

Starters

Turtle Soup

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

Commander's Creole Gumbo

Rich stock slow cooked with regional ingredients spiked with toasted garlic and Creole seasoning

Soup du Jour

Varied cooking techniques with farm fresh produce

The Commander's Salad

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

The Pig and the Fig

Marinated  Figs tossed with shaved prosciutto, arugula, petit greens, grilled red onions, ricotta salada, baguette crostini, and drizzled with a compound olive oil

Smashed Avocado & Grilled Artisan Bread

Marinated heirloom cherry tomatoes, ripe Hass avocados, herb whipped housemade ricotta cheese, a sunny side up egg, warm Neuskie's bacon & aged balsamic vinaigrette

A Tasting of Louisiana Fruit

 Ponchatoula blackberries & blueberries with sweetened Creole cream cheese, Grand Marnier honey, white chocolate granola and a Florentine Crisp

Grilled Fig Pain Perdue

Crème brulee battered Leidenheimer French bread topped with whiskey grilled purple figs, whipped marscapone, candied pecans, and a spiced honey

Shrimp and Tasso Henican

Wild Louisiana white shrimp stuffed with spicy Cajun ham tossed in Crystal hot sauce with pickled okra and five pepper jelly (Additional \$3.50)

Stay heart healthy with Eat Fit NOLA by Ochsner.

Entrées

Creole Ham & Eggs

 Abita Root Beer glazed Chappapeela Farms bacon steak with soft poached hen's eggs set atop jalapeño cornbread toast,

Commander's Brunch Favorites

Classic Bloody Mary

~ Spiked tableside with "ice block" vodka

Turtle Soup

A Commander's classic finished with a splash of sherry

Sugarcane Lacquered South Texas Quail

Charred chili and popcorn rice boudin with tasso braised cabbage, sugarcane-rum glaze and Crystal hot sauce pepper jelly

Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"

46.00

Meyer lemon white bean purée, pork jus & Creoleaise

40.00

Cochon De Lait Eggs Benedict

16-hour smoked pork over buttermilk biscuits with poached eggs, ripped herb salad, sauce forestière and housemade tasso hollandaise

36.00

Louisiana Shrimp & Romesco Rice

Marinated white shrimp with popcorn rice, romesco, asparagus, tiny tomatoes, parmesan cheese, sweet corn & compressed basil oil

39.00

Pecan Crusted Gulf Fish

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

45.00

Louisiana Bayou Brunch

Crispy Des Allemands wild catfish fillets with andouille jambalaya grits, soft poached hen's eggs, Choupique caviar hollandaise and cebollita ravigote

40.00

Bacon Wrapped Pork Tenderloin

Grilled Chappapeela Farms pork tender, with black-eyed pea hummus, pickled cabbage, sweet onions, arugula, compressed curry oil & grilled Shishito aioli

39.00

Grilled Louisiana Wagyu Beef

Harissa couscous salad, fire roasted tomatoes, arugula, charred poblanos & a spicy chermoula sauce

40.00

*Price of Entrée includes Appetizer, Entrée and Dessert

Desserts

Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"

~ Warm whiskey sauce added tableside

(Must be ordered 20 minutes in advance and is an additional \$3 for a complete meal)

Blueberry Buckle à la Mode

Local blueberries marinated in Louisiana sugarcane, baked with fluffy cake batter and crunchy pecan streusel ~finished with blueberry gelato (Must be ordered 20 minutes in advance and is an additional \$3 for a complete meal)

Pecan Pie a la Mode

Southern style pecan pie & vanilla bean ice cream with melted chocolate and Fleur de Sel caramel

Lally's Praline Parfait

Handcrafted ice cream, a crisp honey tuile, candied pecans, Chantilly whipped cream and sticky New Orleans praline syrup ~ Lally Brennan's favorite dessert

Commander's Classic Fudge Sheba

A frozen dark chocolate Bavarian with crushed pecans, sea salt caramel & absinthe-white chocolate ganache

Housemade Ice Cream or Sorbet

A daily selection of seasonal fruit sorbet or old fashioned ice cream

À la Carte Sides

Prosecco Poached Crabmeat 12.00

Spicy Cajun Boudin 7.00

Creole Smashed New Potatoes 6.00

Buttermilk Biscuits 4.50

Sugarcane & Black Pepper Bacon 7.00

 **Garlic Wilted Greens** 7.00

Short Stack of Buttermilk Pancakes 8.00

Goat Cheese Stone Ground Grits 7.00

Eye Openers

Classic Bloody Mary

Our award-winning housemade Bloody Mary mix ~ Spiked tableside with "ice block" vodka 8.75

Summer Sangria

White wine, orange liqueur, spring fruit & fresh herbs 9.00

Crescent City Cooler

Guava rum, freshly squeezed lime, bitters and ginger ale ~a warm weather refresher you won't soon forget 9.00

The Saint 75

~ St. Germain, Tanqueray gin, basil and sparkling wine 11.00

Mimosa

Fresh orange juice and sparkling wine 9.75

Jazzy Wines!

Serenello Prosecco DOC Extra Dry Conegliano, Italy 8.5

2012 **Commander's Palace Cuvée** Brut Blanc de Noirs Russian River Valley, California 16.5

2012 **Vincent Girardin** "Cuvée St. Vincent" Bourgogne Chardonnay, Burgundy, France 13.5

2015 **Musique de la Vigne Rosé**, Provence, France 11.5

2012 **Naufragar** Malvasia di Casorzo (light, sweet, spritzy red) Piedmont, Italy 8.5

2013 **Albert Bichot** Bourgogne Pinot Noir Burgundy, France 13.5



"Keep an eye on us. We are about to begin day-to-day operation of Commander's Palace, and from now on, we are going to get up and go to work every day to make it the best damn restaurant in the country." - Miss Ella.

The *Miss Ella* book is available in our restaurant now and feature film debuted in October 2016.
www.commanderspalace.com