

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

Molasses Glazed Texas Quail

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

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.

Crispy Des Allemands Catfish

Crispy corn fried catfish filets over blistered corn & black beans with spicy peppers, avocado, sweet corn tartar sauce and charred pepper mayonnaise
22.00

"The Creole Tostada"

16-hour applewood smoked pork shoulder, Creole spiced tostada, red bean purée, Cajun boudin, charred corn chow-chow, peppery arugula, salsa verde & rum barrel hot sauce crema
18.00



~EAT FIT NOLA~

Chilled Cantaloupe Soup

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

Chili-Lime Gulf Fish

Tender baby bok choy and local Louisiana legumes in a lemongrass scented chili-blue crab broth finished with charred lime and Thai herb salad

Sorbet du Jour

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

~Lunch Libations~

Sangria \$5

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

The Crescent City Cooler \$5

Guava rum, freshly squeezed lime, bitters and ginger ale compose a 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:

2018 **Famille Perrin** Luberon Blanc 5.99

2018 **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, sweet onions, five pepper jelly and Crystal hot sauce beurre blanc
12.50

Louisiana Alligator Grillades

Crispy Livingston Parish alligator with smoky oyster grits, charred chilies & barbecued onions, red pepper coulis and Tchoupitoulas sauce
12.50

Crystal Pepper Pulp & Sea Salt Smoked Salmon

Artisanal Boursin cheese on house made pumpnickel with spring leaves, red onion marmalade and shaved Easter radishes
12.00

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

SIDES

Prosecco Poached Crabmeat 12.00

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, toasted dark roux, holy trinity and rum barrel hot sauce
8.50

Soup du Jour

Varied cooking techniques combined with fresh produce
8.00

Classic Commander's Salad

Crisp romaine lettuce, grated Parmesan, pressed egg, housemade bacon, French bread croutons, shaved Gruyère and creamy 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

Wild Louisiana White Shrimp

Seared Gulf shrimp crusted with rosemary, garlic and lemon zest over roasted mushrooms, petite tomatoes, local soybeans and herbs with smoky tomato vinaigrette
24.00

Chili-Lime Gulf Fish

Tender baby bok choy and local Louisiana legumes in a lemongrass scented chili-blue crab broth finished with charred lime and Thai herb salad
26.00

Tasso Brined Duroc Chop

14 oz. tasso brined Duroc pork chop with bacon braised spicy greens, crispy fingerlings, hog fat jus rôti, pressed basil, and golden vegetable chips
25.00

Muscovy Duck Leg Confit

Crispy cracklin' gremolata dusted confit of duck leg over goat cheese stone ground grits with pea shoots, local asparagus & minty sweet pea purée
24.00

Tournedos of Black Angus Beef

Grilled Harris Ranch beef, Creole smashed potatoes, whiskey smoked onions, roasted mushrooms, and glace de viande
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 Strawberry Shortcake

Local strawberries on a fluffy buttermilk biscuit with powdered sugar and Chantilly cream
(Must be ordered 20 minutes 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

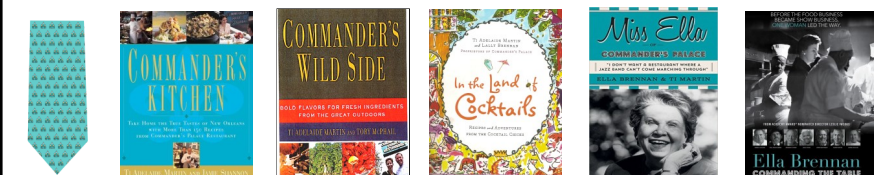
Pecan Pie à la Mode

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~



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