Traditional Jazz Brunch

Commander's Palace Bloody Mary
Our own blend of horseradish, homemade Worcestershire, Commander’s pepper sauce and a vegetable juice blend – garnished with pickled vegetables and topped with fresh radishes at your table.

Egg Sardou
Poached egg on creamed spinach and a fresh artichoke bottom – topped with Hollandaise sauce

Roasted Mississippi Quail
Partially deboned and filled with andouille and sweet potato dressing; served over wild mushroom bread pudding and finished with fresh asparagus – touched with a Jack Daniel’s glaze reduction

Creole Bread Pudding Soufflé
The richness of bread pudding whipped into a light fluffy soufflé – whiskey sauce is added at your table.

29.00

Appetizers

Fruit of the Day – Turtle Soup
Soup du jour – Gumbo du jour

Commander’s Salad
A colorful combination of crisp greens, shaved Gruyère cheese, garlic croutons, smoked bacon and chipped egg – finished with Commander’s dressing

Truffle and Wild Mushroom Light Stew
An assortment of seasonal wild mushrooms, morels, Plaquemines Parish Field peas and sweet potato bay in a light vegetable broth – finished with white truffle oil

Commander’s Smoked Gulf Fish Cake
Topped with a jumbo Gulf shrimp and served with warm light Creole tartar sauce

Egg Sardou
Poached egg on creamed spinach and a fresh artichoke bottom – topped with Hollandaise sauce

Gulf Oyster and Artichoke Gratinée
Served in an oyster and Gruyère sauce with homemade tartar – finished with fresh garlic bread crumbs

Shrimp Remoulade
A Commander’s Creole specialty 1.00 additional

Entrees

Price includes appetizers, course, dessert

Scrambled Eggs with Truffles
Served with fresh baked biscuit and wild mushroom herb sausage

Poached Eggs With Commander’s Made Salmon Gravlax
Thin slices of salmon gravlax on homemade biscuit and served with homemade cream – garnished with red onion marmalade and a sprig of red pepper

Egg Sardou
Poached egg on creamed spinach and fresh artichoke bottoms – topped with Hollandaise sauce

Egg Jeanette
Garlic and black pepper crostini with pork loin served sliced and simmered in a rich mushroom and leek sauce, placed atop a sage biscuit and finished with two poached eggs and Creole Hollandaise

Pecan Crusted Gulf Fish
With crushed corn serv – finished with a jumbo lump crabmeat and poached green salad

Grilled Fish Of The Day
Served with a regale of six different local legumes and topped with a miniature salad of fresh farm herbs and greens in roasted shakshouka sauce

Roasted Mississippi Quail
Partially deboned and filled with andouille and sweet potato dressing; served over wild mushroom bread pudding and finished with fresh asparagus – touched with a Jack Daniel’s glaze reduction

Grilled Creole Seasoned Petit Filet Mignon
Served with garlic mashed potatoes, caramelized onions and roasted mushrooms – finished with homemade Worcestershire demi glace

Desserts

Commander’s Made Vanilla Ice Cream
Chocolate Mousse Ice Cream
Commander’s Made Sorbet
Praline Parfait
Chocolate Fudge Sheba
Bread Pudding Soufflé

PROOF

1000

Commander’s Kitchen
Copies Available from your Captain
$35.00

Eye Openers

Absinthe Suissesse – 5.00
Sazerac – 5.00
Kir Orleans – 5.00
Mimosa – 5.00
Godchaux Plantation Punch – 7.00

Wines

Kim Crawford Sauvignon Blanc – 35.00
Crisp and bright

Trimbach Pinot Blanc – 32.00
Great, fruity classic Alsation

Rutherford Hill Chardonnay – 36.00
A crisp wine from California

Louis Jadot Pouilly-Fuisse – 47.00
A classic white Burgundy

Hartford Chardonnay – 50.00
Beautiful, long finish

Schug Pinot Noir – 49.00
Elegant and soft

Markham Merlot – 35.00
Round and flavorful

Marcella Cabernet Sauvignon – 38.00
Robust and full bodied

E. Guigal Cote de Rhone – 30.00
Spicy and robust

Raymond Pinot Noir – 36.00
Fruity and delicious

Sparkling Wines

Domaine Chateau St. Michelle – 32.00
A fruity, bubbly wine from California

Domaine Chandon Blanc de Noir – 36.00
A well balanced, fresh sparkling wine

Commander’s Palace Cuvee – 47.00
By Iron Horse – 47.00
A great sparkling wine from California

Schramsberg Blanc de Noir – 61.00
One of California’s best

Montaudon – 58.00
A smooth, rich glass of bubbles