

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 catfish filets over chilled "bayou style" potato salad with chopped eggs, tangy mustard, pickled okra tartar sauce and grilled lemon
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~



Smoked Tomato Soup

Charred Covey Rise Farms green garlic pesto and crisp Parmesan tuile

Pan Seared Gulf Fish

Roasted Covey Rise Farm truck winter vegetables, farro, local black eyed peas, wilted greens and saffron fish bone broth

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

Lemongrass Glazed Crispy Hog Jowl

Crispy red chili brined smoky hog jowl over a chilled salad of grilled pineapple, barbecued sweet onions and roasted red chilies with pimento aioli
12.50

Crawfish Gnocchi

Chargrilled Breaux Bridge crawfish tails with hand rolled potato dumplings, grated Parmesan, English peas, roasted mushrooms, baby heirloom tomatoes and lemon cream
13.50

Oyster & Absinthe "Dome"

Plump Gulf oysters poached with bacon, artichokes, French absinthe and a splash of double cream
~ Presented under a flaky pastry
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 Strawberry Salad

Local Ponchatoula strawberries with spiced pecans, crispy root vegetable crisps, bitter greens, lemon pound cake croutons and kaffir-lime limoncello 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

Pan Seared Gulf Fish

Roasted Covey Rise Farm truck winter vegetables, farro, local black eyed peas, wilted greens and saffron fishbone broth
26.00

Tasso Brined Duroc Chop

14 oz. tasso brined Duroc pork chop with bacon braised spicy winter greens, whipped purple Peruvian sweet potatoes, 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 spring pea and asparagus salad and minted 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~

