



# LE PETIT BLEU

## Starters

### **Turtle Soup**

*A Commander's classic spiked with sherry*  
7.00

### **Seafood Gumbo**

*Scratch seafood stock made with the best regional ingredients*  
7.00

### **Commander's Crisp Romaine Salad**

*Hearts of romaine, grated Parmesan, pressed egg, crumbled bacon, French bread croutons, shaved Gruyère and creamy black pepper dressing*  
9.00

### **The Lyonnaise Salad**

*Frisée and late summer greens with a poached egg, warm bacon lardoons, grilled onions, potato croutons, ripped herbs and Champagne-Dijon mustard vinaigrette*  
9.50

### **Tian of Jumbo Lump Blue Crab Ravigote**

*Chilled fresh local crab dressed with fennel, fresh herbs, crispy leeks and lemon-basil pesto*  
14.00

**The Zoom that Saved Wednesdays!**

**Check out our weekly virtual wine & cheese party!**

**Tickets can be purchased at [www.commanderspalace.com/about/upcoming-events](http://www.commanderspalace.com/about/upcoming-events)**

## À La Carte Entrées

*Ready to Heat & Eat!*

### **New Orleans Classic Muffaletta**

*Spicy soppressata, mortadella & provolone cheese with chopped olive salad on a seeded Sicilian bun*  
13.00

### **Rum Roasted Wild White Shrimp**

*Herb marinated local shrimp over a sauté of colorful tomatoes, onion and umami rich mushrooms with artisan grits and an elegant French shrimp & veal fond*  
25.00

### **Cochon De Lait Tamale**

*Bacon fat injected pork tenderloin, 16-hour smoked shoulder and tequila glazed belly over Mexican masa with charred poblanos, roasted corn, Cotija cheese, crispy crackling' and ancho chili-trotter jus*  
21.00

### **Café Pierre Lacquered Texas Quail**

*Smoky Cajun boudin stuffed quail over a nest of tangy bacon braised cabbage with rustic roots, Crystal hot sauce pulp and sticky Grand Marnier & Cognac jus*  
29.00

### **Miso Roasted Forest Mushroom Pasta**

*Selections from Mushroom Maggie's Farm ~Gluten free pasta laced with cashew cream, Meyer lemon olive oil, vegan cheese and shaved American summer truffles*  
15.00



# LE PETIT BLEU

## Family Style Soups & Salad

### **Turtle Soup**

*Quart 29.00*  
*A Commander's classic spiked with sherry*

### **Seafood Gumbo**

*Quart 29.00*  
*Scratch seafood stock made with the best regional ingredients*

### **Commander's Romaine Salad (Serves Four) 19.00**

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

### **The Lyonnaise Salad (Serves Four) 20.00**

*Frisée and late summer greens with a poached egg, warm bacon lardoons, grilled onions, potato croutons, ripped herbs and Champagne-Dijon mustard vinaigrette*

## Desserts

*Desserts the family will enjoy!*

### **Creole Cream Cheese Cheesecake**

*Slice 8.50 • Whole (10 Portions) 55.00*

### **Pecan Pie**

*Slice 8.00 • Whole (8 Portions) 28.00*

**~Gift Ideas, One Size Fits All~**



## Family Style Entrées

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

### **New Orleans Classic Muffaletta**

*Spicy soppressata, mortadella & provolone cheese with chopped olive salad on a seeded Sicilian bun*  
48.00

### **Rum Roasted Wild White Shrimp**

*Herb marinated local shrimp over a sauté of colorful tomatoes, onion and umami rich mushrooms with artisan grits and an elegant French shrimp & veal fond*  
90.00

### **Cochon De Lait Tamale**

*Bacon fat injected pork tenderloin, 16-hour smoked shoulder and tequila glazed belly over Mexican masa with charred poblanos, roasted corn, Cotija cheese, crispy cracklin' and ancho chili-trotter jus*  
75.00

### **Miso Roasted Forest Mushroom Pasta**

*Selections from Mushroom Maggie's Farm ~Gluten free pasta laced with cashew cream, Meyer lemon olive oil, vegan cheese and shaved American summer truffles*  
49.00

### **Café Pierre Lacquered Texas Quail**

*Smoky Cajun boudin stuffed quail over a nest of tangy bacon braised cabbage with rustic roots, Crystal hot sauce pulp and sticky Grand Marnier & Cognac jus*  
99.00