

Entrées

PECAN CRUSTED GULF FISH

Champagne-poached jumbo lump crabmeat with crushed corn sauce and roasted pecans 31.00

SHRIMP AND COGNAC

Jumbo Gulf shrimp sautéed with garlic, leeks, mushrooms and tomato concassé spiked with cognac ~ served with andouille-cracked corn grits 26.00

REDFISH COURTBOUILLON

Jumbo Louisiana white shrimp, redfish, barely cooked oysters, grilled green onion popcorn rice, courtbouillon "salad", saffron vinaigrette and classic Commander's courtbouillon sauce 26.00

TARTLET OF FORAGED MUSHROOMS AND WHITE TRUFFLES

Confit of spring leeks, creamy garlic cloves, roasted tomatoes, shaved Parmesan and red wine sauce 21.00

GRILLED VEAL CHOP TCHOUPITOULAS

Tender Wisconsin veal and goat's cheese stone ground grits with classic green peppercorn Tchoupitoulas sauce 38.00

"HARRIS RANCH" BLACK ANGUS FILET MIGNON

Creole spiced and grilled, served over truffled buttermilk mashed potatoes, caramelized onions, smoked mushrooms and tasso marchands de vin 36.00

CREOLE MUSTARD CRUSTED COLORADO LAMB RACK

Smoked lamb-wild mushroom sausage, celeriac purée, spring vegetables and jus röti 39.00

Chef Tory McPhail's Creole Favorites

TURTLE SOUP AU SHERRY

A Commander's classic spiked with sherry

CAST IRON SEARED WILD FISH

Fire roasted oyster mushrooms, grilled onions, spring tomatoes and baby spinach with Champagne-blue crab beurre blanc

BREAD PUDDING SOUFFLÉ

*"The Queen of Creole Desserts"
36.00*

Soups & Appetizers

TURTLE SOUP AU SHERRY

A Commander's classic spiked with sherry 7.00

GUMBO DU JOUR

Rich stock slow cooked with fresh regional products 7.00

SOUP DU JOUR

Varied cooking techniques combined with fresh seasonal ingredients 6.50

SOUPS 1-1-1

A demi serving of three soups: Gumbo, Turtle & Soup du Jour 7.00

COMMANDER'S LAS VEGAS SALAD

Tender baby spinach tossed with shaved onions, candied pecans, crumbled Point Reyes blue cheese and sugar-cane vinaigrette 7.50

SHRIMP REMOULADE "MODERNE"

Boiled Gulf shrimp and crisp greens layered with spicy shrimp mousse and Creole rémoulade sauce ~ finished with salted lemon zest 8.50

LOUISIANA OYSTERS AND CAJUN CAVIAR

P & J oysters, artisan potato bread, roasted artichokes, spicy tasso cream and Cajun Bowfin roe 9.50

TASSO SHRIMP HENICAN

Quickly seared and coated with Crystal hot sauce beurre blanc ~ served with five pepper jelly and pickled okra 9.50

"DEEP DISH" RABBIT AND FOIE GRAS PIE

Mississippi Rabbit confit, foie gras, herb-roasted mushrooms, goat cheese fondant and pressed pumpkin seed oil 12.00

PETITE COUCHON BATON

Brown sugar rubbed pork belly, smoked rillettes, wilted onions, cane syrup, Creole mustard and caramelized bacon renderings 8.00

MÉNAGE A FOIE

Pan roasted "A" foie gras, foie gras -"gingersnap" bread pudding and sherry marinated foie gras ice cream with grilled pineapple marmalade and spiced pecans 16.00