

Chef Meg'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

Café Pierre Lacquered Texas Quail

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

Creole Bread Pudding Soufflé

~ The Queen of Creole Desserts ~
Finished tableside with whiskey cream sauce
42.00

~Lunch Libations~

Lafayette No. 1 \$5

Don Q 7 year old rum, Drambuie, Peychaud's Aperitivo and Prosecco make for a delightful bittersweet aperitif to start the day

The Crescent City Cooler \$5

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

~Featured Wines~

2018 **Famille Perrin** Luberon Blanc 5.99
2018 **Famille Perrin** Ventoux Rouge 5.99



~EAT FIT NOLA~

Creole Tomato Gazpacho

Local Creole tomatoes, fresh cucumbers, jalapeño and crunchy basil seeds

Blueberry BBQ Pork Tenderloin

Grilled pork tenderloin painted with Johnsdale Farm blueberry barbecue sauce over lemon grilled okra, shaved red onions, tender greens, sweet corn-Creole cream cheese dressing and cracklin' crusted eggplant croutons

Sorbet du Jour

Handcrafted sorbet with the finest Louisiana fruit spiced with local flavors spun daily
38.00

Appetizers

Turtle Boudin Hand Pie

Smoked chili & snapping turtle boudin stuffed pastry with gooey cheese, pickled zephyr squash, honey-green garlic aioli and blueberry mostarda
13.50

Housemade Andouille & Gnudi

Crispy andouille, grilled sugar snap peas, cremini mushrooms, cherry tomatoes and pillowy buttermilk ricotta with fire roasted piquillo-tomato sauce
14.00

Crispy Yellowfin Tuna & Pork Belly Pinchos

Citrus marinade, 1403 pepper jelly, toasted sesames and quick pickle cucumber salad
12.50

Shrimp & Tasso Henican

Wild Louisiana white shrimp, tasso ham, pickled okra, sweet onions, five pepper jelly and Crystal hot sauce beurre blanc
13.00

Sides

🍷 **Herb Buttered Asparagus** 7.00

🍷 **Roasted Covey Rise Farm Vegetables** 8.00

Creole Smashed New Potatoes 7.00

Tangy Bacon Braised Cabbage 7.00

Soups & Salads

Commander's Turtle Soup

A Commander's classic with rich veal fond and crushed lemon
~Finished tableside with a splash of aged sherry
10.00

Creole Gumbo du Jour

Scratch stocks made with the best regional ingredients, toasty dark roux, holy trinity and rum barrel hot sauce
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
9.50

🍷 Petite Zephyr Squash Salad

Local Northshore squash, toasted seeds, Southern Maids Dairy cheese, pea tendrils and Creole tomato-basil buttermilk
10.00

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

Entrées

Crispy Des Allemands Catfish

Corn fried local Louisiana catfish with charred sweet peppers, grilled onions, cilantro popcorn rice and a citrusy spiced coconut curry broth
22.00

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
~Chef Meg's parade route favorite~
18.00

Grilled Black Angus Beef

Grilled tournedos of Harris Ranch beef over garlic and herb roasted Covey Rise Farm vegetables with Creole smashed potatoes and green peppercorn Tchoupitoulas sauce
38.00

🍷 Blueberry BBQ Pork Tenderloin

Grilled pork tenderloin painted with Johnsdale Farm blueberry barbecue sauce over lemon grilled early summer okra, shaved red onions, tender greens, sweet corn-Creole cream cheese dressing and cracklin' crusted eggplant croutons
25.00



Two Course Coolinary Menu

Choice of Starter & Entrée

Starters

Turtle Soup

A Commander's classic spiked with sherry

Commander's Creole Gumbo

A rich gumbo spiked with Creole seasonings

🍷 Creole Tomato Gazpacho

Local Creole tomatoes, fresh cucumbers, jalapeño and crunchy basil seeds

The Commander's Salad

Hearts of romaine, Parmesan, egg, bacon, croutons, shaved Gruyère, and creamy black pepper dressing

🍷 Petite Zephyr Squash Salad

Local Northshore squash, toasted seeds, Southern Maids Dairy cheese, pea tendrils and Creole tomato-basil buttermilk

Crispy Yellowfin Tuna & Pork Belly Pinchos

Citrus marinade, 1403 pepper jelly, toasted sesames and quick pickle cucumber salad

Entrées

Marseilles to Morocco

Seared Gulf shrimp tossed in citrusy chermoula crab fat butter over charred lunchbox peppers, roasted fennel and tiny tomatoes with Creole cream cheese stone ground grits and crushed crab-saffron broth 25.00

Crispy Des Allemands Catfish

Corn fried local Louisiana catfish with charred sweet peppers, grilled onions, cilantro popcorn rice and a citrusy spiced coconut curry broth 25.00

Piri Piri Griddled Chicken

Garlic & red chili Joyce Farms chicken thighs, "30 second" greens, soft yucca, piqué and roasted pineapple vinaigrette 24.00

Bacon & Egg Tamale

Sunny side up hen's egg with crispy braised pork belly over smokey pork & LA popcorn rice boudin with roasted poblano-cotija masa, cilantro crema and salsa roja in a summer corn husk 23.00

Desserts

Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"
Finished tableside with warm whiskey cream
(Must be ordered 20 minutes in advance) 10.00

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

Creole Cream Cheese Cheesecake

Housemade Creole cream cheese, graham cracker crust, warm salted caramel and chilled chocolate 9.50

Georgia Peaches & Cream

Toasted cardamom & sweet Georgia peach jam layered with vanilla peach custard and honey nut granola
~Served chilled with fresh Ponchatoula blueberries 9.50

Housemade Ice Cream

A daily selection of old fashioned ice cream from our pastry shop 8.00