Hot From The Grill
Island BBQ’d Chicken on a Stick
Smoky bbq’d garlic, lemon & red chili rub
2 Skewers for 5.00

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

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 Tony’s parade route favorite~ 13.00

Commander’s Crab Cake
Gulf blue crab, tri-colored peppers, tangy ravigote sauce, summer corn and pickled vegetable salad 16.00
Entrée Size 32.00

Salads & Desserts
Commander’s Romaine Salad
Hearts of romaine, Parmesan, pressed egg, crisp bacon, Leindheimer croutons, shredded Gruyère & black pepper dressing 7.00

Creole Cream Cheese Cheesecake
A thick cut slice of handmade cheesecake with warm salted caramel 9.50

Pecan Pie
An individual slice of a beloved Commander’s classic dessert 8.50

Â 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, cilantro, fresh lime and soft-shell crab fondue 14.00

Grilled Veal Tenderloin
Char-grilled summer vegetable brochettes, goat cheese and caramelized onion grits with garlic & whiskey flambeé escargot compound butter 18.00

Mushroom & Chicken Pappardelle
Maggie’s Farm mushrooms and smoked chicken with pappardelle, peas and Parmesan mushroom-velouté 15.00

Creole Beef & Crab Enchiladas
Wild shrimp & fire roasted corn, caramelized onions, Creole tomatoes, garlic wilted spinach, tomatoes, boudin and housemade rum barrel hot sauce 16.00

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

Grilled Veal Tenderloin
Char-grilled summer vegetable brochettes, goat cheese & caramelized onion grits with garlic-whiskey flambeé escargot compound butter 18.00

Mushroom & Chicken Pappardelle
Maggie’s Farm mushrooms and smoked chicken with pappardelle, peas and Parmesan mushroom-velouté 15.00

Crawfish Boil Lobster Dinner for 2
~A Limited Edition Entrée~
A 2 1/2 lb. Maine lobster cooked to order and served hot with sweet summer corn, petite potatoes, button mushrooms and grilled lemon with sea salt & Crystal hot sauce pulp ~Served with drawn butter and citrus-Creole mustard aioli 89.00

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, Leindheimer croutons, shredded Gruyère and creamy black pepper dressing 15.00

Family Style Desserts
Creole Cream Cheese Cheesecake (10 Portions) 55.00
Pecan Pie (8 Portions) 28.00

~Gift Ideas, One Size Fits All~
Mushroom & Chicken Pappardelle
Maggie’s Farm mushrooms and smoked chicken with pappardelle, peas and Parmesan mushroom-velouté 60.00

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

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

Grilled Veal Tenderloin
Four petite tenderloins with char-grilled summer vegetable brochettes, goat cheese & caramelized onion grits and garlic-whiskey flambeé escargot compound butter 69.00