



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

DAILY SPECIALS

Tuesday

Lasagna Rolls	19
Ground veal baked in fresh pasta with mozzarella, tomato sauce, and Romano cream, finished with fried zucchini sticks.	

Ponchatoula Chicken Salad

Boneless Breast fried in a buttermilk batter, sliced and served over crisp greens with tangy strawberries, glazed pecans, feta cheese, pepper jelly vinaigrette dressing.

Wednesday

Country Fried Steak

Center-cut ribeye southern fried, served on whip potatoes, sautéed green beans, applewood bacon gravy.

Salmon Piccata

Fresh filet, pan-seared with lemon capers, served with tarragon potatoes, crispy Brussel sprouts.

SALADS

Small House or Caesar Only	4
Caesar, Bleu Cheese Wedge, or Garden add Chicken or Shrimp +6	9
Ormond Seafood Salad Seared tuna and grilled shrimp on mixed greens with grape tomatoes, avocado, and cucumber topped with a Creole Vinaigrette Dressing.	20

Thursday

River Road Chicken	19
Boneless breast pan-fried, served on truffle mac and cheese with a Tasso gravy, and fried okra.	

Pork Filet Vidalia

Pork tenderloin, pan-seared with a bacon-onion jam, scallop potatoes, and buttered broccoli.

Friday

Pasta Bayou	19
Chicken breast, Gulf shrimp, Andouille sausage sautéed in a New Orleans BBQ shrimp butter, tossed in Rotini pasta with Romano cheese.	

21

Shrimp Creole	18
Creole shrimp and fried catfish over steamed rice.	

Ormond Express

We'll get it to you in less than 20 minutes.

Slow- Roasted Brisket	20
Hot au jus, garlic potatoes, glazed carrots.	

Fried Catfish Poboy	19
Fried catfish poboy served with a cup of soup.	



Ormond
RESTAURANT
Lunch

ENTREES

Grilled Chicken Breast	17	Shrimp Florentine Pasta	18
Topped with grilled tomatoes and mushrooms. Served with sautéed vegetables.		Gulf shrimp sautéed in olive oil, artichoke hearts, mushrooms, baby spinach tossed in Angel hair pasta	
Blackened Catfish	18	Eggplant Maurepas	19
Fresh filet, well-seasoned, pan-seared served with Roasted Potatoes, sautéed vegetables.		Eggplant slices lightly breaded, fried, and topped with sautéed Shrimp, Crabmeat, Artichoke Hearts in a creamy Tomato sauce served with Pasta Bordelaise.	
Grilled Salmon	20	Pecan Smoked Pork Rack	21
Pan seared, and topped with rosemary, olive oil, cherry tomato confit. Served with sautéed spinach.		Center cut bone in Pork Loin brined, house smoked over Pecan wood. Served on a Bacon, Sweet Potato Hash with a Bourbon Glaze	
Chicken Parmesan	18	Ormond Hamburger	17
Boneless chicken breast OR Eggplant Medallions baked in Italian Breadcrumbs in Tomato Sauce, Mozzarella Cheese, Garlic Pasta.		Grilled 8-ounce Sirloin on a Brioche Bun, Romaine, Bacon caramelized onion jam, Hickory sauce, tomato, Kosher pickle spear, and served with fries.	
Creole Stuffed Eggplant	19		
Half Eggplant stuffed with Shrimp, Crabmeat, Creole Seasonings, Romano Cheese, Breadcrumbs. Served with sautéed vegetables.			
Catfish Bucktown	20		
Wild-caught filet dusted in Pecan flour, fried and served on Herb Rice topped with sautéed Shrimp in a Crystal meuniere sauce.			
Seafood Combo	20		
Fried Gulf Shrimp and Catfish. Served with French or Sweet Potato Fries.			

HOMEMADE DESSERTS

9

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	4
Affogato (Espresso & Ice Cream)	7

Gluten Free Toast is available upon request

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