

Chef Meg'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

Café Pierre Lacquered Texas Quail

Charred chili smoked boudin stuffed quail over tangy bacon and apple cider braised cabbage with rustic roots, Crystal hot sauce pulp and sticky Grand Marnier & Cognac jus

Creole Bread Pudding Soufflé

~ The Queen of Creole Desserts ~
Finished tableside with whiskey cream sauce
45.00

Today's 2 Course Lunch Specials

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

Chimichurri Crusted Grilled Chicken

Herb & garlic marinated chicken thigh with ancho-duck fat smashed sweet potato, cilantro-lime red cabbage slaw and burnt sweet onion chimichurri
22.00

Three Little Pigs Tostada

16-hour smoked pork shoulder with Cajun boudin, Creole spiced tostada, red bean purée crunchy chicharrons, green garlic crema and pork jus
24.00

~EAT FIT NOLA~



Spring Asparagus Vichyssoise

Velvety smooth potage of tender asparagus, spring greens and potato garnished with crème fraiche crispy oyster mushrooms, and Cajun caviar

Cast Iron Seared Gulf Fish

Local Louisiana field pea ragu, roasted cauliflower wilted Swiss chard, blood orange ricotta and preserved lemon with a roasted piquillo pepper coulis

Sorbet du Jour

Handcrafted sorbet with the finest Louisiana fruit spiced with local flavors spun daily
42.00

~Lunch Libations~

Lafayette No. 1 \$5

Don Q 7 year old rum, Drambuie, Peychaud's Aperitivo and Prosecco make for a delightful bittersweet aperitif to start the day

The Crescent City Cooler \$5

Pineapple mango vodka, freshly squeezed lime, bitters and ginger ale compose a refresher you won't soon forget

~Featured Wines~

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

2018 **Famille Perrin** Luberon Blanc 5.99

2018 **Famille Perrin** Ventoux Rouge 5.99

Appetizers

Creole Tomato Crawfish Curry

Crispy smoked Gulf seafood beignets in a pool of Breaux Bridge crawfish spiked creole tomato curry with shaved mirliton and ripe mango slaw dressed in Nam Pla vinaigrette
14.50

Shrimp & Tasso Henican

Wild Louisiana white shrimp, tasso ham, pickled okra, sweet onions, five pepper jelly and Crystal hot sauce beurre blanc
14.00

Whiskey Smoked Salmon Croustade

House cured salmon and lemon whipped goat cheese on buttery brioche croustades with dill cured English cucumber, sauce gribiche and avocado-spring pea purée
14.00

Spring Asparagus Vichyssoise

Velvety smooth potage of tender asparagus, spring greens and potato garnished with crème fraiche crispy oyster mushrooms and Cajun caviar
11.00

Sides

Garlic Wilted Spinach 7.00

Tangy Bacon & Apple Cider Braised Cabbage 7.00

Creole Cream Cheese Stone Ground Grits 7.00

Creole Smash New Potatoes 7.00

Housemade Smoky Boudin 7.00

Louisiana Crawfish Tails 14.00

Soups & Salads

Turtle Soup au Sherry

The authentic Louisiana favorite with rich veal fond, chopped egg and crushed lemon ~Finished tableside with a splash of aged sherry
11.00

Soup Du Jour

Varied cooking techniques combined with fresh seasonal ingredients
10.00

Commander's Creole Gumbo

Rich stock slow cooked in a dark cast iron roux with regional ingredients spiked with toasted garlic, Creole seasonings and local hot sauce
11.00

Commander's Crisp Romaine Salad

Hearts of romaine, grated Parmesan, pressed egg, crumbled bacon, French bread croutons, shaved Gruyère and creamy black pepper dressing
10.50

Louisiana Watermelon Salad

First of the season local watermelon, pickled cucumber ribbons and spicy arugula with Southern Maids Dairy goat feta, early summer berry & Tabasco vinaigrette, sweet basil buttermilk and black sesame chaat spice
11.00

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

Entrées

Cast Iron Seared Gulf Fish

Local Louisiana field pea ragu, roasted cauliflower wilted Swiss chard, blood orange ricotta and preserved lemon with a roasted piquillo pepper coulis
32.00

Grilled Tournedos of Black Angus Beef

Harris Ranch beef tournedos over garlic & herb roasted mushrooms, whiskey smoked onions, Creole smashed new potatoes and Marchand de Vin
40.00

Second Line Shrimp

Gulf white shrimp flambéed with rum & lime over a second line of charred chilis, grilled pineapple, cebollitas and rich cotija masa topped with a lime daiquiri glaze and garlic-ancho chili oil
34.00

Catfish & Greens

Crispy Des Allemands Catfish filets over braised hearty greens & chicories, roasted turnips, remoulade sauce and cauliflower-potlikker emulsion
28.00

Pork Chop Tchoupitoulas

14oz. tasso brined pork chop over local Louisiana farm truck vegetables and Creole cream cheese stone ground grits with classic green peppercorn Tchoupitoulas sauce
38.00

Desserts

Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"
Finished tableside with warm whiskey cream
(Must be ordered 20 minutes in advance) 10.00

Ponchatoula Strawberry Shortcake

Louisiana strawberries dusted in cane sugar, a warm buttermilk biscuit and Chantilly cream
(Must be ordered 20 minutes in advance) 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

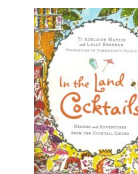
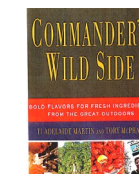
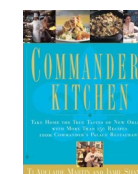
Creole Cream Cheese Cheesecake

Housemade Creole cream cheese, graham cracker crust, warm salted caramel and chilled chocolate 9.50

Crescent City Cinnamon Roll Ice Cream

Goopy morsels of cinnamon brioche and sticky brown sugar syrup swirled into cinnamon and vanilla ice cream 8.50

~Gift Ideas, One Size Fits All~



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