

COMMANDER'S PALACE®

Hot From The Grill

Shrimp & Tasso Skewers

Three jumbo shrimp with housemade tasso,
Crystal hot sauce and pepper jelly lacquer
12.00

Island BBQ'd Chicken on a Stick

Smoky bbq'd garlic, lemon & red chili rub
2 Skewers for 5.00

Charbroiled BBQ'd Oysters

Brown butter, caramelized garlic,
chopped basil and melty Parmesan
1/2 Dozen 10.00
Full Dozen 20.00

Preserved Lemon-Pecan Popcorn Rice

Prairie Rhone Farm 3.00

Summer Vegetable Brochettes

Grilled skewers of zucchini, red peppers,
roma tomato, eggplant and
gooey smoked Gouda cheese 5.00

Salads & Desserts

Commander's Romaine Salad

Hearts of romaine, grated Parmesan, pressed
egg, crisp bacon, Leidenheimer croutons,
shredded Gruyère and creamy
black pepper dressing 7.00

Creole Cream Cheese Cheesecake

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

Pecan Pie

An individual slice of a beloved
Commander's classic dessert 8.50

À La Carte Entrées

Ready to Heat & Eat!

Suckling Pig Tacos

Creole bbq'd pork, corn & flour tortillas,
tomatillo salsa, boudin and housemade rum
barrel hot sauce
14.00

Wild Shrimp & Corn Enchiladas

Wild shrimp & fire roasted corn, caramelized
onions, Creole tomatoes, garlic wilted spinach,
chopped cilantro, fresh lime and
soft-shell crab fondue
14.00

Hickory Grilled Black Angus Hanger Steak

Chargrilled summer vegetable brochettes,
goat cheese and caramelized onion grits with
garlic & whiskey flambéed escargot compound
butter
18.00

Wild White Shrimp & Stone Ground Grits

Large roasted local shrimp, creamy stone
ground grits, roasted peppers and summer corn
with shrimp & veal fond
23.00

Chef Meg's Yakamein

Wild shrimp, garlic braised pork shoulder,
hen's egg, noodles, cilantro, crushed lemon and
rich, slow cooked cochon de lait broth
1 Quart for 16.00

Sugarcane Lacquered South Texas Quail

Boneless hand cut quail stuffed with
red chili & braised pork shoulder boudin over
bacon braised cabbage and
black pepper-molasses glaze
28.00

Family Style Meals

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

Family Style Soups & Salad

Turtle Soup (One Quart)

A Commander's classic spiked with sherry
28.00

Seafood Gumbo (One Quart)

Scratch seafood stock made with the
best regional ingredients
32.00

Commander's Romaine Salad (Serves Four)

Hearts of romaine, grated Parmesan,
pressed egg, crisp bacon, Leidenheimer
croutons, shredded Gruyère and
creamy black pepper dressing
15.00

Family Style Desserts

Creole Cream Cheese Cheesecake (10 Portions)

A thick cut slice of handmade cheesecake with
warm salted caramel and chilled chocolate
89.00

Pecan Pie (8 Portions)

A beloved Commander's classic dessert
28.00

Family Style Entrées

Smoke Roasted Whole Chicken

A 3.5lb chicken (served warm) with grilled
vegetable brochettes, preserved lemon-pecan
popcorn rice and tangy white BBQ sauce
39.00

Suckling Pig Tacos Kit

Creole bbq'd pork, corn & flour tortillas,
tomatillo salsa, boudin and housemade
rum barrel hot sauce
49.00

Wild Shrimp & Corn Enchiladas

Wild shrimp & fire roasted corn, caramelized
onions, Creole tomatoes, garlic wilted spinach,
chopped cilantro, fresh lime and
soft-shell crab fondue
49.00

Hickory Grilled Black Angus Hanger Steaks

Four 6 oz. hanger steaks with chargrilled summer
vegetable brochettes, goat cheese & caramelized
onion grits and garlic & whiskey flambéed
escargot compound butter
69.00

Wild White Shrimp & Stone Ground Grits

Large roasted local shrimp, creamy stone ground
grits, roasted peppers and summer corn with
shrimp & veal fond
89.00

Chef Meg's Yakamein

Wild shrimp, garlic braised pork shoulder, hen's
egg, noodles, cilantro, crushed lemon and rich,
slow cooked cochon de lait broth
2 Quarts for 30.00

Sugarcane Lacquered South Texas Quail

Boneless hand cut quail stuffed with red chili &
braised pork shoulder boudin over bacon braised
cabbage and black pepper-molasses glaze
99.00

~Gift Ideas, One Size Fits All~

