

Chef Tory McPhail's Jazz Brunch Special

Classic Bloody Mary

Our award-winning housemade Bloody Mary mix
~ Spiked tableside with "ice block" vodka

Turtle Soup

A Commander's classic
finished with a splash of sherry

Chicory Coffee Lacquered Quail

Fire roasted chili and cochon de lait boudin
over smoky bacon wilted greens and peas with
Tabasco pepper jelly & espresso pecan crust

Creole Bread Pudding Soufflé

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

44.00

Eye Openers

The Saint 75

~ St. Germain, Tanqueray gin,
basil, and sparkling wine 10.75

White Peach Bellini

~ Fresh peaches crushed
with sparkling wine 8.00

Brandy or Bourbon Milk Punch

~ A brunch favorite 7.50

Classic Bloody Mary

Our award-winning housemade Bloody Mary mix
~ Spiked tableside with "ice block" vodka 7.25

Mimosa

Fresh orange juice and sparkling wine 8.25

Brunch Trimmings

Prosecco Poached Crabmeat

12.00

Buttermilk Biscuits

4.50

Sugarcane & Black Pepper Bacon

7.00

Cracked Corn Artisan Grits

7.00

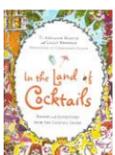
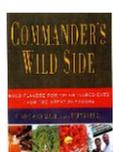
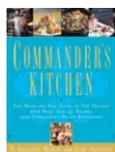
Garlic Wilted Spinach

7.00

Black Eyed Pea Choucroute

7.00

Commander's Gift Ideas One Size Fits All!



CommandersPalace CommandersPalace

Commanders_NOLA

Soups & Appetizers

Turtle Soup

A Commander's classic with rich veal fond and
crushed lemon finished tableside with
a splash of aged sherry

Commander's Creole Gumbo

Rich stock slow cooked with
regional ingredients spiked with
toasted garlic and Creole seasoning

Soup du Jour

Varied cooking techniques combined
with farm fresh produce

Louisiana Satsuma Salad

Satsuma & navel orange segments with
baby greens, brûléed shallots, shaved mirliton,
blue cheese, crunchy pecans and
crushed oregano-red wine vinaigrette

Baby Spinach Salad

Tender baby spinach tossed with
shaved onions, candied pecans,
crumbled blue cheese and
sugarcane vinaigrette

Stuffed Pecan Scone

Housemade scone, foie gras roasted apples
and dried fruits, sunny side up quail egg,
Creole Shrub Chantilly cream & cane syrup

The Commander's Salad

Hearts of romaine, Parmesan, pressed egg,
housemade bacon, French bread croutons,
grated Gruyère & creamy black pepper dressing

Apple Harvest Parfait

Roasted heirloom apples, bourbon molasses yogurt
& dried cherries in a cinnamon ginger tuile with
hard cider syrup

Shrimp and Tasso Henican

Wild Louisiana white shrimp stuffed with
spicy Cajun ham tossed in Crystal hot sauce
with pickled okra and five pepper jelly
(Additional \$3.50)

"The Smokey"

Panéed egg, Black Angus sirloin,
smoked foraged mushrooms, brandy green
peppercorn jus and grilled green onion grits



House Cured Salmon

Dill & coriander spiced salmon on
toasted brioche with pesto, Creole cream cheese,
red onion marmalade and crispy capers

Entrées

Price of Entrée includes
Appetizer, Entrée and Dessert

Pecan Crusted Gulf Fish

~ A Commander's Palace Favorite ~
Crushed sweet corn sauce,
spiced New Roads pecans, petite herbs and
Prosecco poached Louisiana blue crab
41.00

Black Angus Sirloin & Egg

Black pepper crusted Angus beef with
Lyonnaise potatoes, panéed egg and
Sazerac steak sauce
39.00

New Orleans Barbecued Gulf Shrimp

Seared Gulf shrimp crusted with rosemary, garlic
and lemon zest over goat cheese grits with
charred chilies & New Orleans barbecue butter
38.00

Eggs Lafourche

Braised pork belly, black pepper cane syrup,
andouille buttermilk cornbread hash,
poached eggs and hollandaise
35.00

Fig and Duck Pancake

Fig braised duckling on a sweet potato mascarpone
pancake with poached eggs and sage hollandaise
sprinkled with spiced pumpkin seeds
37.00

Cochon De Lait Eggs Benedict

12-hour barbecue shoulder of pork
over buttermilk biscuits with poached eggs,
ripped herb salad, sauce forestière and
Crystal hot sauce hollandaise
37.00



Griddle Seared Gulf Fish

Chanterelles, butternut squash, grilled kale,
sweet red onions, Louisiana soy beans and
roasted shallot vinaigrette
37.00

Desserts

First of the Season 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)



House Made Sorbet

A refreshing treat served in
a pecan tuile crisp

Lally's Praline Parfait

Handcrafted ice cream wrapped in
a crisp cookie with candied pecans,
crisp honey tuile and sticky praline syrup
~ Lally Brennan's favorite dessert

Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"
~ Warm whiskey sauce added tableside
(Must be ordered 20 minutes in advance
and is an additional \$3 for a complete meal)

Creole Cream Cheese Cheesecake

Housemade Creole cream cheese cheesecake
with a honey graham cracker crust,
chocolate lattice and sticky caramel sauce
(Additional \$3 for a complete meal)

Southern Style Pecan Pie

Pecan pie and vanilla bean ice cream with
melted chocolate, candied pecans
and Fleur de Sel caramel sauce