

# 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

### **Royal Red Shrimp & Melon Risotto**

Prosciutto shards, cucumber, risotto, lemon and mint 12.50

### **Eggplant & Okra Fritto Misto**

Crispy local okra & Japanese eggplant with panko-Crystal pulp gremolata,  
charred lemon, toasted garlic and Alabama BBQ 12.50

### **Seared Hudson Valley Foie Gras**

Roasted corn madeleine, Ruston peach coulis,  
brûléed local figs and spiced pistachio brittle 18.00

## Soups & Salads

### **Turtle Soup**

The Commander's classic that takes three days to make  
~ finished tableside with aged sherry 9.00

### **Gumbo du Jour**

Scratch stocks made with the best regional ingredients, toasted dark roux,  
holy trinity and rum barrel hot sauce 9.00

### **Soup du Jour**

Summer's best ingredients from local farms cooked with various techniques 8.50

### **Soups 1-1-1**

A demi serving of three soups: Turtle, Gumbo, and Soup du Jour 10.00

### **Classic Commander's Salad**

Crisp romaine, grated Parmesan, pressed egg, house made bacon,  
French bread croutons, shaved Gruyère & black pepper dressing 9.00



### **Shaved Mountain Orchard Apple & Pear Salad**

Sweet shaved apples & pears with bourbon soaked sultanas,  
candied pecans, arugula, endive & frisée with crumbled blue cheese  
and Louisiana cane sugar vinaigrette 10.00

## 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 corn & Woodford Reserve bourbon 39.00

### **Andouille Spiced Gulf Shrimp**

Seared Louisiana wild white shrimp crusted with garlic & Creole spices  
over "cane cured" tomatoes, red beans, charred Vidalia onions,  
and warm housemade andouille vinaigrette 34.00

### **Farm Truck Pot-Au-Feu**

Grilled, roasted & cast iron seared Covey Rise Farm vegetables with  
wholesome grains, 5-hour egg, heirloom tomato consommé, white wine,  
soft herbs & tangy salsa verde 27.00

### **Apple Lacquered Texas Quail**

Broken Arrow Ranch quail stuffed with fire-roasted chili boudin,  
cider braised cabbage choucroute & apple-sugarcane glaze 39.00

### **Filet Mignon of Black Angus Beef**

Grilled 8 oz. center cut Harris Ranch beef with oyster mushrooms,  
haricot vert and red wine-Louisiana fig demi glace 45.00

## Side Dishes

**Champagne Poached Crab Meat** 14.00    **French Potato Purée** 7.00

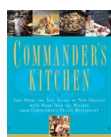
**Garlic Wilted Farm Greens** 7.00    **Covey Rise Farm Vegetables** 7.00

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

### **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~**



# **~ Chef Tory's Playground Tasting Menu ~**

### **Royal Red Shrimp Ceviche**

Florida Royal Red & local wild white shrimp ceviche with  
yellow tomato, citrus, chilis, spicy radish and cilantro

Scharffenberger Brut Excellence, Mendocino County, California

### **Pan Roasted Gulf Fish**

Velvety coconut curried yucca purée with Louisiana jumbo lump crab,  
wilted summer greens, and pickled lunchbox chilies

2017 Champalou Vouvray Sec, Loire Valley, France

### **Louisiana Chanterelle Mushroom Risotto**

Charred shishito peppers, Parmesan, lemon and bagna cauda

2015 The Hilt Chardonnay, Santa Barbara, California

~le Coup du Milieu~

### **Melon Southside**

Gin with cucumber and melon, garnished with mint

### **Louisiana Wagyu Beef**

Roasted local figs, foie gras torchon and sauce au poivre

2008 Alessandro e Gian Natale Fantino Bussia, Barolo Riserva DOCG, Piedmont, Italy

### **Pear Frangipane**

A warm pear-almond torte with port wine poached pears,  
rosemary caramel, scuppernong jelly & brown butter ice cream

2013 Royal Tokaji Red Label 5 Puttonyos, Tokaj-Hegyalja, Hungary

**80.00**

**Optional Wine Pairing Per Person 52.50**

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



## **Restaurant Week**

Includes Appetizer, Entrée and Dessert

### Appetizers

#### **Turtle Soup**

A Commander's classic finished tableside with a splash of aged sherry

#### **Soup du Jour**

Varied cooking techniques combined with fresh produce

#### **Creole Gumbo du Jour**

Scratch stocks made with the best regional ingredients, toasty dark roux,  
holy trinity and rum barrel hot sauce

#### **The Commander's Salad**

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



#### **Shaved Mountain Orchard Apple & Pear Salad**

Sweet shaved apples & pears with bourbon soaked sultanas, arugula,  
endive & frisée with a Louisiana cane sugar vinaigrette and blue cheese

#### **Fried Japanese Eggplant**

Local okra, fritto misto, Alabama BBQ, fried lemon,  
toasted garlic and Crystal hot sauce pulp

#### **Royal Red Shrimp & Melon Risotto**

Prosciutto shards, cucumber, risotto, lemon and mint

### Entrées

#### **Gulf Trio**

Fish, shrimp, poached crab, shellfish cognac beurre blanc, broccoli rabe,  
smashed red bliss potatoes, caldo verde and piri piri 38.00

#### **Double Cut Pork Chop**

Blanched Savoy cabbage, wild rice beggar's purse, apple chutney,  
cider pork jus and brandied raisins 39.00

#### **Root Beer & Fig Braised Beef Short Rib**

Parmesan polenta, peppers, agro dulce, braised greens and natural jus 39.00

### Desserts

#### **Crème Brûlée**

Pecan Pie à la Mode

Lally's Praline Parfait

Creole Shrub Chocolate Bar

Housemade Ice Cream or Sorbet

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