

Commander's Palace®

Restaurant Week Lunch Menu

Also, please enjoy our 25 cent martinis for lunch!

Soup or Salad

(Choose one)

Turtle Soup

A Commander's classic spiked with sherry

Seafood Gumbo

A rich gumbo spiked with Louisiana seafood and Creole seasonings

Crab and Corn Bisque

Louisiana blue crabmeat and sweet summer corn served in a rich crab veloute

The Commander's Salad

Hearts of romaine, parmesan, egg, bacon, croutons, shaved Gruyère, and creamy black pepper dressing

Entrées

(Choose One)

Commander's Palace Seafood Cakes

Smoked redfish, speckled trout, blue crab, and wild shrimp overroasted corn and black bean salad with marinated jicama and grilled pineapple hot sauce

Griddle Seared Gulf Fish

Seven varieties of crab boiled vegetables with brûlèed lemons, and brown butter vinaigrette

Creole Couchon de Lait

Sliced tenderloin, smoked shoulder, spicy cracklin', and shiitake boudin with Tabasco onion rings, red pepper paint, and liquefied hogs head jus

Commander's Palace®

Restaurant Week Dinner Menu

Cocktail Starter

Saint 75

St. Germain, Prosecco, basil simple syrup, lemon juice and Sapphire gin

First Course

(Choose one)

Turtle Soup

A Commander's classic spiked with sherry

Seafood Gumbo

A rich gumbo spiked with Louisiana seafood and Creole seasonings

Crab and Corn Bisque

Louisiana blue crabmeat and sweet summer corn served in a rich crab velouté

The Commander's Salad

Hearts of romaine, parmesan, egg, bacon, croutons, shaved Gruyère, and creamy black pepper dressing

Pig and the Peach

Abita root beer braised pork belly with put up peaches, Bocage honey comb and liquified hogs head cheese

Entrees

(Choose one)

Crispy Softshell Crab

Saffron braised Creole tomato paste with a chilled salad of tiny and heirloom tomatoes, grilled summer corn, creole trinity, avocados and roasted sweet corn vinaigrette

Cracklin Crusted Pork Tenderloin

Foie gras and black cherry injected with foie gras boudin, drunken cherries, butter braised leeks and sweet onion soubise

Dry Aged Muscovy Duck

A sticky muscadine laquered duck breast with chanterelle mushroom financier, alderwood roasted creole pumpkins and smoky duck jus

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Dessert

(Choose one)

Caramelized Apple Tart

Crispy hand rolled puff pastry with orange marmalade, Louisiana sugarcane, granny smith apples and butter pecan ice cream

Crème Brûlée

French crème brûlée with scorched local sugarcane and a Dixie Crystal “fleur de lis”

Pecan Pie

Pecan pie and vanilla bean ice cream with melted chocolate, candied pecans, & fleur de sel caramel sauce

Housemade Ice Cream & Sorbet

A daily selection of seasonal fruit sorbets or old fashioned ice cream, presented in a candied pecan tuille

Praline Parfait

A praline ice cream sundae layered with vanilla whipped cream, candied pecans, a crisp honey tuille, and sticky praline syrup

Molten Chocolate Cake

Warm chocolate cake filled with a rich dark chocolate liquid center