

Starters, Soups & Salads

Turtle Soup au Sherry

The authentic Louisiana favorite with rich veal fond, chopped egg and crushed lemon
~Finished tableside with a splash of aged sherry
9.00

Commander's Creole Gumbo

Rich stock slow cooked with regional ingredients spiked with toasted garlic, Creole seasonings and local hot sauce
9.00

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

☉Ponchatoula Strawberry Salad

First of the season berries, Meyer lemon zest, toasted pistachios, Mimolette cheese, ripped herbs, winter greens and a sparkling vinaigrette
9.50

Shrimp & Tasso Henican

Wild Louisiana white shrimp, tasso ham, pickled okra, sweet onions, five pepper jelly and Crystal hot sauce beurre blanc
12.50

Entrées

☉ Louisiana Blue Crab Salad

Louisiana satsumas, pickled butternut squash, winter greens, candied pistachios, lemony chèvre and dried cranberries with St. Germain-citrus vinaigrette ~Topped with jumbo lump crab
23.00

☉ Pecan Crusted Gulf Fish

Petite lunch serving of pecan roasted Gulf fish, Prosecco poached jumbo lump crab over roasted winter corn, asparagus, grilled kale, melted leeks and whiskey spiked crushed corn cream
24.00

House Smoked Duck Pastrami

30 day cured & cold smoked duck breast shaved over ooey gooey chevre brioche toast with a sunny side up hen's egg, candied pecans, wilted greens and foie gras-boozy cherry vinaigrette
18.00

Tournedos of Black Angus Beef

Grilled Harris Ranch tournedos of beef over goat cheese-thyme stone ground grits, charred Brussels sprouts, roasted mushrooms and tomato-red wine beef jus
30.00

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
36.00

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



Today's 2 Course Lunch Specials

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



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
~Chef Meg's parade route favorite~
20.00

Dirty Duck Confit

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

Sides

Prosecco Poached Crab 14.00

☉Herb Buttered Asparagus 7.00

☉Covey Rise Farm Winter Vegetables 8.00

☉Sauté of Corn, Grilled Kale & Leeks 7.00

Tangy Bacon Braised Cabbage 7.00

Desserts

Creole Bread Pudding Soufflé

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

Piety & Desire Chocolate

Dark chocolate Bavarian bar marbled with fudgy devil's chocolate cake pieces, soft chocolate mousse, French Truck chicory caramel and toasted cocoa nibs
7.50

Commander's Housemade Ice Cream

Seasonal ingredients spun into old fashioned sweet custard served in a crispy pecan tuile
7.50

Creole Cream Cheese Cheesecake

A thick cut slice of handmade cheesecake with warm salted caramel & chilled chocolate
9.50

Ponchatoula Strawberry Shortcake

First of the season Louisiana strawberries with a touch of cane sugar, a warm buttermilk biscuit and chantilly whipped cream
9.50

~Gift Ideas, One Size Fits All~

