

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

Candy Apple Lacquered Quail

Diamond Ranch quail stuffed with fire-roasted chili & cochon de lait boudin over Savoy cabbage kimchi, shaved late summer apples & honey crisp-candy apple glaze

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.

Des Allemands Catfish Salad

Crispy wild caught local catfish, butter lettuce, barbecued onion, cucumber, cane cured Creole tomatoes, and pickled okra ravigote
22.00

Moroccan Spiced Chicken

Marinated Joyce Farms chicken with roasted vegetable couscous, dried fruit compote, Greek yogurt 'raita', cilantro & sumac spice
18.00



~EAT FIT NOLA~

Chilled Melon & Lime Soup

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

Pan Seared Gulf Fish

Selection of late summer Mediterranean vegetables, smoked eggplant purée, fresh garden basil, Kalamata olives and lemon infused olive oil

Sorbet du Jour

Handcrafted sorbet with the finest Louisiana fruit spiced with local flavors spun daily
36.00

~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

Pisco Manhattan \$5

Challenges the classic with pisco and orange bitters, served up

~Featured Wines~

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

2017 **Famille Perrin** Luberon Blanc 5.99

2017 **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, sweet onions, five pepper jelly and Crystal hot sauce beurre blanc
12.50

Roasted Hog's Head Risotto

Superfino Arborio rice, crispy jowl, English peas, blistered tomatoes, lemon infused Chantilly cream, shaved Parmesan & smoky pork jus
11.00

Louisiana Blue Crab & Smoked Gulf Fish Salad

Shaved fennel & celery root, candied orange, fresh herbs, toasted pecan, creamy Herbsaint "Green Goddess" and crispy lavash
15.00

Smoked Redfish & Wild White Shrimp Boulettes

Warm roasted vegetable salad, charred basil pesto and smoked tomato butter
10.50

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
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

Honey Crisp Apple & Celery Root Salad

Spicy arugula, golden raisins, spiced pecans, cider-bourbon vinaigrette, and crumbled Stilton cheese
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 Shrimp

Seared Gulf shrimp crusted with rosemary, garlic and lemon zest over goat cheese grits with charred chilies & New Orleans barbecue butter
24.00

Pan Seared Gulf Fish

Selection of late summer Mediterranean vegetables, smoked eggplant purée, fresh garden basil, Kalamata olives and lemon infused olive oil
26.00

"The Creole Tostada"

16-hour applewood smoked pork shoulder, hand pressed tostada, red bean purée, Cajun boudin, charred corn chow-chow, peppery arugula, salsa verde & rum barrel hot sauce crema
21.00

Pan Roasted Pork Porterhouse

10 oz. Trubridge Farm Berkshire/Duroc pork with a local bean cassoulet, braised hog jowl, wilted greens and a Creole mustard pork jus
25.00

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

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

Honey Crisp Apple Cobbler

Spiced apples, cinnamon and New Roads pecan streusel crust, and served with brown sugar bourbon 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
~ Lally Brennan's favorite dessert 9.50

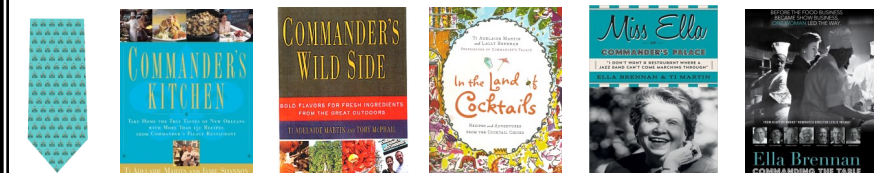
Pecan Pie à la Mode

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.