

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

Sugarcane Lacquered South Texas Quail

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

Creole Bread Pudding Soufflé

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

39.00

Today's 2 Course Lunch Specials

Price of entrée is inclusive of your choice of soup or salad.

Creole Cochon de Lait "Cassoulet"

Tender satsuma glazed pork shoulder, housemade boudin, grilled french bread, creamy white bean cassoulet, gremolata, crispy onion rings and pork roti
24.00

New Orleans Hot Chicken Salad

Crispy marinated boneless chicken thighs with a salad of peppery arugula, spicy pickled green beans, barbecued red onions, fingerling potato chips and housemade buttermilk blue cheese vinaigrette
18.00



~ EAT FIT NOLA ~

Butternut Squash Velouté

Cayenne roasted butternut squash, toasted pumpkin seeds, ripped herbs and basil oil

Warm Pecan Smoked Pompano Niçoise

Marinated in preserved lemon oil over mixed baby greens, capers, olives, pressed eggs & grilled green onions tossed in caviar & champagne vinaigrette

Sorbet du Jour

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

33.00

~Lunch Libations~

Key Lime Swizzle \$5

Key Lime infused rum, Caribbean falernum, and fresh lemon—delicious!

Sangria \$5

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

~Featured Wines~

Our good friends, the Perrin family of Château de Beaucastel, offered us two very special wines from the south of France:

2016 **Famille Perrin** Luberon Blanc 5.99

2016 **Famille Perrin** Ventoux Rouge 5.99

Due to very limited quantities, these wines are available only at lunch.
Not available for Private Parties.

Appetizers

Shrimp & Tasso Henican

Wild Louisiana white shrimp, tasso ham, pickled okra, five-pepper jelly and Crystal hot sauce beurre blanc
11.50

Tequila & Lime Glazed Pork Belly

Confit pork belly, silver dollar banana pancakes, cayenne grilled pineapple, agave nectar, mojito vinaigrette, crispy plantain-cracklin' gremolata & fresh cilantro
12.00

Oyster & Absinthe Dome

A velvety oyster stew flambéed with Parisian absinthe, artichokes, braised pork belly & ripped tarragon under a flaky French pastry shell
13.00

Truffled Mushroom & Dirty Rice Gnocchi

All the flavors of Louisiana dirty rice hand rolled into an artisan gnocchi with brown butter toasted garlic, roasted mushrooms & whipped Creole cream cheese
14.00

SIDES

Prosecco Poached Crabmeat 12.00

Creole Smashed New Potatoes 7.00

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
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

Commander's Crisp Romaine Salad

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

Winter Harvest Salad

Shaved petite roots, Brussels sprouts, toasted pepitas, crispy sweet potatoes, Louisiana citrus suprêmes, cracked black pepper chèvre & white truffle vinaigrette
9.50



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

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



Griddle Seared Gulf Fish

Roasted romanesco, Brussels sprouts, melted leeks, baby tomatoes, local legumes and char-grilled kale with winter beet purée & tarragon vinaigrette
26.00

Corn Fried Oyster Caesar

Crispy corn fried gulf oysters, hearts of romaine, marinated cherry tomatoes, barbequed onions, shaved Parmigiano-Reggiano, garlic and herb croutons with lemony Caesar dressing
25.00



Warm Pecan Smoked Pompano Niçoise

Marinated in preserved lemon oil over mixed baby greens, capers, olives, pressed eggs and grilled green onions tossed in caviar & champagne vinaigrette
24.00

Tournedos of Black Angus Beef

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

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

Ponchatoula Strawberry Shortcake

First of the season local strawberries macerated with cane sugar served on a warm buttermilk biscuit with Chantilly whipped 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, pistachio coulis & butterscotch toffee bark lightly dusted with fall 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
~ Lally Brennan's favorite dessert 9.50

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

Commander's Creole Cream Cheese Cheesecake

Housemade Creole cream cheese cheesecake with a honey graham crust, chocolate lattice and sticky caramel sauce 9.50

~Gift Ideas, One Size Fits All~



Gift Cards are available for purchase at our bar in any denomination.