

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.

Caribbean Curried Shrimp

Seared Gulf shrimp crusted with garlic, ginger and Creole spices over coconut curry popcorn rice with charred chilies & rum barrel aged hot sauce aioli

24.00

New Orleans Hot Chicken Salad

Crispy marinated boneless chicken thighs with a warm salad of arugula, haricot verts, sherried red beans, crispy fingerling potatoes & creamy blue cheese vinaigrette

18.00



~ EAT FIT NOLA ~

Chilled Watermelon & Lime Soup

Chili spiced limes with crushed watermelons, citrus zest, ripped mint & basil

Louisiana Crab & Heirloom Tomato Salad

Citrus & olive oil marinated blue crab with heirloom tomatoes, avocado, crisp watercress, arugula, cracked red pepper and Champagne mignonette

Sorbet du Jour

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

33.00

~Lunch Libations~

Summer Sangria \$5.

White wine, orange liqueur, summer berries, local citrus & fresh herbs

The Crescent City Cooler \$5.

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

~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.

Appetizers

Shrimp & Tasso Henican

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

Crispy Pork Belly

Abita Root Beer braised Chappapeela Farms pork belly with charred chili & popcorn rice boudin, blueberry hot sauce and smoked onion soubise
11.00

Gulf Redfish Croquette

Crispy croquette with roasted red peppers, cayenne infused watermelon, barbequed onions, cilantro, pickled watermelon rind salad & smoked poblano aioli
13.00

Duck & Foie Gras "Ravioli"

Hudson Valley foie gras, tender Muscovy duck, housemade dark roux pasta, a Champagne poached egg, grilled French mirepoix and a smoky duck bone jus
14.00

SIDES

Prosecco Poached Crabmeat 12.00

Creole Smashed New Potatoes 7.00

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



Marinated Heirloom Tomatoes

A selection of Covey Rise Farm heirloom tomatoes, sweet melon, avocado, black olives, hearts of palm, cane vinegar, ripped herbs, pistachio pesto and shaved ricotta salata
9.50

Entrées

Caribbean Curried Shrimp

Seared Gulf shrimp crusted with garlic, ginger and Creole spices over coconut curry popcorn rice with charred chilies & rum barrel aged hot sauce aioli
21.00

Wild Flower Honey Glazed Gulf Fish

Chamomile infused honey, butternut squash purée, a salad of shaved Brussels sprouts, fennel, radishes, sweet onions, toasted almonds & dried cranberries tossed in an apple cider vinaigrette
26.00

Louisiana Crab & Heirloom Tomato Salad

Citrus & olive oil marinated blue crab with heirloom tomatoes, avocado, crisp watercress, arugula, cracked red pepper and Champagne mignonette
22.00

Tournedos of Black Angus Beef

Whiskey smoked onions, roasted mushrooms & Creole smashed new potatoes with spicy tasso marchands de vin
29.00

Duck & Waygu Beef "Quack Mac" Burger

Muscovy duck-Waygu beef burger, foie gras and pickled peppers on a fried green tomato "bun" with sea salt and vinegar tossed summer salad
27.00

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

Spiced Peach & Bourbon Gateau

Bourbon soaked brown butter cake with cane syrup poached peaches, Peach coulis, Chantilly whipped cream and charred cinnamon
(Must be ordered 20 minutes in advance) 9.50

Chocolate Coconut Candy Bar

Dominican Republic sourced light, dark and milk chocolate candy bar layered with toasted coconut & sweetened condensed milk 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

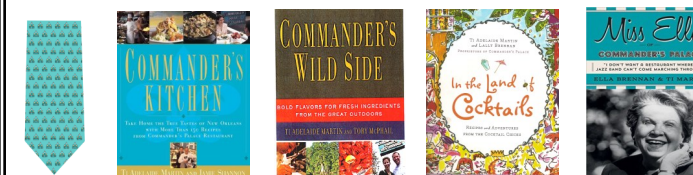
Pecan Pie à la Mode

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.