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 Ribbs
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, smoked 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 croissants, shaven Grayeure & black pepper dressing 9.00

First of the Season Heirloom Tomatoes
Heirloom, red slicers & cannon ball tomatoes with courtbouillon vinaigrette, lemon zest & chives 10.00

Entrées

Pecan Roasted Gulf Fish
Wild caught Gulf fish, rainbow charl, 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

Crissy Dulac Soft Shell Crab
First of the season soft shell crab over spring shoots & asparagus salad with mixed sweet pea purée 36.00

Cast Iron Seared Gulf Yellowfin Tuna
Corn fried blue crab relleto, peach au poivre, shaved fennel, toro herbs, creamed sweet corn and blackberry moustarda 38.00

Summer Mushroom Risotto
A saute of Maggjie’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 ragout of sweet corn, asparagus and roasted fingering potatoes with Vidalia onion soubaise and foie gras-red wine demi glace “róti” 38.00

Filet Mignon of Black Angus Beef
Grilled 8 oz. center cut Harris Ranch Beef with fresh potato purée, daily farm truck vegetables, Napa Valley Cabernet & hong juwel 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

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 pureed 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 leeks and shaved radish with Crystal hot sauce pepper pulp & fennel vinaigrette

2017 Dme. P. Luneau-Papin Cloes des Allles Muscadet, Loire Valley, France

Maggie’s Farm Mushroom Gnocchi
Roasted St. Francisville mushrooms, local soybeans, pickled ginger, miso, crispy leeks & shaved black summer truffe

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

~DVD du Coups de Milieu~

Fuzzy Buffalo
Buffalo Trace Bourbon with peach purée and basil

New Orleans Barbecued Shrimp Shortcake
Charred white shrimp, bell peppers, jalapeño, fresh Louisiana berries and blackberry-tequila demi glace

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

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

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

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

2018 Elio Perrone Sourgraf 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 Juliénas, 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 Sori 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~

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