

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

Crispy Gulf Oyster Salad

A hearty salad of baby red Russian kale, lightly wilted with chargrilled sweet red onions, marinated tomatoes, crispy eggplant croutons, marinated boquerones and a Louisiana sugarcane & blue cheese vinaigrette

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 Allemands Catfish

A sauté of crawfish tails, grilled Vidalia onions, Louisiana red beans & roasted tomatoes with Creole tomato butter and smoked corn grits
23.00

Andouille Spiced Chicken Thigh

Roasted boneless chicken thighs marinated in Creole spices with local legumes, cane cured tomatoes, charred Vidalia onions and wilted kale with housemade andouille vinaigrette & hot chili oil
18.00

~ EAT FIT NOLA ~



Miso-Citrus Brodo

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

Cast Iron Seared Gulf Fish

Grilled baby bok choy, heirloom carrots, shaved radishes and roasted shiitake caps with Meyer lemon herbed vinaigrette & compressed basil oil

Sorbet du Jour

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

33.00

Appetizers

Shrimp & Tasso Henican

Wild Louisiana white shrimp, tasso ham, pickled okra, five-pepper jelly and Crystal hot sauce beurre blanc
11.50

New Orleans Peace Maker Po'Boy

Parmesan crusted Gulf oysters & Louisiana wild shrimp on an open faced Leidenheimer French bread po'boy with Tabasco aioli and Creole tomato vinaigrette
13.50

Breaux Bridge Crawfish Tamale

Grilled Creole spiced crawfish tails with a Mississippi delta "shucked" tamale, crab boiled corn husk, Spanish sofrito, salsa verde & lime crema
13.00

Marinated Gulf Seafood Bowl

Brigadeiro & acidic fresh fish ceviche marinated with wild white shrimp, rum-drunk pineapple, hearts of palm, sofrito aioli and crispy oat crackers
14.00

SIDES

Creole Spiced Breaux Bridge Crawfish Tails 12.00

Smoked Corn Stone Ground Grits 8.00

Creole Smashed New Potatoes 7.00

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

Seasonal Soup Offering

The season's best produce north of Lake Pontchartrain 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

Farmer's Market Salad

Shaved fennel, candy striped baby beets, select Covey Rise Farm vegetables, sunflower seed trail mix, Gournay cheese, lightly wilted kale, tart strawberry and aged balsamic with spiced Meyer lemon infused olive oil
9.50



Entrées

New Orleans Barbecued Gulf Shrimp

Seared Gulf shrimp crusted with rosemary, garlic and lemon zest over goat cheese grits with charred chilies & New Orleans barbecue butter

23.00

Miso-Honey Lacquered Gulf Fish

Grilled baby bok choy, heirloom carrots, shaved radishes and roasted shiitake caps with Meyer lemon herbed vinaigrette & compressed basil oil
26.00

Corn Crusted Des Allemands Catfish

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

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

Tournedos of Black Angus Beef

Chargrilled Black Angus beef with whiskey smoked onions, roasted mushrooms & Creole smashed new potatoes with spicy tasso marchands de vin
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

~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.

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

Louisiana 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

Lally's Praline Parfait

Handcrafted ice cream, a crisp honey tuile, candied pecans, Chantilly whipped cream 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.