



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

MARCH DAILY LUNCH SPECIALS

Tuesday

Chicken Marsala Boneless chicken breast, pan-seared with portabella mushrooms in a wine shallot sauce, served on a pasta Bordelaise.	19
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Catfish St. John Fresh filet broiled and topped with a shrimp Andouille creole mustard cream sauce, brown onion rice, and smothered okra.	20
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Wednesday

Crab Grilled Cheese Claw crabmeat, creole mayo and Colby Jack cheese on Brioche bread, served with a shrimp remoulade salad.	21
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Spring Chicken Salad Hot honey grilled chicken breast over mixed greens, grilled portabella heirloom cherry tomatoes, asparagus, fresh mozzarella, and lemon-herb vinaigrette dressing.	19
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Thursday

Pork St. Joseph Pork tenderloin sautéed in butter breadcrumbs, topped with fresh grated Romano, served on a roasted tomato pasta.	18
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Grilled Ribeye Po-Boy Center cut served on French bread with garlic mayo, grilled onions, mushrooms, Monterrey Jack cheese, and garlic roasted potatoes.	22
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Friday

Crawfish Manicotti Louisiana tails baked in fresh pasta with mozzarella cheese, tomato cream sauce, served on fried eggplant.	20
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Broiled Stuffed Shrimp Gulf shrimp, claw crabmeat dressing, lemon beurre blanc, herb rice, and roasted Romano tomatoes.	21
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Ormond Express

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

Slow- Roasted Brisket Hot au jus, garlic potatoes, glazed carrots.	20
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Fried Catfish Poboy Fried catfish poboy served with a cup of soup.	19
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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.	18	Shrimp Florentine Pasta Gulf shrimp sautéed in olive oil, artichoke hearts, mushrooms, baby spinach tossed in Angel hair pasta	19
Blackened Catfish Fresh filet, well-seasoned, pan-seared served with Roasted Potatoes, sautéed vegetables.	19	Eggplant Maurepas Eggplant slices lightly breaded, fried, and topped with sautéed Shrimp, Crabmeat, Artichoke Hearts in a creamy Tomato sauce served with Pasta Bordelaise.	20
Grilled Salmon Pan seared, and topped with rosemary, olive oil, cherry tomato confit. Served with sautéed spinach.	21	Pecan Smoked Pork Rack Center cut bone in Pork Loin brined, house smoked over Pecan wood. Served on a Bacon, Sweet Potato Hash with a Bourbon Glaze	22
Chicken Parmesan Boneless chicken breast OR Eggplant Medallions baked in Italian Breadcrumbs in Tomato Sauce, Mozzarella Cheese, Garlic Pasta.	19	Ormond Hamburger Grilled 8-ounce Sirloin on a Brioche Bun, Romaine, Bacon caramelized onion jam, Hickory sauce, tomato, Kosher pickle spear, and served with fries.	18
Creole Stuffed Eggplant Half Eggplant stuffed with Shrimp, Crabmeat, Creole Seasonings, Romano Cheese, Breadcrumbs. Served with sautéed vegetables.	20	Seafood Combo Fried Gulf Shrimp and Catfish. Served with French or Sweet Potato Fries.	21
Catfish Bucktown Wild-caught filet dusted in Pecan flour, fried and served on Herb Rice topped with sautéed Shrimp in a Crystal meuniere sauce.	21		

Gluten Free Toast is available upon request

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

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