

Chef Tory's Classic Creole Luncheon

Commander's Turtle Soup

Rich veal stock simmered slowly for 72 hours with minced snapping turtle, holy trinity & pressed hen's eggs
~Finished tableside with aged sherry

Spiced Peach & Honey Lacquered Quail

Broken Arrow Ranch quail stuffed with Creole boudin, rum barrel hot sauce kimchi, summer cabbage and boozy peach honey glaze

Creole Bread Pudding Soufflé

~ The Queen of Creole Desserts ~
Finished tableside with whiskey cream sauce
39.00



Chilled Summer Cantaloupe Soup

Basil infused Greek yogurt with crushed Ponchatoula cantaloupes, Melon liquor, Prosecco, citrus zest & ripped mint

Corn Crusted Des Allemandes Catfish Salad

Grilled corn & Abita beer battered local catfish, bright lemon, spicy crawfish boiled vegetables, and "cane cured" Creole Tomato vinaigrette

Sorbet du Jour

Handcrafted sorbet with the finest Louisiana fruit spiced with local flavors spun daily
36.00

Appetizers

Shrimp & Tasso Henican

Wild Louisiana white shrimp, tasso ham, pickled okra, sweet onions, five pepper jelly and Crystal hot sauce beurre blanc
12.50

Smokehouse Braised Hog Jowl

Slow smoked hog jowl with jalapeño polenta, sweet bell pepper & mustard seed agrodolce, baby arugula, Southern Comfort & Alabama peach jus
11.00

Jumbo Louisiana Blue Crab & Smoked Gulf Fish Salad

Shaved fennel & celery root, candied orange, fresh herbs, toasted pecan, creamy Herbsaint "Green Goddess" and crispy lavash
15.00

Chanterelle Mushroom "Ravioli"

Northshore Chanterelle Mushrooms, handmade pasta, lemon whipped goat cheese, Portabella jus, smoked mushroom bacon & fresh herbs
14.00

SIDES

Prosecco Poached Crabmeat 13.00

Roasted Farm Vegetables 7.00

Charred Chili Boudin 8.00

Garlic Wilted Spinach 7.00

Soups & Salads

Commander's Turtle Soup

Rich veal stock simmered slowly for 72 hours with minced snapping turtle, holy trinity & pressed hen's eggs
~Finished tableside with aged sherry
8.50

Creole Gumbo du Jour

Scratch stocks made with the best regional ingredients, toasty dark roux, holy trinity and rum barrel hot sauce
8.50

Soup du Jour

Varied cooking techniques combined with fresh produce
8.00

Soups 1-1-1

A demi serving of three soups:
Gumbo, Turtle & Soup du Jour
9.50

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

Alabama Peach and Green Fig Salad

Farmhouse greens, crumbled Cotija cheese, barbequed onions, star anise & brown butter croutons with boozy Southern Comfort Vinaigrette
9.50

Eat Fit NOLA items meet the nutritional criteria of Ochsner Health System. For more information please visit EatFitNOLA.com

Entrées

New Orleans Barbecued Wild White Shrimp

Rosemary & cracked pepper flambéed shrimp, warm Hoppin' John salad with spicy local mustard greens, housemade tasso ham and New Orleans BBQ vinaigrette
24.00

Corn Crusted Des Allemandes Catfish Salad

Grilled corn & Abita beer battered local catfish, spicy crawfish boiled vegetables, bright lemon and "cane cured" Creole Tomato vinaigrette
24.00

"The Creole Tostada"

16-hour applewood smoked Creole cochon de lait, hand pressed tostada, red bean purée, Cajun boudin, charred corn chow-chow, peppery arugula, salsa verde & rum barrel hot sauce crema
21.00

Spiced Peach & Honey Lacquered Quail

Broken Arrow Ranch quail stuffed with Creole boudin, rum barrel hot sauce kimchi, summer cabbage and boozy peach honey glaze
27.00

Tournedos of Black Angus Beef

Grilled Harris Ranch beef, black pepper roasted potatoes, daily farm truck vegetables, Cabernet & hog jowl jus lié
32.00

Our 25¢ Martinis

"Limit three (3) per person 'cause that's enough"
~ Available with the purchase of any Entrée ~

Coolinary Menu

Choice of Starter & Entrée

Starters

Turtle Soup

A Commander's classic spiked with sherry

Creole Gumbo

A rich gumbo spiked with Creole seasonings

The Farmer's Soup du Jour

Daily inspirations using ingredients right from the farm

The Commander's Salad

Alabama Peach and Green Fig Salad

Farmhouse greens, crumbled Cotija cheese, barbequed onions, star anise & brown butter croutons with boozy Southern Comfort Vinaigrette

Chanterelle Mushroom "Ravioli"

Northshore Chanterelle Mushrooms, handmade pasta, Portabella jus, lemon whipped goat cheese, smoked mushroom bacon & fresh herbs

Entrées

Island Barbecued Chicken

Garlic & red chile grilled Joyce Farms chicken, "30 second" greens, soft yucca, Pique, and curry roasted pineapple vinaigrette 18.00

Creole Yellow Tomato Courtbouillon

Wild Gulf fish, shrimp, oysters and clams steamed in light saffron broth with caramelized fennel, garlic confit, fresh basil & crispy crostini 20.00

Chargrilled Harris Ranch Skirt Steak

Charred kale, marinated local legumes, blistered cherry tomato, lime chimichurri 20.00

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.)

Alabama Peach Crisp

Fresh Alabama Peaches, cinnamon and New Roads Pecan streusel crust, and served with spiced brown sugar ice cream 9.50
(Must be ordered 20 minutes in advance.)

Creole Shrub Chocolate Bar

European dark chocolate bar with shrub spiked white chocolate ganache, candied orange zest and dusted with spiced Dixie Crystals 9.50

Lally's Praline Parfait

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

Pecan Pie à la Mode

Southern style pecan pie & vanilla bean ice cream with melted chocolate, candied pecans and Fleur de Sel caramel sauce 8.50

Commander's Creole Cream Cheese Cheesecake

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