

Commander's à la Carte Dinner Menu

Appetizers

Shrimp & Tasso Henican

Wild Louisiana white shrimp, tasso ham, pickled okra, sweet onions, 5 pepper jelly and Crystal hot sauce beurre blanc 12.50

Joyce Farms Chicken Livers

Creamy cognac paté & buttermilk crusted chicken livers, pickled sweet peppers, black pepper bread, aged sherry, brandy splashed blackberries and tomato-bacon jam 10.50

Roasted Pumpkin Gnocchi

Hand rolled Creole pumpkin dumplings with brown butter, sage & aged Parmesan, smoked Joyce Farms chicken, grilled oyster mushrooms and crispy leeks 15.00

Smokehouse Braised Hog Jowl Bacon

Creamy polenta, sweet bell pepper & mustard seed agrodolce with baby arugula, Southern Comfort & Alabama peach jus 12.50

Smoked Redfish & Wild White Shrimp Boulettes

Warm roasted vegetable salad, charred basil pesto and smoked tomato butter sauce 10.50

Soups & Salads

Turtle Soup

The Commander's classic that takes three days to make ~ finished tableside with aged sherry 8.50

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

Fall's best ingredients from local farms cooked with various techniques 8.00

Soups 1-1-1

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

Commander's Crisp Romaine Salad

Hearts of romaine, grated parmesan, pressed egg, house made bacon, French bread croutons, shaved Gruyère & black pepper dressing 8.50



Honey Crisp Apple & Celery Root Salad

Spicy arugula, golden raisins, spiced pecans, cider-bourbon vinaigrette, and crumbled bleu cheese 9.50

Entrées

Pecan Roasted Gulf Fish

Wild caught Gulf fish, rainbow chard, melted leeks, petite herbs, spiced pecans, Prosecco poached jumbo lump crab and a sauce made from sweet summer corn & Woodford Reserve bourbon 39.00



Griddle Seared Gulf Fish

Fire roasted acorn, honey roaster, delicata & Creole pumpkin with grilled citrus scented kale, butternut squash purée, sunflower-pepita gremolata and pressed pumpkin seed oil 32.00

Broiled Whole Redfish

Sweet plantains, smashed yucca, cilantro, Southern corn chow-chow, crushed lime citronette and harissa pepper paint 39.00

Crispy Lake Pontchartrain Softshell Crab

Sweet and sour stir-fry with mushrooms, Napa cabbage and fresh snow peas with toasted sesame, pickled peppers & ginger-miso aioli over sticky coconut rice 39.00

Candy Apple Lacquered Quail

Broken Arrow Ranch quail stuffed with fire-roasted chili boudin, apple-cabbage choucroute & honey crisp candy apple glaze 31.00

Filet Mignon of Black Angus Beef

Grilled 8 oz. center cut Harris Ranch beef with French potato purée, daily farm truck vegetables, Napa Valley Cabernet & hog jowl jus lié 45.00

Side Dishes

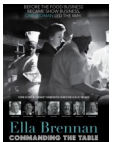
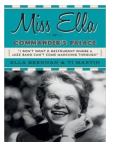
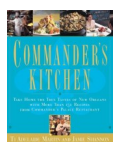
Champagne Poached Crab Meat 14.00 Spicy Cajun Boudin 7.00

Garlic Wilted Farm Greens 7.00  Covey Rise Farm Vegetables 7.00



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

~Gift Ideas, One Size Fits All~



A Selection of Artisanal Cheese

A tasting of warm pecan biscotti, local honey, preserved fruits and candied nuts with sticky Cabernet syrup
Selection of One 10.00 • Two 12.00 • Three 14.00

~ The Chef's Playground ~

Oyster & Absinthe "Dome"

Plump Gulf oysters poached with bacon, artichokes, French Absinthe and a splash of double cream ~ Presented under a flaky pastry shell with Cajun caviar

2013 Punta Crena Mataòssu, Spumante Brut, Colline Savonesi IGT, Liguria, Italy

Crispy Lake Ponchartrain Soft Shell Crab

Sweet corn maque choux, charred corn tamale, pepper coulis & shellfish butter

2015 Pine Ridge Vineyards Dijon Clones Chardonnay, Carneros, California

~le Coup du Milieu~

"Coup du Cassis"

Bombay Sapphire gin with fresh berries and cassis

House Cured & Barbequed Hog Jowl

Pickled chanterelle mushrooms, heirloom Louisiana grits, poached yard egg with brown butter vinaigrette & smoked pork Creole mustard jus

2014 Cantine Valpane Euli Grignolino del Monferrato Casalese DOC, Piedmont, Italy

Hand Carved Wagyu Beef

Grilled hanger steak with boulangère potatoes, wilted greens, and Tchoupitoulas sauce

2015 Domaine du Gros 'Noré Bandol, Provence, France

Sticky Spiced Orange Cake

Crushed phyllo baked in rich fall spiced custard with Greek yogurt pastry cream, candied orange slices, walnut toffee and Grand Marnier honey

Paul-Marie et Fils JEP #1 Pineau des Charentes, Charentes, France

75.00

Optional Wine Pairing Per Person 47.00

*In order to best serve you, we ask that all members of the party order the Tasting Menu with no substitutions.

Chef Tory's Three Course Offerings

Price of Entrée includes Soup or Salad, Entrée and Dessert

Entrées

Louisiana Wild White Shrimp

Cast iron griddled Gulf shrimp over local fresh red beans, housemade andouille, roasted corn, grilled trinity, smashed garlic and wild rice with citrus shellfish butter and crispy shrimp cracklins 39.00

2015 Alois Kracher Pinot Gris Trocken, Burgenland, Austria Half 6.25/Full 12.50



Griddle Seared Gulf Fish

Fire roasted acorn, honey roaster, delicata & Creole pumpkin with grilled citrus scented kale, butternut squash purée, sunflower-pepita gremolata and pressed pumpkin seed oil 42.00

2015 S & A Normand Mâcon la Roche Vineuse, Burgundy Half 6.75/Full 13.50

Candy Apple Lacquered Quail

Broken Arrow Ranch quail stuffed with fire-roasted chili boudin, apple-cabbage choucroute & honey crisp candy apple glaze 41.00

2012 Cristom Sommers Reserve Pinot Noir, Oregon Half 8.25/ Full 16.50

Desserts

A full dessert menu will be presented. Please note that the desserts listed below must be ordered in advance and are an additional \$3 for a complete meal.

Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"

(Additional \$3 and must be ordered in advance)

Honey Crisp Apple Cobbler

Spiced apples, cinnamon and New Roads pecan streusel crust, and served with brown sugar bourbon ice cream

(Additional \$3 and must be ordered in advance)