Ormond RESTAURANT Lunch

APPETIZERS

Fried Eggplant Sticks Romano **10**

Crab and Brie Dip **Cup 10 | Bowl 14**

Seafood Gumbo **Cup 8 | Bowl 12**

Soup du Jour **Cup 8 | Bowl 12**

SALADS

Small House or Caesar Only **5**

Caesar, Bleu Cheese Wedge, or Garden **10**
add Chicken or Shrimp **+6**

Ormond Seafood Salad **20**
Seared tuna and grilled shrimp on mixed greens with grape tomatoes, avocado, and cucumber topped with a Creole Vinaigrette Dressing.

NOVEMBER DAILY SPECIALS

Tuesday

Catfish Gaston 21
Broiled fresh filet, topped with shrimp, tasso, creole mustard cream-sauce. Served w/ roasted tomato rice & fried mirliton.

Shrimp & White Beans 18
Chef-prepared white beans made with fresh Gulf shrimp. Served with Paneed pork chop.

Wednesday

Grilled Steak Poboy 24
Grilled center-cut ribeye topped with grilled onions, mushrooms, jack cheese, and garlic mayo.
Served on French bread with a side of garlic roasted potatoes.

Pan-Seared Pork Ribeye 21
Prime center-cut ribeye, topped with a Bourbon, caramel apple glaze.
Served with honey-whipped sweet potatoes and sauteed shallot spinach.

Thursday

Boudin-Stuffed Chicken 20
Roasted with house-made boudin & pepper jelly glaze. Served with smothered mirlitons & fried sweet potato medallions.

Pasta St. John 19
Chicken breast sauteed with andouille, grilled mushrooms, roasted red peppers, rotini pasta, with a romano cream sauce.

Friday

Oyster BLT 21
Southern-fried Gulf oysters served on toasted brioche with remoulade dressing, romaine, tomato, applewood bacon.
Served with Cajun-fried potatoes.

Broiled Stuffed Shrimp 20
Gulf shrimp, crabmeat dressing, lemon butter. Served with herbed rice, and parmesan tomato.

Ormond RESTAURANT

Lunch

ENTREES

Grilled Chicken Breast 18
Topped with grilled tomatoes and mushrooms. Served with sautéed vegetables.

Blackened Catfish 19
Fresh filet, well-seasoned, pan-seared served with Roasted Potatoes, sautéed vegetables.

Grilled Salmon 21
Pan seared, and topped with rosemary, olive oil, cherry tomato confit. Served with sautéed spinach.

Chicken Parmesan 19
Boneless chicken breast OR Eggplant Medallions baked in Italian Breadcrumbs in Tomato Sauce, Mozzarella Cheese, Garlic Pasta.

Creole Stuffed Eggplant 20
Half Eggplant stuffed with Shrimp, Crabmeat, Creole Seasonings, Romano Cheese, Breadcrumbs. Served with sautéed vegetables.

Catfish Bucktown 21
Wild-caught filet dusted in Pecan flour, fried and served on Herb Rice topped with sautéed Shrimp in a Crystal meuniere sauce.

Gluten Free Toast is available upon request

Shrimp Florentine Pasta 19
Gulf shrimp sautéed in olive oil, artichoke hearts, mushrooms, baby spinach tossed in Angel hair pasta

Eggplant Maurepas 20
Eggplant slices lightly breaded, fried, and topped with sautéed Shrimp, Crabmeat, Artichoke Hearts in a creamy Tomato sauce served with Pasta Bordelaise.

Pecan Smoked Pork Rack 22
Center cut bone in Pork Loin brined, house smoked over Pecan wood. Served on a Bacon, Sweet Potato Hash with a Bourbon Glaze

Ormond Hamburger 18
Grilled 8-ounce Sirloin on a Brioche Bun, Romaine, Bacon caramelized onion jam, Hickory sauce, tomato, Kosher pickle spear, and served with fries.

Seafood Combo 21
Fried Gulf Shrimp and Catfish. Served with French or Sweet Potato Fries.

HOMEMADE DESSERTS

10

White Chocolate Bread Pudding

Crème Brûlée

Pecan Pie

Chef's Choice Cheesecake

CAFÉ ORMOND

Coke, Diet Coke, Sprite, Barq's Root Beer	3
Brewed Community Coffee	3
Cappuccino	5
Americano	3
Latte	5
Espresso	3
Iced Coffee	5
Hot Tea	3
Affogato (Espresso & Ice Cream)	8

Proudly serving Luma Coffee roasted in Hammond, LA

20% Gratuity added to Parties of 6 or more

Separate Checks - Table Split up to 8 Checks