

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

Sangria Salad

White wine and apricot brandy soaked pineapples, mangoes, strawberries & blueberries tossed with mixed greens, ripped herbs, sweet red onions, piquillo peppers and a boozy sangria vinaigrette

Louisiana Crawfish Boil Beignets

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

Spring "Jumper"

Carrot cake yogurt with Grand Marnier infused honey, local citrus and white chocolate granola crumble in a pecan tuile crisp with fresh mint and local fruit

Festival Season Crawfish Bread

Breaux Bridge crawfish tails, melty pepper jack cheese, grilled trinity, toasted housemade brioche, a soft poached egg with smoky tomato butter & crispy Louisiana sweet potatoes

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)



Stay heart healthy with Eat Fit NOLA by Ochsner.

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 with tasso braised cabbage, sugarcane-rum glaze and Crystal hot sauce pepper jelly

Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"

46.00

Entrées

Creole Ham & Eggs

House cured Chappapeela Farms heritage ham with soft poached hen's eggs set atop jalapeño cornbread toast, Meyer lemon white bean purée, pork jus röti & Creoleaise

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 and New Orleans barbecue butter

39.00

Pecan Crusted Gulf Fish

A Commander's Palace classic with crushed corn cream, spiced pecans, petite herbs and Prosecco poached Louisiana blue crab

45.00

Louisiana Bayou Brunch

Crispy Des Allemands wild catfish fillets with crawfish jambalaya grits, soft poached hen's eggs, Choupique caviar hollandaise and cebollita ravigote

40.00

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, Creole smashed new potatoes, crispy leeks and tasso marchands de vin

40.00

*Price of Entrée includes Appetizer, Entrée and Dessert

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 & vanilla bean ice cream with melted chocolate 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

Prosecco Poached Crabmeat 12.00

Creole Smashed New Potatoes 6.00

Buttermilk Biscuits 4.50

Sugarcane & Black Pepper Bacon 7.00

 **Garlic Wilted Spinach** 7.00

Short Stack 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

Eye Openers

Classic Bloody Mary

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

Ferrel's Spring Sangria

White wine, orange liqueur, spring fruit & fresh herbs 9.00

The Saint 75

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

Mimosa

Fresh orange juice and sparkling wine 9.75

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