes in advance)

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

~ Gift Ideas, One Size Fits All! ~

Eat Fit Nola with our heart healthy package by Ochsner