

Commander's à la Carte Lunch Menu

Appetizers

The Pig & The Fig

Crawfish boil & Abita root beer braised pork belly over grilled Brussels sprouts, Southern Comfort soaked figs and whiskey-Creole mustard pepper jelly 12.00

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 Gratinée

A fire roasted miniature cast iron kettle loaded with briny oysters, melted leeks, braised pork belly & tender artichokes with crushed cracklins, melted Gruyère and garlicky Leidenheimer croustades 12.50

Soups & Salads

Commander's Turtle Soup

Our famous soup that takes 3 days to make
~ Finished tableside with aged sherry 8.50

Creole Gumbo

A rich gumbo spiked with
Louisiana hot sauce and Creole seasonings 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 croutons, shaved Gruyère and creamy black pepper dressing 8.50

Louisiana Satsuma Salad

Satsuma & navel orange segments with baby greens, brûléed shallots, shaved mirliton, blue cheese, crunchy pecans and crushed oregano-red wine vinaigrette 8.50

Entrées



Griddle Seared Fish

Roasted butternut squash, garlic grilled kale, tomatoes and Covey Rise vegetables with Vidalia onion vinaigrette 24.00

Louisiana Shrimp & Grits

Wild Louisiana white shrimp over goat cheese stone ground grits with melted onions, leeks, roasted mushrooms, concassé tomatoes and sauce forestière 22.00

French Black Truffle & Autumn Mushroom Risotto

Shiitake and oyster mushrooms with fine Arborio rice, Parmesan chantilly cream and shaved black truffles 19.00
~Add Louisiana crab meat \$7 or Maine lobster Additional \$9~

Smoked Duroc Pork Prime Rib

Slow roasted whole rack of heritage pork, crispy autumn roots, braised red cabbage and Granny Smith apples with Buffalo Trace honey green peppercorn jus 25.00

Black Angus Angus Sirloin

Chargrilled New York strip with Lyonnaise potatoes, smoked red onion & mushroom salad and Piri Piri maître d' butter 29.00

Desserts

Creole Bread Pudding Soufflé

All the richness of Creole bread pudding whipped up into a light soufflé
~ Finished tableside with warm whiskey cream 9.50
(must be ordered 20 minutes in advance)

First of the Season Strawberry Shortcake

Ponchatoula strawberries marinated in Louisiana sugarcane with a fluffy buttermilk biscuit, powdered sugar and chantilly cream 9.50
(must be ordered 20 minutes in advance)

Lally's Praline Parfait

Hand-crafted ice cream layered in an old fashioned parfait glass with candied pecans and sticky praline syrup
~ Lally Brennan's favorite dessert 9.50

Southern Style Pecan Pie

Vanilla infused custard pie layered with roasted New Roads pecans
~ Served with house-spun vanilla bean ice cream 8.50

Commander's Creole Cream Cheese Cheesecake

House made Creole cream cheese cheesecake with a honey graham crust, chocolate lattice, and sticky caramel sauce 9.50

Artisan Made Ice Cream

Farm to table inspirations from Commander's kitchen 8.50

Commander's 3 Course Selections

CHEF TORY'S CLASSIC CREOLE LUNCHEON

Creole Gumbo

A rich gumbo spiked with
Louisiana hot sauce and Creole seasonings

Chicory Coffee Lacquered Quail

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

Creole Bread Pudding Soufflé

~ The Queen of Creole Desserts ~
Finished tableside with whiskey cream sauce
34.00



~ EAT FIT NOLA ~

Smoked Creole Tomato Soup

North Shore Creole tomatoes & roasted garlic blended into a velvety soup with toasted French bread, olive oil and pressed basil

West Indies Pickled Lobster and Avocado Salad

Crisp lettuce dressed in pineapple and Prosecco vinegar, celeriac remoulade, sugarcane cured tomatoes, tropical fruit, powdered basil & chili snow

Sorbet du Jour

Handcrafted sorbet made of the finest
Louisiana fruit and spiced with local flavors
29.00

Today's 2 Course Lunch Specials

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

ENTRÉES

Crispy Louisiana Seafood Salad

Smoky Gulf fish & wild white shrimp croquettes with chopped romaine, charred onions, chilies, sundried tomatoes, olives, grilled lemon, Abita Amber aioli & NOLA barbecue vinaigrette
20.00

Lemon, Garlic, & Rosemary BBQ'd Chicken

Grilled eggplant, red onions, local tomatoes, Kalamata olives, Italian parsley, liquefied basil and smoked tomato vinaigrette
18.00

Creole Cochon de Lait "Cassoulet"

Tender bourbon glazed pork shoulder, housemade boudin, grilled ciabatta, white bean purée, gremolata and crispy onion rings
22.00

Two Great Wines-each ONLY \$5⁹⁹!

We arranged with our good friends, the Perrin family of Château de Beaucastel, to bring in two very special wines from the southern Rhône Valley in France.

2012 **Famille Perrin** Luberon Blanc \$5.99

2012 **Famille Perrin** Ventoux Rouge \$5.99

Due to very limited quantities, these wines are available only at lunch. Not available for Private Parties.

SIDES

Champagne Poached Crabmeat 12.00

Cochon de Lait Boudin 7.00

Covey Rise Farm Vegetables 7.00

Lyonnaise Potatoes 7.00

Our 25¢ Martinis

The Best Kept Secret in Town!!

"Limit three (3) per person 'cause that's enough"

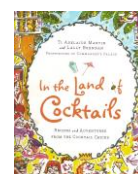
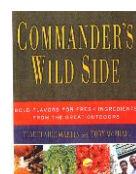
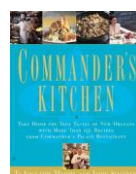
~ Available with the purchase of any Entrée ~

Classic • Commander's • Cosmopolitan • Ray's Melon

Flavored Iced Teas 3.50

Mango • Strawberry • Basil

~ Gift Ideas, One Size Fits All! ~



CP
Gift
Cards