Commander’s à la Carte Lunch Menu

Appetizers

The Pig & The Fig
Crawfish boil & Ahi tuna 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 Gratiniée
A fire roasted miniature cast iron kettle loaded with briny oysters, melted leeks, braised pork belly & tender artichokes with cracked crinklins, 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, marinated in Louisiana sugarcane with honey, olive oil and pressed basil 8.50

Louisiana Satsuma Salad
Satsuma & navel orange segments with baby greens, brûléed shallots, shaved mirliton, blue cheese, crunchpy 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, cornacci tomatoes and sauce feuilletée 22.00

French Black Truffle & Autumn Mushroom Risotto
Shitake and oyster mushrooms with fine Arborio rice, Parmesan chantilly cream and shaved black truffles 19.00

Smoked Durac Pork Prime Rib
Slow roasted whole rack of heritage pork with extra autumn roots, braised red cabbage and Grenny Soup glaze 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 sugar 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 9.30

Southern Style Pecan Pie
Vanilla infused custard pie layered with roasted New Roads pecans ~ Served with house-span vanilla bean ice cream 8.50

Commander’s Creole Cream Cheese Cheesecake
House made Creole cream cheese cheesecake with a honey grahms 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 Provençal vinaigrette, celery 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

ENTREES

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, Kalumata olives, Italian parsley, laquedue basil and smoked tomato vinaigrette 18.00

Creole Cochon de Laït “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 $5!*
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 Laït 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 Ice Tea 3.50
Mango • Strawberry • Basil

~ Gift Ideas, One Size Fits All! ~

CP Gift Cards