

Call ahead to place your order or
stop on by!

504-207-1343

11:30am—7pm Everyday

Starters

Turtle Soup au Sherry

The authentic Louisiana favorite with rich
veal fond, chopped egg and crushed lemon
8.00

Commander's Creole Gumbo

Rich stock slow cooked with regional
ingredients spiked with toasted garlic,
Creole seasonings and local hot sauce
8.00

Commander's Crisp Romaine Salad

Hearts of romaine, grated Parmesan,
pressed egg, crumbled bacon,
French bread croutons, shaved Gruyère
and creamy black pepper dressing
9.00

Desserts

Creole Cream Cheese Cheesecake

Slice 8.50

Southern Style Pecan Pie

Slice 8.00

Parade Route Po-Boy

Crispy Gulf shrimp doused in
sticky hot sauce with housemade tasso,
sweet onions, pickled okra mayo and
Crystal hot sauce pulp 13.00

Served hot and only available
Wednesday through Sunday from
11:30am—2pm / 6pm—7:30pm.



LE PETIT BLEU

À La Carte Entrées

Ready to Heat & Eat!

New Orleans Classic Muffaletta

Spicy soppressata, mortadella & provolone with
chopped olive salad on a Sicilian bun
13.00

Hoppin' John Wild White Shrimp

Black-eyed pea Hoppin' John succotash with
house smoked tasso ham, a wealth of greens,
petite root vegetables, late harvest corn and
fire roasted shellfish broth
30.00

Dirty Duck Confit

Crispy leg & sour orange pepper jelly over
sweet potato boulangere, roasted green apples and
"dirty" andouille duck jus
23.00

Café Pierre Lacquered Texas Quail

Charred chili boudin stuffed quail over tangy bacon
braised cabbage with rustic roots, Crystal hot sauce pulp
and sticky Grand Marnier & Cognac jus
29.00

Abita Beer Braised Black Angus Beef

Forever braised boneless short ribs over
buttery French potato purée, Covey Rise Farm
vegetables and tomato-Abita beer jus
26.00

~Gift Ideas, One Size Fits All~



Traditional King Cake • \$20.00

Brioche dough rolled with aromatic cinnamon filling
and baked to a golden brown ~Finished with a glaze
of frosty white icing and festively sprinkled with
purple, green & gold colored sugar
King cakes are 10" X 12."

Family Style Soups

Turtle Soup • Quart 32.00

The authentic Louisiana favorite with rich veal fond,
chopped egg and crushed lemon

Commander's Creole Gumbo • Quart 32.00

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

Family Style Entrées

Everything you need for a Commander's Palace
meal at home—Just Heat & Eat! All Family Style
Items Serve 4 People.

New Orleans Classic Muffaletta

Spicy soppressata, mortadella & provolone cheese
with chopped olive salad on a seeded Sicilian bun
48.00

Hoppin' John Wild White Shrimp

Black-eyed pea Hoppin' John succotash with
house smoked tasso ham, a wealth of greens,
petite root vegetables, late harvest corn and
fire roasted shellfish broth
90.00

Dirty Duck Confit

Crispy leg & sour orange pepper jelly over
sweet potato boulangere, roasted green apples and
"dirty" andouille duck jus
80.00

Café Pierre Lacquered Texas Quail

Charred chili boudin stuffed quail over tangy bacon
braised cabbage with rustic roots, Crystal hot sauce
pulp and sticky Grand Marnier & Cognac jus
99.00