

## Starters

### **Turtle Soup**

A Commander's classic with rich veal fond and crushed lemon finished tableside with a splash of aged sherry

### **Commander's Creole Gumbo**

Rich stock slow cooked with regional ingredients spiked with toasted garlic and Creole seasoning

### **Soup du Jour**

Varied cooking techniques with farm fresh produce

### **Soups 1-1-1**

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

### **The Commander's Salad**

Hearts of romaine, Parmesan, pressed egg, housemade bacon, French bread croutons, grated Gruyère & creamy black pepper dressing

### **Farmer's Market Salad**

Shaved fennel, candy striped beets, select Covey Rise Farms vegetables, sunflower seed trail mix, Gournay cheese, tart strawberry & aged balsamic with spiced Meyer lemon infused olive oil

### **Louisiana Crawfish Boil Beignets**

Grilled crawfish tails and roasted chilies rolled into savory sweet corn beignets with red pepper aioli and warm remoulade sauce

### **Parish Granola Parfait**

Lemongrass yogurt with burnt orange honey, white chocolate granola crumble, Luxardo-drunk cherries, local satsumas and farm berries

### **Zwolle Crawfish Tamale**

Cajun boiled crawfish tails in a spicy corn tamale with red molé, poached hen's egg and sofrito hollandaise

### **Shrimp and Tasso Henican**

Wild Louisiana white shrimp stuffed with spicy Cajun ham tossed in Crystal hot sauce with pickled okra and five pepper jelly  
(Additional \$3.50)

## Commander's Brunch Favorites

### **Classic Bloody Mary**

~ Spiked tableside with "ice block" vodka

### **Turtle Soup**

A Commander's classic finished with a splash of sherry

### **Sugarcane Lacquered South Texas Quail**

Charred chili and popcorn rice boudin stuffed inside a boneless farm quail with braised greens, pepper jelly, Louisiana sugarcane and rum vinegar glaze

### **Creole Bread Pudding Soufflé**

"The Queen of Creole Desserts"

46.00

## Entrées

### **Irish Channel Eggs**

Slow braised corned beef & buttery cabbage with black-eyed pea potato hash, soft poached hen's eggs, charred parsley hollandaise & horseradish double cream

40.00

### **Cochon De Lait Eggs Benedict**

16-hour smoked pork over buttermilk biscuits with poached eggs, ripped herb salad, sauce forestière and housemade tasso hollandaise

36.00

### **New Orleans Barbecued Gulf Shrimp**

Seared Gulf shrimp crusted with rosemary, garlic and lemon zest over goat cheese grits with charred chilies & New Orleans barbecue butter

39.00

### **Cast Iron Skillet Seared Redfish**

Grilled Louisiana crawfish sauce piquant & smoked corn maque choux popcorn rice with grilled trinity, tomato concassé and pickled okra

45.00

### **Corn Crusted Des Allemands Catfish**

A sauté of crawfish tails, grilled Vidalia onions, Louisiana red beans & roasted tomatoes with Creole tomato butter and smoked corn grits

38.00

### **Creole Crawfish Frittata**

Breaux Bridge crawfish tails folded into a farm fresh hen's egg frittata with pepper jack cheese, tiny tomatoes, roasted mushrooms and white truffle oil

39.00

### **Tournedos of Black Angus Beef**

Whiskey smoked onions, roasted mushrooms and Creole smashed new potatoes with tasso marchands de vin red chili deep-fried Brussels sprouts

40.00

## Desserts

### **Creole Bread Pudding Soufflé**

"The Queen of Creole Desserts"

~ Warm whiskey sauce added tableside  
(Must be ordered 20 minutes in advance and is an additional \$3 for a complete meal)

### **Ponchatoula Strawberry Shortcake**

Louisiana strawberries macerated with a touch of cane sugar over a warm buttermilk biscuit and Chantilly cream  
(Must be ordered 20 minutes in advance and is an additional \$3 for a complete meal)

### **Pecan Pie a la Mode**

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

### **Lally's Praline Parfait**

Handcrafted ice cream, a crisp honey tuile, candied pecans, Chantilly whipped cream and sticky New Orleans praline syrup  
~ Lally Brennan's favorite dessert

### **Commander's Classic Fudge Sheba**

A frozen dark chocolate Bavarian with crushed pecans, sea salt caramel & absinthe-white chocolate ganache

### **Housemade Ice Cream or Sorbet**

A daily selection of seasonal fruit sorbet or old fashioned ice cream

## À la Carte Sides

**Grilled Crawfish Tails** 12.00

**Creole Smashed New Potatoes** 6.00

**Buttermilk Biscuits** 4.50

**Sugarcane & Black Pepper Bacon** 7.00

 **Garlic Wilted Spinach** 7.00

**Shortstack of Buttermilk Pancakes** 8.00

**Smoked Corn Stone Ground Grits** 7.00

**Menu items will frequently differ from our online sample menu.**

We are proud that the rich palette of farm raised products and bayou gifts Louisiana has to offer fill our menu. Chef Tory's "dirt to plate within 100 miles" policy means that we strive for 90% of our ingredients to come from within 100 miles of our back door. Therefore, menu items are subject to local and seasonal availability of ingredients

## Jazzy Wines!

2012 **Commander's Palace Cuvée Brut Blanc de Noirs**  
Russian River Valley, California 16.5

2012 **Vincent Girardin "Cuvée St. Vincent"**  
Bourgogne Chardonnay, Burgundy, France 13.5

2015 **Domaine de la Chanteleuserie Cabernet Franc Rosé**  
Bourgueil, Loire Valley, France 11.5

2012 **Naufregar Malvasia di Casorzo**  
(light, sweet, spritzy red) Piedmont, Italy 8.5

2013 **Albert Bichot Bourgogne Pinot Noir**  
Burgundy, France 13.5

2012 **Badenhorst Family "Secateurs"**  
Red Rhône Blend, Swartland, South Africa 11.5

## Eye Openers

### **Classic Bloody Mary**

Our award-winning housemade Bloody Mary mix  
~ Spiked tableside with "ice block" vodka 8.75

### **The Saint 75**

~ St. Germain, Tanqueray gin,  
basil and sparkling wine 11.00

### **Brandy or Bourbon Milk Punch**

~ A brunch favorite 8.50

### **Mimosa**

Fresh orange juice and sparkling wine 9.75