

Commander's à la Carte Dinner Menu

Appetizers

Shrimp & Tasso Henican

Wild Louisiana white shrimp, tasso ham, pickled okra, sweet onions, 5 pepper jelly and Crystal hot sauce beurre blanc 12.50

Blue Crab Fettuccini

Louisiana jumbo lump crab with hand cut pasta, cherry tomatoes, fresh garden basil and crab fat-lemon compound butter 16.00

Green Tomato BBQ Lamb Ribs

Salad of English cucumber, cherry tomato, fennel, mint, basil, tzatziki sauce and Calabrian chili oil 12.50

Yellowfin Tuna Tartare

No. 1 grade yellowfin tuna with Johnsdale Farms blackberry "ponzu", radish, avocado and cilantro 14.50

Soups & Salads

Turtle Soup

The Commander's classic that takes three days to make ~ finished tableside with aged Sherry 9.00

Gumbo du Jour

Scratch stocks made with the best regional ingredients, toasted dark roux, holy trinity and rum barrel hot sauce 9.00

Soup du Jour

Summer's best ingredients from local farms cooked with various techniques 8.50

Soups 1-1-1

A demi serving of three soups: Turtle, Gumbo, and Soup du Jour 10.00

Classic Commander's Salad

Crisp romaine, grated Parmesan, pressed egg, house made bacon, French bread croutons, shaved Gruyère & black pepper dressing 9.00



First of the Season Heirloom Tomatoes

Heirloom, red slicers & cannon ball tomatoes with courtbouillon vinaigrette, ginger tarragon oil and Creole cream cheese "cracklin" 10.00

Entrées

Pecan Roasted Gulf Fish

Wild caught Gulf fish, rainbow chard, melted leeks, petite herbs, spiced pecans, Prosecco poached jumbo lump crab and a sauce made from sweet corn & Woodford Reserve bourbon 39.00

Griddle Seared Redfish

Garden fresh green beans, assorted local legumes, chanterelle mushrooms, cherry tomatoes, fresh herb oil, a salad of basil, parsley, radish & lemon zest with charred tomato vinaigrette 34.00

Crispy Dulac Soft Shell Crab

First of the season soft shell crab over spring shoots & asparagus salad with minted sweet pea purée 36.00

Cast Iron Seared Gulf Yellowfin Tuna

Corn fried blue crab relleno, peach au poivre, shaved fennel, torn herbs, creamed sweet corn and blackberry mostarda 38.00



Summer Mushroom Risotto

A sauté of Maggie's Farm mushrooms and local chanterelles with English peas, miso, fresh herbs and pickled Swiss chard-brown butter vinaigrette 28.00

Grilled Veal Tenderloin

Hand carved veal tenderloin over a ragoût of sweet corn, asparagus and roasted fingerling potatoes with Vidalia onion soubise and foie gras-red wine demi glace "rôti" 38.00

Filet Mignon of Black Angus Beef

Grilled 8 oz. center cut Harris Ranch beef with French potato purée, daily farm truck vegetables, Napa Valley Cabernet & hog jowl demi 45.00

Side Dishes

Champagne Poached Crab Meat 14.00 Spicy Cajun Boudin 7.00

Garlic Wilted Farm Greens 7.00 Covey Rise Farm Vegetables 7.00

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

A Selection of Artisanal Cheese

A tasting of warm pecan biscotti, local honey, preserved fruits and candied nuts with sticky Cabernet syrup
Selection of One 10.00 ▪ Two 12.00 ▪ Three 14.00

~ Chef Tory's Playground Tasting Menu ~

Creole Tomato Soft Shell Bisque

Velvety puréed Creole tomatoes folded into a rich soft shell bisque with basil chantilly and Calabrian chilies

Scharffenberger Brut Excellence, Mendocino County, California

Chilled Gulf Seafood Salad

Champagne poached wild white shrimp, cold smoked Gulf fish, local bowfin caviar and shaved radish with Crystal hot sauce pepper pulp & fennel vinaigrette

2017 Dme. P. Luneau-Papin Clos des Allées Muscadet, Loire Valley, France

Maggie's Farm Mushroom Gnocchi

Roasted St. Francisville mushrooms, local soybeans, pickled ginger, miso, crispy leeks & shaved black summer truffle

2016 Domaine Christelle Betton Elixir, Crozes-Hermitage, Rhône Valley, France

~le Coup du Milieu~

Fuzzy Buffalo

Buffalo Trace Bourbon with peach purée and basil

New Orleans Barbecued Shrimp Shortcake

Sautéed wild white shrimp, bell peppers, jalapeño-pepper jack cornbread, rosemary, garlic & charred lemon

2016 Albert Bichot Roche Granit, Juliéna, Beaujolais, Burgundy, France

Louisiana Wagyu Beef

Charred lemon scented Covey Rise asparagus, blistered shishito, sweet potato dauphinoise and ancho pepper-tequila demi glace

2008 Alessandro e Gian Natale Fantino Bussia, Barolo Riserva DOCG, Piedmont, Italy

Louisiana Blackberry Bavarian

Blackberry Bavarian cream on a bed of Tortuga rum cake, fresh Louisiana berries and blackberry-lime gelée

2018 Elio Perrone Sourgal Moscato d'Asti DOCG, Piedmont, Italy

95.00

Optional Wine Pairing Per Person 52.00

*In order to best serve you, we ask that all members of the party order the Tasting Menu with no substitutions.

Chef Tory's Three Course Offerings

Price of Entrée includes Soup or Salad, Entrée and Dessert

Entrées

New Orleans Barbecued Gulf Shrimp

Seared Gulf shrimp crusted with rosemary, garlic and lemon zest over chèvre grits with charred chilies and New Orleans barbecue butter 39.00

2016 Albert Bichot Juliéna, Cru Beaujolais, Burgundy, France Half 7.25/Full 14.50

Griddle Seared Redfish

Garden fresh green beans, assorted local legumes, chanterelle mushrooms, cherry tomatoes, fresh herb oil, a salad of basil, parsley, radish & lemon zest with charred tomato vinaigrette 46.00

2015 The Hilt Chardonnay, Santa Barbara, California Half 9.25/Full 18.50

Molasses Glazed Texas Quail

Broken Arrow Ranch quail stuffed with fire-roasted chili boudin, apple cider braised cabbage choucroute & whiskey molasses glaze 44.00

2014 Il Palazzotto Sorì Cristina, Dolcetto di Diano, Piedmont, Italy Half 7.25/Full 14.50

Desserts

A full dessert menu will be presented. Please note that the desserts listed below must be ordered in advance and are an additional \$3 for a complete meal.

Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"
(Additional \$3 and must be ordered in advance)

Louisiana Blueberry Crisp

Fresh Louisiana blueberries baked under a crunchy almond and New Roads pecan streusel with ginger lime curd
~Served with a scoop of housemade Creole cream cheese ice cream
(Additional \$3 and must be ordered in advance)

~Gift Ideas, One Size Fits All~

