

Commander's à la Carte Dinner Menu

Appetizers

Louisiana Crawfish & Buttermilk Gnocchi

Chargrilled Breaux Bridge crawfish tails with grated Parmesan, English peas, local legumes & baby heirloom tomatoes 13.50

Smokehouse Braised Hog Jowl Bacon

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

Shrimp & Tasso Henican

Wild Louisiana white shrimp, tasso ham, pickled okra, sweet onions, 5 pepper jelly and Crystal hot sauce beurre blanc 11.50

Louisiana blueberry & cornmeal financier, pickled mustard seeds and blueberries with fresh ginger-blueberry coulis & Creole spiced Dixie crystals 18.00

Soups & Salads

Turtle Soup

A Commander's classic finished tableside with dry Sherry 8.50

Gumbo du Jour

Rich stock slow cooked with fresh regional ingredients spiked with Louisiana hot sauce 8.50

Soup du Jour

Varied cooking techniques combined with farm fresh produce 8.00

Soups 1-1-1

A demi serving of three soups: Gumbo, Turtle and Soup du Jour 9.50

Commander's Crisp Romaine Salad

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

Sliced Heirloom Tomatoes

Hand crushed lemon, Calabrian chili & sea salt dressed farmhouse greens with basil whipped goats cheese and spiced extra virgin olive oil 9.50

Entrées



Pecan Crusted Gulf Fish

A Commander's Palace classic with crushed corn cream, spiced pecans, petite herbs, and Prosecco poached Louisiana blue crab 39.00



Banana Leaf Broiled Whole Redfish

Harissa painted whole Texas Redfish with plantains, jicama, shaved red onions, tender greens and a lime-herb citronette 39.00

Crispy Soft Shell Crab "Rangoon"

A jumbo Louisiana blue crab with spiced Creole cream cheese, sesame vinaigrette, grilled greens, avocado, fresh citrus, shaved radish and sweet & sour butter 35.00

Spiced Rum & Molasses Lacquered Quail

Broken Arrow Ranch quail stuffed with spiced Creole boudin, hog jowl braised cabbage, boozy molasses & five pepper jelly 34.00



Chili & Citrus Sea Scallops

Seared U-10 scallops with house made chorizo, Louisiana popcorn rice, black eyed peas, spicy local mustard greens, pickled wild ramps & Alabama peach butter 40.00

Filet Mignon of Black Angus Beef

8 oz. Center Cut, Harris Ranch beef over Yukon gold potato purée with foraged mushrooms, whiskey smoked onions & tasso Marchand de Vin 43.00

Side Dishes

Champagne Poached Crab Meat 12.00

Garlic Wilted Farm Greens 7.00

Covey Rise Farm Vegetable 7.00

French Potato Purée 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

~Gift Ideas, One Size Fits All~



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

~Chef Tory's Tasting Menu~

Lemon Cured Wild White Shrimp

"Tumbled" Red chili sorbet, first of the season sweet peaches and grilled pineapple & ginger gazpacho

2004 Bollinger R.D. Extra Brut, Aÿ, Champagne, France

Creole Crawfish & Spring Mushroom Risotto

Creamy Arborio rice with wild morel, oyster and shiitake mushrooms with spring onions, crawfish tails and black truffle butter

2016 Domaine Perraud Macon-Villages Vieilles Vignes, Burgundy, France

Hand crafted brioche, caramelized onion jam, Sauternes syrup & Avery Island fleur de sel

2016 Naufagar Malvasia di Casorzo DOC, Piedmont, Italy

~Le Coup du Milieu~

"Lion's Tail"

A classic 1930's cocktail made with St. Elizabeth Allspice Dram, Bourbon whiskey, lime juice, and Angostura bitters

Pork Belly & Oyster Carbonara

Fresh egg pasta, summer squash, English peas, baby tomatoes, basil and Parmigiano-Reggiano

2014 Château de Poncié le Pré Roi, Fleurie, Cru Beaujolais, France

Hand Carved Tenderloin of Black Angus Beef

Mexican street corn & poblano hash with tequila BBQ'ed onions, Cotija cheese, fresh lime and agave-chipotle jus

2013 Domaine Catherine le Goeuil Côtes du Rhône, Rhône Valley, France

Ponchatoula Blueberry Charlotte

A fluffy chocolate chiffon cake with blueberry Bavarian mousse, lady finger buttons, shaved chocolate, Chantilly cream & blueberry gelée

2016 Govone Terre Sabaude Moscato d'Asti DOCG, Piedmont, Italy

90.00

Optional Wine Pairing Per Person 66.75

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

Chef Tory's Three Course Offerings

Price of Entrée includes Soup or Salad, Entrée and Dessert

Entrées

New Orleans Barbecued Wild White Shrimp

Crushed garlic, rosemary, lemon & cracked pepper flambéed shrimp with Brandy, goat cheese stone ground grits, charred chilis & New Orleans BBQ butter 39.00

2013 Commander's Palace Cuvée Brut, Russian River Valley Half 8.25/Full 16.5



Griddle Seared Gulf Fish

Warm salad of blistered cherry tomatoes, farro, roasted eggplant & collard greens with Ancho vinaigrette and grilled crawfish tail escabeche 43.00

2015 Alois Kracher Pinot Gris Trocken, Burgenland, Austria Half 6.25/Full 12.50

Spiced Rum & Molasses Lacquered Quail

Broken Arrow Ranch quail stuffed with spiced Creole boudin, hog jowl braised cabbage, boozy molasses & five pepper jelly 42.00

2013 il Gocetto by Kermit Lynch, Monferrato Rosso, Piedmont Half 5.75/Full 11.5

Desserts

A full dessert menu will be presented. Please note that the desserts listed below must be ordered in advance and are an additional \$3 for a complete meal.

Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"

(Additional \$3 and must be ordered in advance)

Ponchatoula Blueberry & Lemon Cookie Dough Cobbler

Half baked lemon cookie dough, fresh blueberries, Dixie crystal crust, Creole cream cheese and Steen's cane syrup ice cream

(Additional \$3 and must be ordered in advance)

