

Commander's Palace

To Go Menu – March 19, 2020

Hours: 11am – 7pm • Phone Number: 504-899-8221

*Menu may change by day.

Turtle Soup

A Commander's classic spiked with sherry 9.00

Commander's Romaine Salad

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

Crawfish Boiled Shrimp Remoulade

Chilled wild white shrimp, pickled vegetables, lemon and local greens 14.00

Breaux Bridge Crawfish Strudel

Louisiana crawfish tails, Creole seasonings, mushrooms, sundried tomatoes and spicy jack cheese baked
into a flaky puff pastry with wilted greens, roasted peppers and Cajun crawfish étouffée 15.00



"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 17.00

Pecan Crusted Redfish

Prosecco poached jumbo lump crab, spring corn, hearty greens and melted leeks with
spiced pecans and a sauce made from sweet corn & Woodford Reserve Bourbon 38.00

Texas Redfish & Crawfish

Louisiana crawfish tails flambeed with Cognac,
Covey Rise farm truck vegetables and smoky tomato butter 38.00

Hand Carved Duck Breast

Brown butter braised baby turnips, spicy greens,
cauliflower purée, boozy fruit compote and Cognac duck jus 35.00

Crispy Skin On Speckled Trout

Melted leeks, flambéed fennel & absinthe, brabant potatoes and
fines herbes-lemon cream 31.00



Southern Style Pecan Pie

Southern style pecan pie with melted chocolate,
candied pecans and Fleur de Sel caramel sauce 8.50

Creole Cream Cheese Cheesecake

Housemade Creole cream cheesecake with a honey graham crust
and sticky caramel sauce 9.50

Grand Marnier Chocolate Bar

European dark chocolate with citrus white chocolate ganache,
candied orange zest and dusted with spiced Dixie crystals 9.50



Children's Portions

Grilled Chicken

Local vegetables and creamy cauliflower purée 14.00

Petite Filet

Creole smashed new potatoes 16.00

Seared Shrimp

Local vegetables and creamy cauliflower purée 15.00

Commanders To Go!

Family Meals To Go!

Feeds 4 Guests

**These prepared items will be packaged cold.*

Package 1—\$64

Commander's Romaine Salad

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

Chargrilled Pork Tenderloin

Basil & garlic rubbed pork tenderloins, roasted crawfish boil cauliflower, Creole smashed red bliss potatoes and smoky Creole tomato jus



Package 2—\$96

Commander's Romaine Salad

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

Redfish & Gulf Shrimp Courtbouillon

Creole spiced redfish filets and wild white shrimp in a saffron courtbouillon broth with cherry tomatoes and shiitake mushroom "dirty rice"

A la Carte Sides

One Quart Packaged Cold

Turtle Soup \$36

Gulf Seafood Gumbo \$36

Crawfish Boil Cauliflower \$10

Shitake Mushroom "Dirty Rice" \$12

Creole Smashed New Potatoes \$10



Zero Proof Drinks

Fiji Liter \$3.75

Sparkling Pellegrino Liter \$3.75

Abita Root Beer \$4.50

Barritts Ginger Beer \$4.50

Canned Soda \$2

Coke, Sprite, Diet Coke

Wines by the Bottle

ÈCOSÍ Brut Prosecco \$46

Commander's Palace Cuvée \$65

Commander's Palace Chardonnay \$44

Sonoma-Cutrer Chardonnay \$50

Commander's Palace Merlot \$44

Commander's Palace Pinot Noir \$46

Commander's Palace Cabernet Sauvignon \$48

**Our entire wine list is available to go as well.
Please visit our website to view our entire wine list.*

www.commanderspalace.com/cuisine

Beer List

Abita Amber \$5.50

Buckler n/a \$4.75

Budweiser \$4.50

Bud Light \$4.50

Coors Light \$4.50

Heineken \$6

Parish Canebrake Wheat \$6.50

Dixie Blackened Voodoo Lager \$6.50

NOLA Irish Stout \$6.75

NOLA Hopitoulas IPA \$6.75

Abita Strawberry \$6.50

NOLA Green Wave Kristalweizen \$6.75