

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

Flambéed Crawfish & Creole Cream Cheese Gnocchi

Chargrilled Breaux Bridge crawfish tails with grated Parmesan, English peas, local legumes & baby heirloom tomatoes 13.50

Chili and Lemongrass Glazed Alligator

Crispy local alligator, charred pepper polenta, and chili-lemongrass glaze with pickled Fresno & celery leaf salad and red pepper aioli 12.50

Gulf Oyster Panzanella

Crispy corn fried plump Gulf oysters, chopped fennel, petite tomatoes, sweet spring onions and balsamic soaked croutons with a basil aioli 10.50

Soups & Salads

Turtle Soup

The Commander's classic that takes three days to make ~ finished tableside with aged Sherry 8.50

Gumbo du Jour

Scratch stocks made with the best regional ingredients, toasted dark roux, holy trinity and rum barrel hot sauce 8.50

Soup du Jour

Spring's best ingredients from local farms cooked with various techniques 8.00

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 8.50

Ponchatoula Blueberry Salad

First of the season Ponchatoula blueberries with brandy soaked cherries, spring greens, crumbled blue cheese, vanilla almond granola and Louisiana sugarcane-vanilla bean vinaigrette 9.50

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

Black Skillet Roasted Halibut

Sauté of English peas, spring onions, foraged mushrooms, foie gras roasted fingerling potatoes and a lemon-champagne beurre blanc 40.00

Grilled Gulf Bluefin Tuna

No. 1 grade bluefin tuna with crispy sweet potatoes, spicy wilted greens and green garlic chimichurri 38.00

Grilled Maggie's Farm Mushrooms

Covey Rise cauliflower, butternut squash and Louisiana popcorn rice pilaf with Swiss chard, crispy leeks, spiced pecan pesto & miso-mushroom "demi" 28.00

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 ~

Gulf Bluefin Tuna Tartare

Hand diced bluefin tuna with capers, lemon, mustard, olive oil, fresh herbs, crispy shallot and a trio of infused oils

Billecart-Salmon Extra Brut, Champagne, France

Blue Crab Gnocchi

Prosecco poached jumbo lump crab, English peas, sweet corn, Parmesan Reggiano and lemon beurre blanc

2015 Vignai da Duline Pitotti Pinot Grigio, Friuli Colli Orientali, Friuli, Italy

Maggie's Farm Mushroom Toast

Roasted St. Francisville mushrooms, fines herbes, brandy and whipped goat cheese

2016 Domaine Perraud Vieilles Vignes Mâcon-Villages, Burgundy, France

~le Coup du Milieu~

Fuzzy Buffalo

Buffalo Trace bourbon with peach purée and basil

New Orleans Barbequed Shrimp

Seared Gulf shrimp crusted with rosemary, garlic and charred lemon over grilled Leidenheimer bread

2017 Caves de Donnas Larmes du Paradis Nebbiolo Rosé, Vallée d'Aoste DOC, Italy

Grilled Harris Ranch Ribeye

Charred lemon scented Covey Rise Asparagus, Crispy vidalia onion, And sauced with a smoky bacon demi glace

2011 Dme. Jubain Trémère, Cairanne, Côtes-du Rhône Villages, Rhône Valley, France

Lemon Poppy Seed Angel Food Cake

Limoncello poppy seed Italian meringue, strawberry elderflower coulis, fresh Louisiana berries, candied lemon zest and lemon curd

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

95.00

Optional Wine Pairing Per Person 58.00

*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 41.00

2017 Caves de Donnas Nebbiolo Rosé, Vallée d'Aoste DOC, Italy Half 8.00/Full 16.00

Griddle Seared Gulf Fish

Tender baby bok choy and Louisiana legumes in a lemongrass scented Chili crab broth with a charred lime and Thai herb salad and finished with poached blue crab 46.00

2017 Michel Sarrazin et Fils Bourgogne Pinot Noir, Burgundy, France Half 9.00/Full 18.00

Molasses Glazed Texas Quail

Broken Arrow Ranch quail stuffed with fire-roasted chili boudin, apple cider braised cabbage choucroute & whiskey molasses glaze 43.00

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)

Strawberry Shortcake

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

~Gift Ideas, One Size Fits All~

