

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.

Island Jerk Pork Roast

Falling off the bone tender pork with a Plaquemines satsuma lacquer, honey-jalapeño polenta, red bean molé with hog cracklin' gremolata & pickled kumquats
21.00

Creole Marinated Chicken Thigh

Boneless, tender dark meat chargrilled with a Cajun crab-boiled peanut purée, black rice, Covey Rise Farm vegetables & roasted tomato vinaigrette
18.00

~ EAT FIT NOLA ~



Miso-Citrus Brodo

Warm, marinated crab boil mozzarella with foraged mushroom caps, petite leaves & tableside broth

Garlic Seared Gulf Shrimp Panzanella

A hearty salad of Louisiana satsumas, marinated tomatoes, hearts of palm, chargrilled sweet onions, artisan greens and over-sized pistou croutons with spiced olive oil

Sorbet du Jour

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

33.00

~Two Great Wines~ Each Only \$5⁹⁹!

We arranged with our good friends, the Perrin family of Château de Beaucastel, to bring in two very special wines from the Southern Rhône Valley in France.

2015 **Famille Perrin** Luberon Blanc 5.99

2015 **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, five-pepper jelly and Crystal hot sauce beurre blanc
11.50

Creole Braised Pork Belly Cassoulet

Louisiana dirty rice with housemade andouille, Meyer lemon and white bean purée, crispy Prosciutto, savory sugarcane glaze & jalapeño cornbread gremolata
12.50

Crawfish Flatbread Acadiana

Grilled naan bread spread with a lemon Parmesan butter under LA crawfish tails, pickled mushrooms, charred corn, fresh celery leaves, garlic aioli & preserved lemon
13.00

Louisiana Citrus & Gulf Fish Ceviche

Bright & acidic flavors marinated with fresh fish, smashed avocado, dehydrated kaffir lime, hearts of palm and crispy mixed nut & oat crackers
14.00

SIDES

Creole Spiced Breaux Bridge Crawfish Tails 12.00

Prosecco Poached Crabmeat 12.00

Smoked Corn Stone Ground Grits 8.00

Garlic Wilted Spinach 7.00

Roasted Farm Vegetables 7.00

Confit Baby Sweet Potatoes 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

Seasonal Soup Offering

The season's best produce north of Lake Ponchartrain from Covey Rise Farms with local flavors and handcrafted spices
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

Plaquemines Citrus Salad

Shaved fennel, Vidalia onions & a selection of local citrus suprêmes with sunflower seed trail mix, whipped Gournay cheese, farm greens and a Grand Marnier-pomegranate vinaigrette
9.50

Entrées



Corn Crusted Des Allemands Catfish

A sauté of Cajun andouille, grilled Vidalia onions, Louisiana red beans & roasted tomatoes with Creole tomato butter and smoked corn grits
21.00

Garlic Seared Gulf Shrimp Panzanella

A hearty salad of Louisiana satsumas, marinated tomatoes, hearts of palm, chargrilled sweet onions, artisan greens and over-sized pistou croutons with spiced olive oil
23.00

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
27.00

Blackened Gulf Fish

Creole spiced and cast iron seared over chargrilled eggplant, leeks, heirloom tomatoes & wild grains with a Louisiana citronette and pickled fennel
26.00

Tenderloin of Black Angus Beef

Chargrilled petite filets with confit baby Louisiana yams, honey roasted parsnip, whiskey smoked onions, tasso marchand de vins and crisp Brussels sprouts
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

First of the season local strawberries macerated with cane sugar served on a warm buttermilk biscuit with Chantilly whipped cream
(Must be ordered 20 minutes in advance) 9.50

Commander's Classic Fudge Sheba

A frozen dark chocolate Bavarian with crushed pecans, sea salt caramel and absinthe infused white chocolate ganache 9.50

Satsuma & Ginger Parfait

Hand-crafted ice cream layered with Chantilly cream, candied pecans, crystallized ginger, satsuma jam & crushed white chocolate 9.50

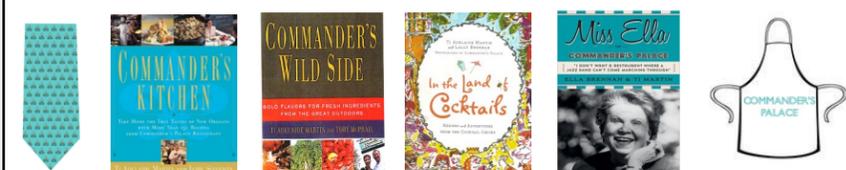
Pecan Pie à la Mode

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.