



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 add Chicken or Shrimp +6	10
Ormond Seafood Salad	20
Seared tuna and grilled shrimp on mixed greens with grape tomatoes, avocado, and cucumbertopped with a Creole Vinaigrette Dressing.	

SEPTEMBER DAILY LUNCH SPECIALS

Tuesday

Crabmeat Grilled Cheese	21
Claw crabmeat and aioli on brioche bread with Colby Jack cheese, served with shrimp remoulade salad.	

Wednesday

Grilled Hamburger Steak	18
Grilled ground sirloin topped with grilled onions, mushrooms, red wine sauce, and pepper jack cheese mashed potatoes with sautéed green beans.	

Thursday

Pork Loin Vidalia	19
Center-cut pork loin pan-seared with a Vidalia onion pepper jelly glaze, served with crispy Brussels sprouts and roasted whipped sweet potatoes.	

Friday

Shrimp & Crab Cannelloni	22
Crabmeat and Gulf shrimp baked in fresh pasta with Romano and mozzarella cheese, topped with creamy tomato sauce and garnished with fried artichoke hearts.	

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



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ENTREES

Grilled Chicken Breast

Topped with grilled tomatoes and mushrooms.
Served with sautéed vegetables.

Blackened Catfish

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

Grilled Salmon

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

Chicken Parmesan

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

Creole Stuffed Eggplant

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

Catfish Bucktown

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

HOMEMADE DESSERTS

10

White Chocolate Bread Pudding

Crème Brûlée

Pecan Pie

Chef's Choice Cheesecake

18	Shrimp Florentine Pasta	19
	Gulf shrimp sautéed in olive oil, artichoke hearts, mushrooms, baby spinach tossed in Angel hair pasta	
19	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.	
21	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	
19	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.	
20	Seafood Combo	21
	Fried Gulf Shrimp and Catfish. Served with French or Sweet Potato Fries.	

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

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