



Ormond

RESTAURANT

Dinner

APPETIZERS

Fried Green Tomatoes	9
<i>with Shrimp Remoulade Dressing</i>	
Fried Onion Rings	9
Fried Eggplant Sticks Romano	9
Crab and Brie Dip	Cup 10 Bowl 14
Shrimp Cocktail Martini (serves 4)	19
Sesame Seared Tuna	14

SOUP

Seafood Gumbo	Cup 7 Bowl 10
Soup du Jour	Cup 7 Bowl 10

SALAD

Small House or Caesar	4
Bleu Cheese Wedge	10
<i>Add Chicken or Shrimp +6</i>	

HOMEMADE DESSERTS

9

White Chocolate Bread Pudding
Crème Brûlée
Chef's Choice Cheesecake
Coconut Pie
Pecan Pie

CAFÉ ORMOND

Brewed Community Coffee	3
Cappuccino	5
Americano	3
Latte	5
Espresso	3
Iced Coffee	5
Hot Tea	4
Affogato (Espresso & Ice Cream)	7

BEVERAGES

Coke, Diet Coke, Sprite, Barq's Root Beer	3
Tea – Sweet or Unsweet	3

Proudly serving Luma Coffee roasted in Hammond, LA

Gluten Free Bread is available upon request



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Ormond Seafood Salad	20
Seared tuna and grilled shrimp on mixed greens with grape tomatoes, avocado, and cucumber. Topped with a Creole Vinaigrette Dressing. <i>Add Lump Crabmeat +10</i>	
Grilled Salmon	24
Pan seared, and topped with rosemary, olive oil, cherry tomato confit. Served with sautéed spinach and roasted potatoes.	
Veal Parmesan	28
Tender Medallions dusted in Italian Breadcrumbs, pan-fried, with Tomato Sauce and Fresh Mozzarella. Served with Pasta Bordelaise	
Seafood Combo	26
Fried Gulf Shrimp and Catfish. Served with a Creamy Shrimp Alfredo <i>Add Crab Cake +14</i>	
Catfish Bucktown	30
Wild caught filet dusted in Pecan flour, fried and served on Herb Rice topped with lump Crabmeat in a Crystal meuniere sauce.	
Creole Stuffed Eggplant	28
One half Eggplant stuffed with Shrimp, Crabmeat, Creole seasonings, Romano cheese, breadcrumbs and served with pané pork chop	
Veal Eggplant Maurepas	30
Tender veal medallions dusted in Italian bread crumbs, pan fried with eggplant, served on pasta bordelaise topped with sautéed shrimp, crab meat, artichoke hearts in a creamy tomato sauce	
Pecan Smoked Pork Rack	25
Double cut bone in pork loin brined, house smoked over Pecan wood. Served on bacon, sweet potato hash with a Bourbon glaze.	
Filet Mignon	40
8-ounce, hand cut by our Chef, and served with grilled asparagus and Brabant potatoes.	
Surf & Turf	48
7oz center Cut Filet grilled, with Grilled or Fried Shrimp, Served with Garlic Roasted Potatoes	
Ormond Crab Cakes	34
Jumbo Lump Crabmeat pan-seared with Panko Breadcrumbs served on a pasta with Lemon Cream Sauce and grilled asparagus	

20% Gratuity added to Parties of 6 or more Separate Checks - Table Split up to 8 Checks