

Jazz Brunch at Commander's Palace

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

Today's Seasonal Soup

Varied cooking techniques with farm fresh produce

The Classic Commander's Salad

Crisp romaine, Parmesan, pressed egg,
smoky bacon, French bread croutons,
grated Gruyère & creamy black pepper dressing

Ponchatoula Strawberry Salad

Johndales Farm berries with spiced pecans,
crispy root vegetable crisps, bitter greens,
lemon pound cake croutons and
makrut-lime limoncello vinaigrette

Roasted Poblano Glazed Chicken Biscuit

Crispy confit chicken thigh in a petite
buttermilk & black pepper biscuit with
grilled green chili glaze and crushed lime avocado slaw

Crispy Oyster Sardou Salad

Parmesan dusted plump Gulf oysters
over baby spinach & arugula, lemon roasted artichokes,
melted leeks and warm Herbsaint vinaigrette
with a soft poached hen's egg and caviar 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)

 Stay heart healthy with Eat Fit NOLA by Ochsner.

Entrées

*Price of Entrée includes Starter, Entrée and Dessert

Pecan Roasted Gulf Fish

Wild caught Gulf fish, local greens, melted leeks,
spiced pecans, Prosecco poached jumbo lump crab and
Woodford Reserve bourbon corn sauce
47.00

Breaux Bridge Frittata

Grilled crawfish tails, charred sweet peppers, onions and
spicy jack cheese over a three egg open-faced omelet with
baby arugula and crab boiled corn coulis
42.00

Wild Louisiana White Shrimp

Rosemary, garlic & lemon seared Gulf shrimp with
roasted mushrooms, petite tomatoes, local soybeans
and ripped herbs with smoky tomato vinaigrette
39.00

Crispy Des Allemands Catfish

Crispy catfish filets over chilled "bayou style" potato salad
with chopped eggs, tangy mustard,
pickled okra tartar sauce and grilled lemon
36.00

Cochon De Lait Eggs Benedict

16-hour barbecue shoulder of pork over
buttermilk biscuits with poached hen's eggs, ripped herbs,
sauce forestière and housemade tasso hollandaise
37.00

Ponchatoula Strawberry Pain Perdu

Griddled strawberry Creole cream cheese stuffed
French bread covered in warm strawberry jam,
chopped white chocolate & walnuts, chicory dust,
and café au lait crème anglaise
35.00

Steak & Eggs

Two soft poached hen's eggs with a grilled tournedo of
Black Angus beef, roasted mushrooms and whiskey smoked
onions over goat cheese stone ground grits,
béarnaise and marchands de vin
43.00

Desserts

Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"
~ Warm whiskey sauce added tableside
(Additional \$3 and must be ordered in advance)

Strawberry Shortcake

Local strawberries on a fluffy buttermilk biscuit with
powdered sugar and Chantilly cream
(Additional \$3 and must be ordered in advance)

Creole Shrub Chocolate Bar

A European dark chocolate bar with shrub spiked white
chocolate ganache, candied orange zest,
lightly dusted with spiced Dixie crystals

Lally's Praline Parfait

Handcrafted ice cream, candied pecans,
Chantilly cream and sticky praline syrup
~ Lally Brennan's favorite dessert

Housemade Ice Cream or Sorbet

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

Pecan Pie a la Mode

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

À la Carte Sides

Prosecco Poached Crabmeat 12.00

Charred Chili Boudin 8.00

Buttermilk Biscuits 4.50

Sugarcane & Black Pepper Bacon 7.00

Black Skillet Wilted Farm Greens 7.00

Goat Cheese & Thyme Stone Ground Grits 7.00

Tory's Favorite Brunch Package

Classic Bloody Mary

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

Turtle Soup

A Commander's classic
finished with a splash of sherry

Molasses Glazed Texas Quail

Broken Arrow Ranch quail stuffed with
fire-roasted chili boudin, apple cider braised cabbage
and whiskey molasses glaze

Creole Bread Pudding Soufflé

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

46.00

Eye Openers

Fuzzy Bunny

Celebrate the season with an elevated mimosa!
Fresh carrot juice and orange juice topped with
sparkling wine 10.00

Classic Bloody Mary

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

Fresh Sangria

Wine, fruit liqueur, spices, berries,
local citrus & fresh herbs 9.00

Crescent City Cooler

Guava rum, freshly squeezed lime, bitters and ginger ale
~ a warm weather refresher you won't soon forget 9.50



"Keep an eye on us. We are about to begin day-to-day
operation of Commander's Palace, and from now on,
we are going to get up and go to work every day to make it
the best damn restaurant in the country." - Miss Ella.

Feature film now streaming on Netflix.
Book available in house and on our website
www.commanderspalace.com