

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.

Corn Fried Oyster Salad

Crispy fried gulf oysters, hearts of romaine, marinated cherry tomatoes, barbequed onions, Parmigiano-Reggiano, garlic croutons with lemony Caesar dressing
22.00

Crispy Crawfish Boil Fried Chicken Salad

Cayenne & buttermilk crusted chicken with andouille sausage, spring vegetables, limestone lettuce, grilled lemons and spicy crawfish boiled garlic aioli
18.00

~ EAT FIT NOLA ~



Warm Crawfish Boil Vichyssoise

All the flavors of a New Orleans crawfish boil whipped into a velvety soup with local vegetables and grilled Louisiana crawfish tails

Fire Roasted Gulf Cobia

Miso laquered Cobia with bok choy, fennel, smoked baby tomatoes, roasted cauliflower, sweet potatoes and kale chimichurri

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

Louisiana Crawfish Boil Beignets

Spicy wild crawfish tails and roasted chilies rolled into savory sweet corn beignets with red pepper aioli & warm remoulade sauce
14.00

Sugarcane Glazed Pork Belly

Coca-Cola braised pork belly with jalapeño polenta, red bean & andouille succotash, wilted greens, shaved celery and black pepper sugarcane glaze
12.00

Creole Crawfish & Dirty Rice Gnocchi

All the flavors of Louisiana dirty rice hand rolled into an artisan gnocchi with brown butter toasted garlic, roasted mushrooms & grilled Louisiana crawfish tails
14.50

SIDES

Prosecco Poached Crabmeat 12.00

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

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



Ponchatoula Strawberry Salad

Sliced Louisiana strawberries, grilled red onions, cracked black pepper chèvre, tender greens, smoked almonds and basil-white balsamic 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 Shrimp

Seared Gulf shrimp crusted with rosemary, garlic and lemon zest over goat cheese grits with charred chilies & New Orleans barbecue butter
24.00

Fire Roasted Gulf Cobia

Miso laquered Cobia with bok choy, fennel, smoked baby tomatoes, roasted cauliflower, sweet potatoes and kale chimichurri
28.00

Crawfish Grilled Cheese

Griddled buttery brioche filled with Breaux Bridge crawfish tails & pepper jack cheese
~ Served with warm crawfish boiled potato salad & crispy sweet potatoes~
26.00

Pork Tenderloin & Crawfish Maque Choux

Chargrilled pork tenderloin with Breaux Bridge crawfish tails, Crystal hollandaise, creamy sweet corn, okra & andouille maque choux
26.00

Tournedos of Black Angus Beef

Whiskey smoked onions, roasted mushrooms with Creole smashed potatoes & 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

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

Creole Shrub Chocolate Bar

European dark chocolate bar with shrub spiked white chocolate ganache, candied orange zest, pistachio coulis & butterscotch toffee bark lightly dusted with fall 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

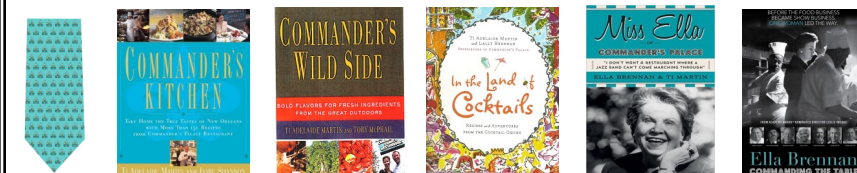
Pecan Pie à la Mode

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.