

## Chef Tory's Classic Creole Luncheon

### Commander's Turtle Soup

Rich veal stock simmered slowly for 72 hours with minced snapping turtle, holy trinity & pressed hen's eggs  
~Finished tableside with aged sherry

### Sugarcane Lacquered South Texas Quail

Charred chili and popcorn rice boudin with tasso braised cabbage, sugarcane-rum vinegar glaze and Crystal Hot Sauce pepper jelly

### Creole Bread Pudding Soufflé

~ The Queen of Creole Desserts ~  
Finished tableside with whiskey cream sauce  
39.00

## Today's 2 Course Lunch Specials

Price of entrée is inclusive of your choice of soup or salad.

### Jerk Spice Muscovy Duck

Crispy slow roasted duck leg over spring greens, fire-roasted chilies, crispy plantains and hearts of palm, with Jamaican spices & red pepper-curry vinaigrette  
22.00

### Crispy Crawfish Boil Fried Chicken Salad

Cayenne & buttermilk crusted chicken with andouille sausage, spring vegetables, limestone lettuce, grilled lemons and spicy crawfish boiled garlic aioli  
18.00

~EAT FIT NOLA ~



### Chilled Spring Cantaloupe

Basil infused Greek yogurt with crushed cantaloupes, citrus zest & ripped mint

### loupe Soup

Miso-honey lacquered with melted leeks, fennel, blistered baby heirloom tomatoes, local legumes, hearty grains & tarragon vinaigrette

### Fire Roasted Gulf Fish

Miso-honey lacquered with melted leeks, fennel, blistered baby heirloom tomatoes, local legumes, hearty grains & tarragon vinaigrette

### Sorbet du Jour

Handcrafted sorbet with the finest Louisiana fruit spiced with local flavors spun daily  
36.00

## ~Lunch Libations~

### Key Lime Swizzle \$5

Key Lime infused rum, Caribbean falernum, and fresh lemon—delicious!

### Sangria \$5

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

## ~Featured Wines~

Our good friends, the Perrin family of Château de Beaucastel, offered us two very special wines from the south of France:

2016 **Famille Perrin** Luberon Blanc 5.99

2016 **Famille Perrin** Ventoux Rouge 5.99

Due to very limited quantities, these wines are available only at lunch.  
Not available for Private Parties.

## Appetizers

### Shrimp & Tasso Henican

Wild Louisiana white shrimp, tasso ham, pickled okra, five-pepper jelly and Crystal hot sauce beurre blanc  
11.50

### Red Bean and Rice Fritters

Crispy red bean and rice boulettes with bacon, house smoked andouille sausage, spicy green bean salad and hot sauce aioli served over creamy refried red beans  
11.50

### Smokehouse Braised Hog Jowl

Slow smoked hog jowl with jalapeño polenta, sweet bell pepper & mustard seed agrodolce baby arugula, Southern Comfort & Alabama peach jus  
12.00

### Zwolle Crawfish Tamale

An authentic Northern Louisiana tamale stuffed with el Jimador tequila flambéed Creole crawfish tails, fire roasted peppers & smoked heirloom tomato sauce  
14.50

## SIDES

Creole Spiced Breaux Bridge Crawfish Tails 12.00

Prosecco Poached Crabmeat 13.00

Roasted Farm Vegetables 7.00

Charred Chili Boudin 8.00

Garlic Wilted Spinach 7.00

## Soups & Salads

### Commander's Turtle Soup

Rich veal stock simmered slowly for 72 hours with minced snapping turtle, holy trinity & pressed hen's eggs  
~Finished tableside with aged sherry  
8.50

### Creole Gumbo du Jour

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

### Soup du Jour

Varied cooking techniques combined with fresh produce  
8.00

### Soups 1-1-1

A demi serving of three soups:  
Gumbo, Turtle & Soup du Jour  
9.50

### Commander's Crisp Romaine Salad

Hearts of romaine, grated Parmesan, pressed egg, housemade bacon, French bread croutons, shaved Gruyère and creamy black pepper dressing  
8.50

### Cantaloupe & Prosciutto Salad

First of the season cantaloupe & duck prosciutto with spicy greens, crispy cracklin's, barbecued onions, shaved parmesan and white balsamic mignonette  
9.50

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

## Entrées

### New Orleans Barbecued Shrimp

Seared Gulf shrimp crusted with rosemary, garlic and lemon zest over goat cheese grits with charred chilies & New Orleans barbecue butter  
24.00

### Louisiana Crawfish Bread

Griddled Dong Phoung brioche roll filled with Breaux Bridge crawfish tails, tumbled chilies, Smokey pimento & pepper jack cheese  
~ Served with warm Crawfish boiled potato salad ~  
26.00

### Fire Roasted Gulf Fish

Miso-honey lacquered with melted leeks, fennel, blistered baby heirloom tomatoes, local legumes, hearty grains & tarragon vinaigrette  
28.00

### "The Creole Tostada"

16-hour applewood smoked Creole cochon de lait, hand pressed tostada, red bean purée, Cajun boudin, charred corn chow-chow, peppery arugula, salsa verde & rum barrel hot sauce crema  
21.00

### Tournedos of Black Angus Beef

Whiskey smoked onions, roasted mushrooms with Creole smashed potatoes & spicy tasso marchands de vin  
32.00

### Our 25¢ Martinis

"Limit three (3) per person 'cause that's enough"  
~ Available with the purchase of any Entrée ~  
Classic • Commander's • Cosmopolitan • Ray's Melon

## Desserts

### Creole Bread Pudding Soufflé

All the richness of Creole bread pudding whipped up into a light soufflé  
~ Finished tableside with warm whiskey cream  
(Must be ordered 20 minutes in advance.) 9.50

### Ponchatoula Blueberry & Lemon Cookie Dough Cobbler

Half baked lemon cookie dough, fresh blueberries, Dixie crystal crust, Creole cream cheese and Steen's cane syrup ice cream  
(Additional \$3 and must be ordered in advance) 9.50

### Creole Shrub Chocolate Bar

European dark chocolate bar with shrub spiked white chocolate ganache, candied orange zest and dusted with spiced Dixie Crystals 9.50

### Lally's Praline Parfait

Hand-crafted vanilla ice cream layered in an old fashioned parfait glass with candied pecans and sticky New Orleans praline syrup  
~ Lally Brennan's favorite dessert 9.50

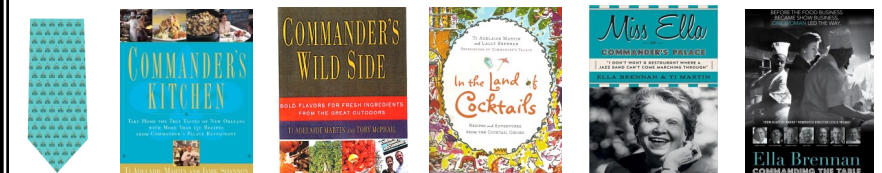
### Pecan Pie à la Mode

Southern style pecan pie & vanilla bean ice cream with melted chocolate, candied pecans and Fleur de Sel caramel sauce 8.50

### Commander's Creole Cream Cheese Cheesecake

Housemade Creole cream cheese cheesecake with a honey graham crust, chocolate lattice and sticky caramel sauce 9.50

## ~Gift Ideas, One Size Fits All~



Gift Cards are available for purchase at our bar in any denomination.