

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

Apple Lacquered Texas Quail

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

Creole Bread Pudding Soufflé

~ The Queen of Creole Desserts ~
Finished tableside with whiskey cream sauce
39.00

~Lunch Libations~

Sangria \$5

Wine, fruit liqueur, spices, berries, local citrus and fresh herbs

Hibiscus Paloma \$5

Tequila, grapefruit, lime and salt

The Crescent City Cooler \$5

Guava rum, freshly squeezed lime, bitters and ginger ale compose a refresher you won't soon forget

~Featured Wines~

2018 Famille Perrin Luberon Blanc 5.99

2018 Famille Perrin Ventoux Rouge 5.99



EAT FIT NOLA~

Chilled Summer Fruit Soup

Basil infused Greek yogurt with citrus zest & ripped mint

Cast Iron Seared Gulf Fish

Grilled baby bok choy, summer sweet corn, blistered shishito peppers and a crispy Vidalia onion with yellow tomato "Kooby" and creamy avocado butter

Sorbet du Jour

Handcrafted sorbet with the finest Louisiana fruit spiced with local flavors spun daily
37.00



Restaurant Week

Includes Appetizer & Entrée

Appetizers

Turtle Soup

A Commander's classic spiked with 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

Eggplant & Okra Fritto Misto

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

Royal Red Shrimp & Melon Risotto

Prosciutto shards, cucumber, risotto, lemon and mint

Entrées

Island Spiced Chicken

Yucca, pique, collards, piri piri, grilled pineapple and pineapple-curry vinaigrette 18.00

Chilled Louisiana Seafood Salad

Wild white shrimp, jumbo lump crab & Gulf fish marinated in house remoulade with okra, Creole tomatoes, haricot vert, Bibb lettuce, crispy shallots, pressed basil and bowfin caviar 19.00

Grilled Pork Tenderloin

Wild rice pilaf, Savoy cabbage & a matchstick apple salad with cider vinaigrette, dried fruit chutney and trotter jus 20.00

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

First of the Season Apple Buckle

Gala & Fuji apples with local sugarcane, toasted cinnamon, Creole cream cheese icing and handmade ice 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 and dusted with 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 8.50

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

Appetizers

Shrimp & Tasso Henican

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

Chanterelle Mushroom "Ravioli"

Northshore chanterelle mushrooms, lemon whipped goat cheese, mushroom jus, smoked bacon & fresh herbs
12.00

Royal Red Shrimp & Melon Risotto

Prosciutto shards, cucumber, risotto, lemon and mint
12.50

SIDES

Prosecco Poached Crabmeat 12.00

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
9.00

Creole Gumbo du Jour

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

Soup du Jour

Varied cooking techniques combined with fresh produce
8.50

Commander's Crisp Romaine Salad

Hearts of romaine, grated Parmesan, pressed egg, housemade bacon, French bread croutons, shaved Gruyère and creamy black pepper dressing
9.00

Shaved Mountain Orchard Apple & Pear Salad

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

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

Entrées



Cast Iron Seared Gulf Fish

Grilled baby bok choy, summer sweet corn, blistered shishito peppers and a crispy Vidalia onion with yellow tomato "Kooby" and creamy avocado butter
26.00

Andouille Spiced Gulf Shrimp

Wild white shrimp crusted with garlic & Creole spices over "cane cured" tomatoes, charred Vidalia onions, red beans, and warm housemade andouille vinaigrette
24.00

Apple Lacquered Texas Quail

Broken Arrow Ranch quail stuffed with fire-roasted chili boudin, cider braised cabbage choucroute and apple-sugarcane glaze
27.00

"The Creole Tostada"

16-hour applewood smoked pork shoulder, Creole spiced tostada, red bean purée, Cajun boudin, charred corn chow-chow, peppery arugula, salsa verde & rum barrel hot sauce crema
22.00

Tournedos of Black Angus Beef

Grilled Harris Ranch beef, Creole smashed potatoes, whiskey smoked onions, roasted mushrooms and glace de viande
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