

APPETIZERS SALADS

Fried Eggplant Sticks Romano 10 Small House or Caesar Only 4

Crab and Brie Dip Cup 10 | Bowl 14 Caesar, Bleu Cheese Wedge, or Garden 9

add Chicken or Shrimp +6
Seafood Gumbo Cup 8 | Bowl 12

Soup du Jour Cup 8 | Bowl 12 Ormond Seafood Salad Seared tuna and grilled shrimp on mixed greens

du Jour Cup 8 | Bowl 12 Seared tuna and grilled shrimp on mixed greens with grape tomatoes, avocado, and cucumber topped with a Creole Vinaigrette Dressing.

## **DAILY SPECIALS**

## **Tuesday**

Chicken Marsala 20

Boneless chicken breast sautéed with mushrooms and a shallot-wine Marsala sauce, served over pasta bordelaise.

## Wednesday

Beef Filet Pot Pie 22

Tender filet tips with mushrooms, carrots, and gold potatoes baked in a pastry with a red wine sauce, served with a balsamic-tossed salad.

#### Thursday

Pork Tenderloin 18

Pan-seared pork tenderloin served with caramelized apples, roasted sweet potatoes, and crispy Brussels sprouts.

## **Friday**

Shrimp & Sausage Stew 20

Gulf shrimp simmered with tomatoes, smoked sausage, potatoes, and corn, served with rice and French bread.



# **ENTREES**

Grilled Chicken Breast Topped with grilled tomatoes and mushrooms. Served with sautéed vegetables.	16	Shrimp Florentine Pasta Gulf shrimp sautéed in olive oil, artichoke hearts, mushrooms, baby spinach tossed in Angel hair	18 ,
Blackened Catfish	18	pasta	
Fresh filet, well-seasoned, pan-seared served with Roasted Potatoes, sautéed vegetables.		Eggplant Maurepas Eggplant slices lightly breaded, fried, and topped with sautéed Shrimp, Crabmeat, Artichoke Hearts in a creamy Tomato sauce served with Pasta Bordelaise.	
<b>Grilled Salmon</b> Pan seared, and topped with rosemary, olive oil, cherry tomato confit. Served with sautéed spinac	19 h.		S
Chicken Parmesan Boneless chicken breast OR Eggplant Medallions baked in Italian Breadcrumbs in Tomato Sauce, Mozzarella Cheese, Garlic Pasta.	17	Pecan Smoked Pork Rack Center cut bone in Pork Loin brined, house smok over Pecan wood. Served on a Bacon, Sweet Pota Hash with a Bourbon Glaze	
Creole Stuffed Eggplant	19	Ormond Hamburger	17
Half Eggplant stuffed with Shrimp, Crabmeat, Creole Seasonings, Romano Cheese, Breadcrumbs. Served with sautéed vegetables.		Grilled 8-ounce Sirloin on a Brioche Bun, Romaine, Bacon caramelized onion jam, Hickory sauce, tomato, Kosher pickle spear, and served with fries.	
Catfish Bucktown	19	tomato, kosner pickte spear, and served with me	5.
Wild-caught filet dusted in Pecan flour, fried and served on Herb Rice topped with sautéed Shrimp a Crystal meuniere sauce.	in	CAFÉ ORMOND	
Seafood Combo	18		
Fried Gulf Shrimp and Catfish. Served with French or Sweet Potato Fries.	1	Coke, Diet Coke, Sprite, Barq's Root Beer	3
		Brewed Community Coffee	3
HOMEMADE DESSERTS		Cappuccino	5
9		Americano	3
White Chocolate Bread Pudding		Latte	5
_		Espresso	3
Crème Brûlée		Iced Coffee	5
Pecan Pie		Hot Tea	4
Chef's Choice Cheesecake		Affogato (Espresso & Ice Cream)	7

20% Gratuity added to Parties of 6 or more

Proudly serving Luma Coffee roasted in Hammond, LA

Gluten Free Toast is available upon request

Separate Checks - Table Split up to 8 Checks