



COMPLETE MENU DESSERTS Lunch and Dinner

A LA CARTE PRICES

LEMON FLAN	5.00
A feathery light, citrusy custard under a thin, crisp sheet of pastry with sweetened curd sauce	
CHOCOLATE FUDGE SHEBA	5.00
A chocolate lover's dream	
CRÈME BRÛLÉE	5.00
With fresh fruit in a sugar basket	
COMMANDER'S PECAN PIE À LA MODE	4.50
Served with caramel and chocolate sauces	
PRALINE PARFAIT	5.50
A crisp pastry cookie with pecan syrup, chantilly cream and candied pecans served with our own housemade vanilla ice cream	
TRIO OF COMMANDER'S MADE ICE CREAM AND COOKIES	5.00
Vanilla Ice Cream, Chocolate Mousse Ice Cream and Ice Cream du jour	
SAUCES	
Chocolate - Caramel - Fruit - Sauce du jour	

COMMANDER'S CHEESE PLATE	7.50
A selection of goat, sheep and cow's milk cheeses selected from small batch American creameries	

OTHER DESSERT SELECTIONS

CREOLE BREAD PUDDING SOUFFLÉ	6.00
<i>(If ordered with complete lunch or dinner, 3.00 additional)</i>	
The richness of bread pudding whipped into a light, fluffy soufflé - whiskey sauce added at your table	
<i>(Please order in advance - preparation time is 20 minutes)</i>	
CREOLE CREAM CHEESE CHEESECAKE	6.00
Garnished with white and dark chocolate lattice and finished with caramel sauce	
<i>(If ordered with complete lunch or dinner, 3.00 additional)</i>	
DESSERT DU JOUR	6.00
Specially made - ask your server about today's selection	
<i>(If ordered with complete dinner, 3.00 additional)</i>	

FLAMING DESSERTS - For Two

BANANAS FOSTER	14.00
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SPECIAL COFFEES

IRISH COFFEE	5.00
Irish whiskey, simple syrup, French Market Coffee and Chicory - topped with whipped cream	
Café PIERRE FOR TWO	12.00
Brandy, Kahlua and Galliano, flamed tableside, then added to French Market Coffee and Chicory, topped with whipped cream	
Café BRÛLOT FOR TWO	12.00
"The Devil's Delight" - Brandy and Triple Sec with the essence of orange, lemon, cloves and cinnamon mixed with coffee and flamed tableside	
COFFEE and CHICORY	1.50
DECAFFEINATED	1.50
ESPRESSO	2.75
CAPPUCINO	3.00
ASSORTED TEAS	1.50

SCOTCH

Dalmore 12-year	6.00
Knockando 14-year	7.00
Glenfiddich	8.00
Talisker 10-year	8.00
Glenlivet 12-year	8.00
Macallan 12-year	8.00
Dalwhinnie 15-year	8.00
Lagavulin 16-year	8.00
Glenmorangie 18-year	10.00

COGNAC

Hine Antique	8.00
Courvoisier V.S.O.P.	10.00
Remy V.S.O.P.	11.00
Hennessy V.S.O.P.	11.00
Martell Cordon Bleu	15.00
Hennessy X.O.	20.00
Pierre Ferrand Selection des Anges	20.00
Remy X.O.	25.00

ARMAGNAC

Larressingle V.S.O.P.	7.00
Montesquiou Napoleon	8.00
Darrozze Domaine de Peyron	20.00

PORT

Fonseca Bin 27 Reserve	5.00
Warre's Warrior	6.00
Taylor Fladgate 1994 LBV	7.00
Fonseca 10 Year Tawny	8.00
Fonseca 20 Year Tawny	12.00
Croft 1985	18.00
Warre's Tawny 1968	18.00
Warre's 1980	20.00

BRANDY

Daron Calvados	6.00
R.M.S. Alambic Brandy	8.00

DESSERT WINES

	HALF	FULL		HALF	FULL
Quady "Essensia" Orange Muscat	21.00		Muscat de Beaumes de Venise,		
Markham Muscat Blanc	21.00		Domaine de Durban	32.00	
Robert Pecota Moscato d'Andrea, 1998	28.00		Royal Tokaji Aszu "5 Puttonyos" (500ml)		138.00
			Chateau Suduiraut, 1er Cru 1995		90.00

CHAMPAGNES AND SPARKLING WINES

	GLASS	BOTTLE
Domain Ste. Michelle Brut	8.00	32.00
Commander's Palace Special Cuvee by Iron Horse	10.50	47.00
Montaudon Brut	13.00	58.00
Möet et Chandon Brut Imperial		71.00
Mummis "Cuvee Napa" DVX, Napa		75.00
Veve Clicquot "Vintage Reserve" Brut		114.00

For a complete selection of Champagnes, please ask for our wine list

