

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

Spiced Peach & Honey Lacquered Quail

Broken Arrow Ranch quail stuffed with Creole boudin, rum barrel hot sauce kimchi, summer cabbage and boozy peach honey 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.

Corn Crusted Des Allemandes Catfish Salad
Grilled corn & Abita beer battered local catfish, spicy crawfish boiled vegetables, bright lemon and "cane cured Creole Tomato" vinaigrette
22.00

Island Barbecued Chicken

Garlic & red chile grilled Joyce Farms chicken thighs, "30 second" greens, soft yucca, Pique, and curry roasted pineapple vinaigrette
18.00



~EAT FIT NOLA~

Chilled Summer Cantaloupe Soup
Basil infused Greek yogurt with crushed cantaloupes, citrus zest & ripped mint

Creole Yellow Tomato Courtbouillon
Wild Gulf fish, shrimp, oysters and clams steamed in light saffron broth with caramelized fennel, garlic confit, fresh basil and crispy crostini

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

Smokehouse Braised Hog Jowl

Slow smoked hog jowl with jalapeño polenta, sweet bell pepper & mustard seed agrodolce, baby arugula, Southern Comfort & Alabama peach jus
11.00

Jumbo Lump Louisiana Blue Crab Cake

A banana leaf roasted crab cake with spicy ravigote, Creole grilled corn, crushed lime, baby arugula and Calabrian chili olive oil
16.00

A Tasting of Gulf Coast Seafood

Smoked redfish, marinated crab & wild shrimp remoulade with hydroponic greens, cayenne crackers and lemony caviar vinaigrette
14.00

SIDES

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

Alabama Peach and Green Fig Salad

Farmhouse greens, crumbled Cotija cheese, barbequed onions, star anise & brown butter croutons with boozy Southern Comfort Vinaigrette
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 Wild White Shrimp

Rosemary & cracked pepper flambéed shrimp, warm Hoppin' John salad with spicy local mustard greens, housemade tasso ham and New Orleans BBQ vinaigrette
24.00

Creole Yellow Tomato Courtbouillon

Wild Gulf fish, shrimp, oysters and clams steamed in light saffron broth with caramelized fennel, garlic confit, fresh basil and crispy crostini
26.00

"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

Spiced Peach & Honey Lacquered Quail

Broken Arrow Ranch quail stuffed with Creole boudin, rum barrel hot sauce kimchi, summer cabbage and boozy peach honey glaze
27.00

Tournedos of Black Angus Beef

Grilled Harris Ranch beef with black pepper potato rösti, daily farm truck vegetables, Cabernet & hog jowl jus lié
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

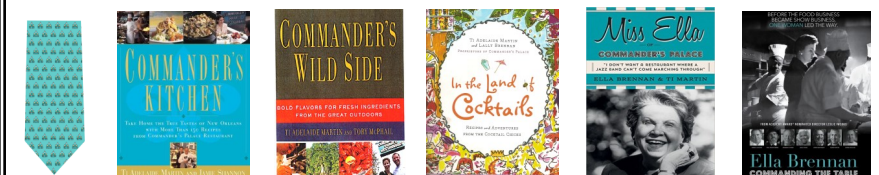
Pecan Pie à la Mode

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.