

Chef Tory's Classic Creole Luncheon

Creole Gumbo

A rich gumbo spiked with dark roux and holy trinity spiked with local hot sauce

Cherry Lacquered South Texas Quail

Rainier cherry & popcorn rice "boudin noir" with Creole choucroute, Bing cherry glaze and Crystal hot sauce pepper jelly

Creole Bread Pudding Soufflé

~ The Queen of Creole Desserts ~
Finished tableside with whiskey cream sauce

37.00



"Most people eat to live, but in New Orleans

we live to eat. It's a town where you get up in the morning and check your lunch plans right away."

Orleans

- Miss Ella.

Feature film currently streaming on NetFlix
Book available in house and on our website
www.commanderspalace.com

~ EAT FIT NOLA ~

Chilled Watermelon & Lime Soup

Chili spiced limes with crushed watermelons, citrus zest, ripped mint & basil

Louisiana Crab & Heirloom Tomato Salad

Citrus & olive oil marinated blue crab with heirloom tomatoes, avocado, crisp watercress, arugula, cracked red pepper and Champagne mignonette

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

Crispy Pork Belly

Abita Root Beer braised Chappapeela Farms pork belly with charred chili & popcorn rice boudin, blueberry hot sauce and smoked onion soubise
11.00

Gulf Redfish Croquette

Crispy croquette with roasted red peppers, cayenne infused watermelon, barbequed onions, cilantro, pickled watermelon rind salad & smoked poblano aioli
13.00

Duck & Foie Gras "Ravioli"

Hudson Valley foie gras, tender Muscovy duck, housemade dark roux pasta, a Champagne poached egg, grilled French mirepoix and a smoky duck bone jus
14.00

SIDES

Prosecco Poached Crabmeat 12.00

Creole Smashed New Potatoes 7.00

Roasted Farm Vegetables 7.00

Smoked Corn Stone Ground Grits 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

The Commander's Salad

Hearts of romaine, grated Parmesan, pressed egg, housemade bacon, French bread croutons, shaved Gruyère and creamy black pepper dressing
8.50

Marinated Heirloom Tomatoes

A selection of Covey Rise Farm heirloom tomatoes, sweet melon, avocado, black olives, hearts of plam, cane vinegar, ripped herbs, pistachio pesto and shaved ricotta salata
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

24.00

Crispy Striped Bass

Creamy red lentils with braised Swiss chard, caramelized shallots with a charred parsley sauce
26.00

"Creole Italian" Cochon de Lait

Slow roasted marinated pork, warm Creole potato salad, crispy ciabatta, garlicky rapini and tangy salsa verde
20.00

Tournedos of Black Angus Beef

Whiskey smoked onions, roasted mushrooms & Creole smashed new potatoes with spicy tasso marchands de vin
29.00

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

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



Restaurant Week

Includes Appetizer & Entrée

Soup and Salad

Turtle Soup

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

Country Style Gumbo

A robust gumbo with smoked duck, housemade andouille, Cognac flambéed trinity & foie gras dark roux

BBQ'D Louisiana Blue Crab Bisque

Creole seasoned and char-grilled local crab slow cooked into a velvety soup, spiked with cayenne pepper & finished with grilled corn Chantilly

The Commander's Salad

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

Late Harvest Heirloom Tomato Salad

A selection of Covey Rise Farm heirloom tomatoes, sweet melon, avocado, black olive, hearts of palm, cane vinegar, ripped herbs, pistachio pesto & shaved ricotta salata

Entrées

"Creole Italian" Cochon de Lait

Slow roasted marinated pork, warm Yukon gold potato salad, crispy ciabatta, garlicky rapini & tangy salsa verde \$20

Calabrian Chili Crusted Shrimp Tostada

Chili lime glazed wild white shrimp, spicy coconut mango popcorn rice, marinated avocado, grilled pineapple, Creole frijoles negros crema, charred tomatillo coulis & watermelon-hibiscus hot sauce \$20

New Orleans Hot Chicken Salad

Crispy marinated boneless chicken thighs with a warm salad of baby arugula, haricot verts, sherried red beans, crispy fingerling potatoes & creamy blue cheese vinaigrette \$18

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

Chocolate Coconut Candy Bar

Dominican Republic sourced light, dark and milk chocolate candy bar layered with toasted coconut & sweetened condensed milk 9.50

Lally's Praline Parfait

Hand-crafted ice cream layered in an old fashioned parfait glass with candied pecans and sticky praline syrup 9.50

Pecan Pie a 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

Commander's Crème Brûlée

Caramelized sugar crust in every bite on a classic vanilla custard 9.00