

# 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

### Fresh Florida Rock Shrimp Gnocchi

Pan seared rock shrimp & Creole cream cheese gnocchi with charred pineapple, roasted poblanos, and ginger-garlic broth 16.00

### Smokehouse Braised Hog Jowl Bacon

Creamy polenta, sweet bell pepper & mustard seed agrodolce with baby arugula, Southern Comfort & Alabama peach jus 13.00

### Smoked Redfish & Wild White Shrimp Boulettes

Warm roasted vegetable salad, charred basil pesto and smoked tomato butter sauce 13.50

## 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

Summer's best ingredients from local farms and bayous 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 Stilton 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

Blistered cherry tomatoes, charred eggplant, hearty grains, toasted almonds, olive tapenade, fennel & herb vinaigrette 37.00



### Broiled Whole Redfish

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

### Spiced Peach & Honey Lacquered Quail

Broken Arrow Ranch quail stuffed with spiced Creole boudin, Commander's rum barrel hot sauce kimchi, summer cabbage and boozy peach-honey glaze 34.00

### Filet Mignon of Black Angus Beef

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

## Side Dishes

Champagne Poached Crab Meat 14.00

Garlic Wilted Farm Greens 7.00

Covey Rise Farm Vegetables 7.00

Spicy Cajun Boudin 7.00

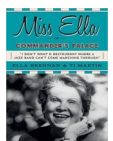
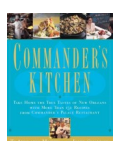
Eat Fit NOLA items meet the nutritional criteria of Ochsner Health System. For more information please visit EatFitNOLA.com



### 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

### ~Gift Ideas, One Size Fits All~



## ~ The Chef's Playground ~

### Panêed Plaquemines Parish Oyster

Braised artichoke & leeks, peppery lardon with Absinthe cream and Louisiana Choupinque 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 & sea urchin butter  
2015 Vincent Girardin Cuvée Saint-Vincent, Burgundy, France

~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

### South Texas Quail

Pan roasted breast, braised legs, mushroom & tasso ham "financier," baby turnips and dried fruit with an Armagnac quail sauce  
2012 Chanson Père & Fils Bastion Premier Cru, Beaune, Burgundy, France

### Sweet Corn "Jamie" Cake

Whiskey soaked corn biscuit, Creole cream cheese ice cream, brûléed figs and spiced honey glaze

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

75.00

Optional Wine Pairing Per Person 42.50

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

SAMPLE MENU



## Restaurant Week

Includes Appetizer, Entrée, and Dessert

### Soups & Salads

#### Turtle Soup

A Commander's classic with rich veal fond and crushed lemon finished tableside with a splash of aged sherry

#### Rabbit & Andouille Gumbo

Roasted Mississippi farm raised rabbit, housemade andouille sausage, cognac flambéed Creole trinity and dark roux

#### Louisiana Crab & Corn Bisque

Blue crab & grilled corn with cognac, fine herbs and crab claw meat

#### The Commander's Salad

Hearts of romaine, Parmesan, pressed egg, house cured bacon, French bread croutons, grated Gruyere & creamy black pepper dressing

#### Honey Crisp Apple & Celery Root Salad

Baby arugula, golden raisins, spiced pecans, cider-bourbon vinaigrette and crumbled Stilton cheese

#### Smoked Redfish & Wild White Shrimp Boulettes

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

#### Roasted Hog's Head Cheese Risotto

Superfino Arborio rice, crispy lardon, English peas, shaved Parmigiano-Reggiano & smoky pork jus

## Entrées

### Crispy Striped Bass

A selection of late summer Mediterranean vegetables, smoked eggplant purée, fresh garden basil, Kalamata olives and lemon infused olive oil 38.00

### Pan Roasted Pork Porterhouse

10 oz. Trubridge Farm/Duroc pork with a local bean cassoulet, braised hog jowl, wilted greens and a Creole mustard jus 39.00

### Grilled Wagyu Hanger Steak

Hand carved hanger steak with a Gruyère potato gratin, roasted shishito peppers, Burgundy escargot demi glace, creamy maître d' butter and confit of garlic 40.00

## Desserts

### Pecan Pie à la Mode

### Lally's Praline Parfait

### Creole Shrub Chocolate Bar

### Commander's Bread Pudding Soufflé (Additional \$3)

### Spiced Rum Flambéed Pineapple Crêpes (For A Minimum Of Two)