

Commander's Palace

1403 Washington Ave 70130-5798 · +15048998221 · Updated: Mar 21, 2026

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APPETIZERS 5

Louisiana Popcorn Rice Calas \$\$15.00

Creole fritters of smokey dirty rice with pickled lunchbox peppers, green goddess and whipped chicken liver mousse.

Crystal Pepper Mash Roasted Ruby Beets \$\$13.50

Salt & cayenne pepper mash crusted beets, quick pickled golden beets, smokey carrot puree, roasted garlic whipped creole cream cheese, and a zesty burst of za'atar sunflower crunch.

Shrimp & Tasso Henican \$\$14.00

Wild Louisiana white shrimp stuffed with housemade tasso ham, pickled okra, sweet red onions, five pepper jelly and crystal hot sauce beurre Blanc.

Gnocchi De Carnival \$\$16.00

Hand rolled petite purple potato dumplings with chili roasted kale, housemade andouille sausage and golden satsuma double cream.

Ponchatoula Strawberry Glazed Pork Belly \$\$15.00

Crispy pork belly with green garlic fermented mirliton over a warm salad of brussels sprouts and louisiana satsumas finished with a lacquer of five spiced strawberry reduction.

SOUPS & SALADS 6

Commander's Creole Gumbo \$\$12.00

Slow cooked stock with toasted garlic, creole seasonings and local hot sauce.

Soups 1-1-1 \$\$13.00

A demitasse tasting of all three soups.

Commander's Crisp Romaine Salad \$\$11.00

Hearts of romaine, grated parmesan, egg, bacon, French bread croutons, shaved gruyère and creamy black pepper dressing.

Winter Brassica Salad \$\$13.00

Ponchatoula strawberries, shaved scarlet turnips, baby kale, heirloom cabbage and spicy arugula with hook's aged cheddar, rye hot toddy vinaigrette and pepita brittle. Eat fit approved.

Turtle Soup Au Sherry \$\$12.00

The authentic Louisiana favorite with veal fond, egg and crushed lemon ~finished table side with a splash of aged sherry.

Soup Du Jour \$\$11.00

Varied cooking techniques combined with fresh seasonal ingredients.

ENTRÉES 5

Redfish 'Haute Creole	\$\$38.00
Sea salt-lemon butter poached redfish over warm salad of spicy and bitter autumn greens, bruléed shallots, confit fingerling potatoes, roasted root vegetables, bowfin caviar and Louisiana citrus.	
Wild White Shrimp & Saffron Risotto	\$\$37.00
Cast iron seared gulf shrimp over saffron spiced creamy arborio rice, English peas, garlic roasted mushrooms, parmesan reggiano, satsuma-chili drenched French feta and crispy olive tapenade.	
Mardi Hog	\$\$39.00
48 hour tasso brined & chargrilled double cut duroc pork chop over ancho chili spiced golden masa with cilantro-lime purple cabbage, salsa Verde crema, potlikker jus and crunchy chicharrons.	
Pecan Crusted Gulf Fish	\$\$40.00
Prosecco poached jumbo lump crab over spiced New Roads pecan crusted fish, roasted corn, asparagus, grilled kale and melted leeks with whiskey spiked crushed corn cream. Eat Fit Approved.	
Grilled Center Cut Harris Ranch Filet	\$\$49.00
8 oz. filet of black angus beef drenched in bone marrow butter over creole smashed potatoes with roasted baby carrots, crushed red pepper braised fennel, Maggie's mushrooms and truffle peppercorn Demi glace.	

SIDES ⁴

Prosecco Poached Louisiana Blue Crab	\$\$18.00
Eat fit approved.	
Creole Mustard Smashed Red Bliss Potatoes	\$\$8.00
Sauté of Sweet Corn, Grilled Kale, Asparagus & Leeks	\$\$8.00
Eat fit approved.	
Tangy Bacon & Apple Cider Braised Cabbage	\$\$8.00

CHEF MEG'S THREE COURSE OFFERINGS ENTRÉES ²

Wild White Shrimp & Saffron Risotto	\$\$47.00
Cast iron seared gulf shrimp over saffron spiced creamy arborio rice, English peas, garlic roasted mushrooms, Meyer lemon mascarpone, satsuma-chili drenched French feta and crispy olive tapenade.	
Café Pierre Lacquered Texas Quail	\$\$48.00
Charred chili smoked pork boudin stuffed quail over tangy bacon and apple cider braised cabbage with rustic roots, crystal hot sauce pulp and sticky grand marnier & cognac jus.	